

APV Anhydro Triple Tube Pasteurizer

Mfg: APV

Model: CTT-C-50.B-38-25-3M

Stock No. BIIR601.

Serial No.

APV Anhydro Triple Tube Pasteurizer. Model: CTT-C-50.B-38-25-3M. Last used to pasteurize .25 to 4 gpm of 15 degree juice from 30 °F/50 °F to 200 °F; then to cool the same quantity of product from 200 °F to 50 °F/40 °F. Also used to pasteurize .25 to 4 gpm of 50 degree brix juice concentrate from 30 °F/50 °F to 200 °F; then to cool the same quantity of product from 200 °F to 50 °F/40 °F. 316 stainless steel (product side); 304 stainless steel (service side). Overall dimensions: 12 ft. L x 6 ft. W x 7 ft. H. Used in APV pilot plant as grape juice heater/cooler.

- Duty A: To heat .25 to 4 gpm of 15 degree grape juice from 30 °F/50 °F to 200 °F with 12 gpm of recirculating hot water at 205 °F falling to approximately 149 °F. To cool the same quantity of product from 200 °F to 50 °F/40 °F with 32 gpm of chilled water at 34 °F rising to approximately 41 °F. Pressure loss through the unit only (psig): Grape juice: 7; Hot water: 4; Ice water: 11.
- Duty B: To heat .25 to 4 gpm of 50 degree brix grape concentrate from 30 °F/50 °F to 200 °F with 12 gpm of recirculating hot water at 210 °F falling to approximately 167 °F. To cool the same quantity of product from 200 °F to 50 °F/40 °F with 48 gpm of chilled water at 34 °F rising to approximately 44 °F. Pressure losses through the unit only (psig): Grape concentrate: 135; Hot water: 5; Ice water: 14.



