MEAT PROCESSING INDUSTRY

1. Live Cattle
2. Stun
3. Bleeding
4. Hide-on
5. Carcass Wash
6. Hide Removal
7. Head and Hock Removal
8. Pre-viscera Wash and Sanitization
9. Viscera
10. Inspection
11. Offal Wash
12. Tripe Wash
13. Wash and Sanitization
14. Wrapped and Freezed
15. Utensil Sanitization
16. Processing
17. Packaging and Shipping
18. Digester heating

Notes: 1. Single EZ Heaters are shown. Possible arrangements include EZ Heaters in parallel for improved turndown and redundancy.
2. Heaters are shown in-line. For applications with rapidly varying flow and tight temperature requirements, a recirculation loop and/or buffering tank is recommended.

Plant System Using EZ Heaters

City Water Supply
Waste Heat Reclalm
Main Water Tank
Return Water from Plant
80-120°F; generally a small % of outflow
Steam Supply
Main Water Loop
900-2000 GPM; 140°F
Sanitizing
Varying flow rates 180°F
General Washdown and Cleaning
Varying flow rates 140°F

Main Water Loop
900-2000 GPM; 140°F

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