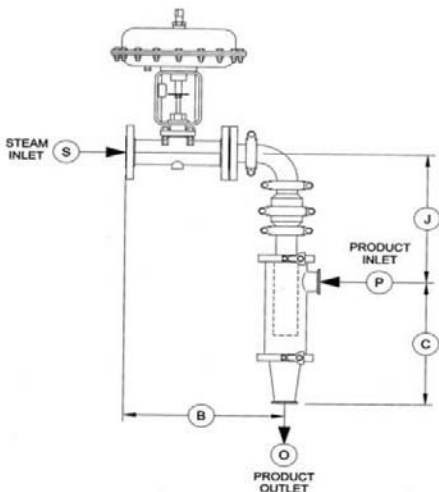


## Pasteurization of Soy Milk and CIP

### Features and Benefits:

- ◆ Achieve High Process Temperatures
- ◆ In-line Heating Speeds up Production
- ◆ Wide Liquid Flow Rate Turn Down
- ◆ Exceptional Temperature Control



S	O	P	B	J	C
2" Flg.	2" T-C	2" T-C	15-1/4"	14-3/8"	14-1/4"

## Food Processing Industry Case History

### Application:

Dairy operation wanted to use steam injection for in-line pasteurization of soy milk. The requirement of the heater was two-fold in that hot water, at the same load, was required during sterilization and CIP runs.

### Process Conditions:

Liquid Flow Rate:	1,600-2,500 GPH
Specific Gravity:	1.07-1.09
Specific Heat:	.96
Inlet Temperature:	165°F
Discharge Temperature:	290°F
Steam Pressure:	100 psig
Product Pressure:	65 psig
Steam Flow Required:	1,717-2,684 lbs/hr

### Solution:

Pick Model SC25-3 with 2" connections was selected. Pick Heater scope of supply was limited to steam valve, check valve and heater body to satisfy customer requirements.