



Objective

To provide consistent hot water at the dish washers, cleaning stations, and for faster heating of boiling pots in seafood manufacturing plants.

End User

Seafood Manufacturing Plants

Design Conditions

Water Flow Rate:	2-35 GPM [.5-10 m ³ /hr]
Water Inlet Temperature:	60°F [16°C]
Water Outlet Temperature:	120°F [49°C]
Steam Pressure:	69 PSIG [4.8 barg]

Process Challenges

A certain seafood manufacturing plant was looking to provide consistent hot water at the dish washers, cleaning stations and for faster heating of the boiling pots. They were using tap water for filling the 500 gallon fish boiling pots, and it took a long time to heat the tap water to boiling temperatures. The customer needed to: heat water for more effective clean-up applications, heat tap water as the boiling tanks filled to shorten cycle times and save energy needed to heat the boiling pots from tap temperatures to boiling with a sparging system.

Solution

Hydro-Thermal® installed EZ Heater® model H2010 with a Large (L) diffuser was installed to heat water from tap temperatures to 120°F [48.9°C] for cleaning purposes and for heating the boiling tank water as it filled.

Results

The customer has realized the inherent advantages of the new unit's design through:

- » Instantaneous hot water at exact temperatures for all applications
- » Improved cycle times by 50% for heating the boiling tanks
- » Energy savings of up to 28% over current methods of water heating
- » Patented self-cleaning design to prevent scaling and fouling