Application
A seafood processor required hot water supply for aseptic pasteurization of artificial crab product. The product, sealed in plastic bags, passed through a three-stage belt pasteurizer. This is the first stage requiring hot water be held at 205°F, heated by internal steam coils. The packets then go through two chilling sections before refrigeration and boxing.

A heating system was required to heat the cold make-up water supplied to the system as water is lost through evaporation, spills and carryover. Maintaining a minimum pasteurization temperature was critical to the process.

Process Conditions
- Water Flow Rate: 15 GPM
- Inlet Temperature: 40°F
- Discharge Temperature: 205°F
- Steam Pressure: 60 PSIG
- Liquid Pressure: 20 PSIG
- Steam Flow Required: 1,065 lbs./hr.

Solution
Pick Model 6X10-3 Constant Flow Heater, cast iron construction with threaded fittings. The Pick system provides accurate temperature control and quickly reaches set point as soon as make-up water is called for.

Learn more at www.pickheaters.com
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