

2002 Feldmeier All Stainless Steel Tube-in-Tube Pasteurizer

Mfg: Feldmeier

Model:

Stock No. RWDG277.158

Serial No. 790223-01

2002 Feldmeier All Stainless Steel Tube-in-Tube Pasteurizer. S/N: 790223-01. Designed to heat 35 gpm ketchup, spaghetti sauce, or barbeque sauce from 60 °F to 220 °F with 240 °F water-hold for 20 seconds and cool to 180 °F using 88 °F tower water. Tube diameter: 2-1/2 in. (outer); 1-1/2 in. (inner). Maximum particle size through product tube: 3/4 in. Flow rate: 35 gpm. The product enters the heat exchanger through the inner, 1-1/2 in. dia. tube, at a flowrate of 35 gpm on the bottom left of the front side of the heat exchanger bundle and is divided into 5 separate parallel streams. Product exits on the front side at the top right through the outer, 2-1/2 in. dia. tube. The manifold connects to an insulated holding tube where it travels down the length of the unit and back twice. Holding tube dimensions: (4) 2 in. dia. x 22 ft. 6 in. L. Holding period: 15 sec. Hot water is generated in an ITT Industries Shell and Tube Heat Exchanger and enters in a manifold at top of unit and exits at front. Inlets: (1) 1 in. dia. NPT (male, air), (1) 2-1/2 in. dia. S-line fitting (product). Outlets: (1) 2 in. dia. NPT (male, media), (1) 2 in. dia. S-line fitting (product), (1) 3 in. dia. S-line fitting (product). Overall dimensions: 23 ft. 8 in. L x 80 in. W x 83 in. H. Previous duty: BBQ Sauce. ITT Industries Shell & Tube Heat Exchanger, Nat'l Bd: 89142. Shell MAWP 150 psi @ 375 °F; MDMT -20 °F @ 125 psi. Tube MAWP 150 psi @ 375 °F; MDMT -20 °F @ 125 psi. Centrifugal pump. Baldor Industrial Motor, 10 hp, 1450 rpm, 230-460 V, 26-12 amps, 60 Hz, 3 phase. (10) Flowserve Automax Pneumatic Butterfly Valves. (2) Thermocouples.





