

## FB #1003 Food Manufacturing

### Application: FOOD MANUFACTURING

Our customer is using numerous heat exchangers for delivery of an emulsion that is slightly viscous. An oil-water product containing fat, sugar and various proteins and salts.

At a product side flow rate of 22 lph @ 60 psi they wanted to cool the product from 120F to 34F using 34F chilled water on the working fluid side. They required sanitary fittings all around and electropolish tubing on the wetted surfaces.

### Solution

- Shell & Tube Heat Exchanger , 35 Series
- Sanitary flanges all ports
- All 316L Stainless Steel
- EP Tubing

### Features & Benefits

- Compact design (20" long)
- Heat Transfer Area 2.93 ft<sup>2</sup>
- High pressure and temp rating
- Full material certification package
- No maintenance



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#### How to contact Exergy

Please call 1-516-832-9300  
or visit [www.exergyllc.com](http://www.exergyllc.com)  
to locate your local rep.