

CIP/COP FOR ICE CREAM PRODUCTION



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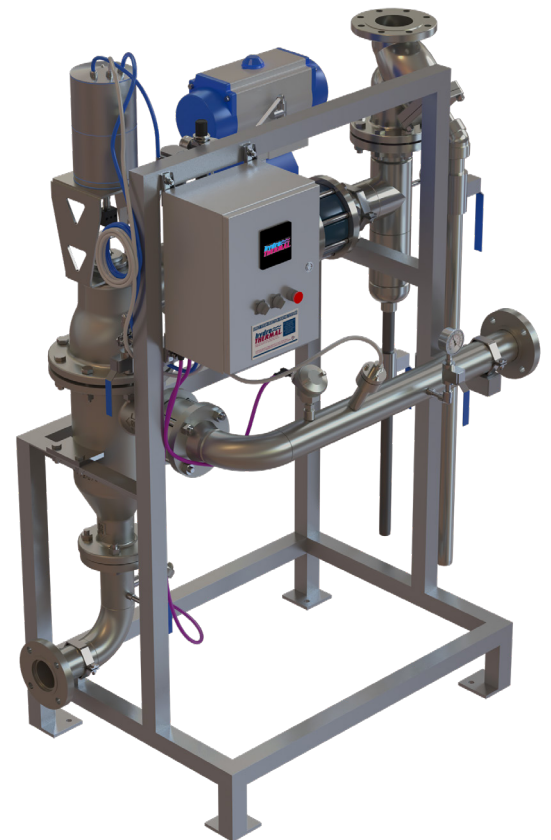
– Mike Tate, Maintenance Manager at Blue Bell Creameries

Ice cream producer Blue Bell Creameries in Broken Arrow, Oklahoma, was looking to optimize their clean in place (CIP) and clean out of place (COP) operations. They were using a hot water tank with a steam heat tube bundle. This system had a fixed volume of water capacity with a long recovery time. The system's limitations were especially frustrating during transition periods of full production to cleaning. After researching alternative options, Blue Bell Creameries selected a Hydro-Thermal 2-inch [DN125] EZ Heater skid with a 3-inch [DN80] steam line. The system has been in production since August 2015. It can fill multiple tanks quickly at proper temperatures. Operators can also quickly and easily adjust temperatures, which fixed problems during transition periods with their previous equipment.

“The standard for reliability is how long can equipment be used with scheduled maintenance with no unplanned downtime. This equipment will operate for months and months with no downtime with a variety of skill level operators.”

– Mike Tate, Maintenance Manager at Blue Bell Creameries

When the EZ Skid has needed maintenance, “Hydro-Thermal representatives have been beneficial during hours and off-hours including weekends.” Besides, “Reliability has been good and technical knowledge for troubleshooting has been great.” The EZ Skid has provided Blue Bell Creameries with reliable hot water on demand, precise and accurate temperature control, as well as the flexibility to adjust to changes in production schedules.



Need more information about Hydro-Thermal products?

Go to www.hydro-thermal.com or
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