

Tallow Heating Prior To Separation

Features and Benefits:

- ◆ *Precise Temperature Control*
- ◆ *Instantaneous Heating*
- ◆ *Easy, Quick to Clean*
- ◆ *3A Sanitary Design*



Food Processing Industry Case History

Application:

Customer called for a smooth and efficient method of heating edible beef tallow prior to separator. Precise temperature control maximized production rates and improved separator efficiency. Sanitary design was required for easy, accessible cleaning.

Process Conditions:

| | |
|------------------------|------------|
| Tallow Flow Rate: | 8.3 GPM |
| Temperature Rise: | 85°F |
| Discharge Temperature: | 215°F |
| Product Pressure: | 60-70 PSIG |
| Steam Supply Pressure: | 115 PSI |
| Steam Flow: | 300 lb/hr |

Solution:

Pick SC7-3 Sanitary Heater/Cooker.