



**Process Heating Solutions Worldwide**

## Steam Injection Liquid Heating System



### 3A Certified Steam Injection Sanitary Jet Cooker

#### Benefits

- Eliminates slow batch processing
- Eliminates harmful vibration and steam hammer
- Widest operating range of any steam injection heater
- Smooth, quiet operation within acceptable dBA limits
- Precise, accurate temperature control
- Complete absorption of steam into liquid at point of contact - not dependent on high velocity mixing in downstream piping
- Low liquid pressure drop
- 100% heat transfer - cuts fuel costs up to 30%
- Mixes bite sized pieces without damage to product

#### Features

- 7 sizes - steam capacity ratings from 150 to 10,000 lbs/hr
- Available in 316 stainless steel
- Complete instrumentation available
- Tri-clamp connections standard
- Over 75 years of experience in design, installation and service of steam injection heating systems

#### Applications:

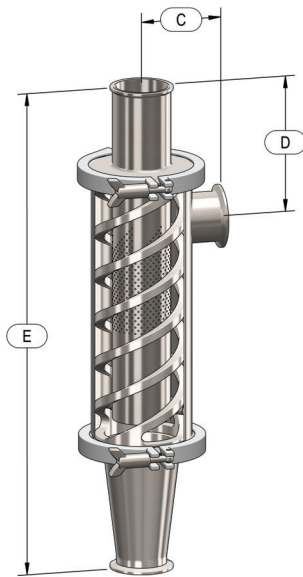
##### Proven Ideal For:

- Heating, cooking, sterilizing, or pasteurizing: starches, slurries, purees, pastas, sauces, soups, stews, beverages, cheese and other dairy products, carogene, plus a host of other products
- Heating CIP solutions
- Nitrogen injection into product

**Learn more at [www.pickheaters.com](http://www.pickheaters.com)**

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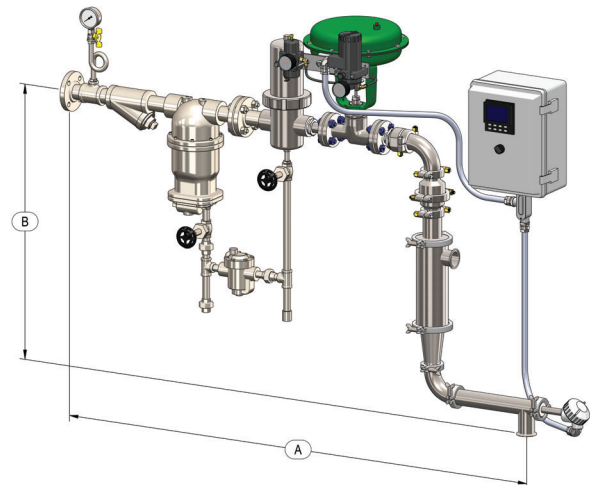
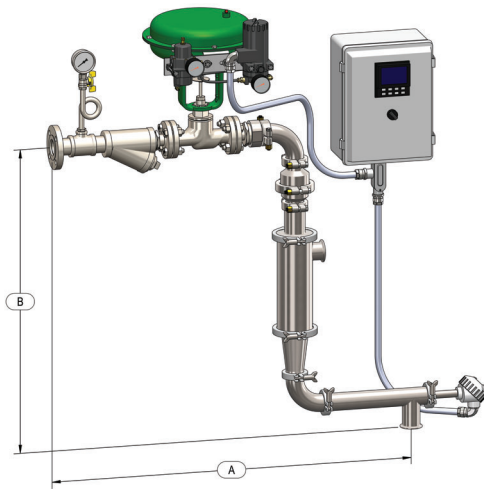
# Specifications - 7 Standard Sizes



Model No.	SC2	SC7	SC10	SC25	SC50	SC75	SC100	
Steam Capacity	Lb/hr	150	700	1,250	2,500	5,000	7,500	10,000
	Kg/hr	70	320	565	1,130	2,265	3,400	4,535
Product Ports (inches)	.5 - 1.5	1 - 2	1 - 2.5	1.5 - 3	2 - 4	3 - 6	3 - 6	
Steam Port (inches)	1	1	1.5	2	2	4	4	
Approx Dimensions (inches)	A *	23	24	30	32	40	58	58
	B	21	24	30	38	40	48	48
	C	2.5	2.5	2.75	3.25	4.5	8	8
	D	3.25	3.25	3.75	6	5	8.25	8.25
	E	9	12	15	20	21.5	30	30

Dimensions are approximate. Available in 316 stainless steel.

\* Add approximately 30" for culinary steam components to "A" dimension.



Above drawing includes option for culinary steam components.

## Sizing the Sanitary Heater

$$\text{Steam demand (lb/hr)} = 0.43 \times \text{flow(GPM)} \times \Delta T (^{\circ}\text{F})$$

or

$$\text{Steam demand (kg/hr)} = 0.092 \times \text{flow(LPM)} \times \Delta T (^{\circ}\text{C})$$

Example: 200 GPM x 50°F temperature rise x 0.43 = 4,300 lb/hr of steam. You would require a SC50 which has a maximum rated steam capacity of 5,000 lb/hr, and a maximum water flow rate of 230 GPM with threaded connections (500 GPM with welded flanged connections).

- Heats, Cooks or Sterilizes on a Continuous Basis ●
- Eliminates Slow Batch Processing ●
- Processes Slurries Containing Bite-Size Pieces ●
- Permits Gas-Liquid Dispersion ●
- Reduces Clean-Up Time ●

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