This product is represented in Australia, New Zealand, and PNG by:

InKorr Pty Ltd

Address: **Unit 12, 103 Lewis Road,**
Knoxfield VIC 3180, Australia

Email: **inkorr.service@inkorr.com.au**
General: **+61 (3) 8201 4868**
Service: **+61 (0) 478 800 003**

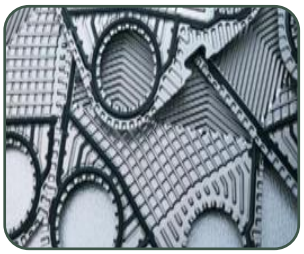
Contact us with any enquiries related to:

Heat Transfer Equipment

- Shell & Tube Heat Exchangers - Standard, Custom, Corrugated Tubes.
- Plate Heat Exchangers - Brazed, Gasketed, Semi-Welded, & Welded.
- Graphite Heat Exchangers.
- Plate & Shell Heat Exchangers.
- Spiral Heat Exchangers.
- Crossflow Welded Heat Exchangers.
- Direct Steam Injection Heaters.
- Air Coolers.

Corrosion Resistant Equipment - Valves, Piping, Vessels & Systems

- Polymer-Lined Valves, Piping, and Pressure Vessels.
- Exotic Metal (Ta, Zr, Ti) Fabricated Piping and Pressure Vessels.
- Glass-Lined Vessels.
- Graphite Equipment and System Packages.



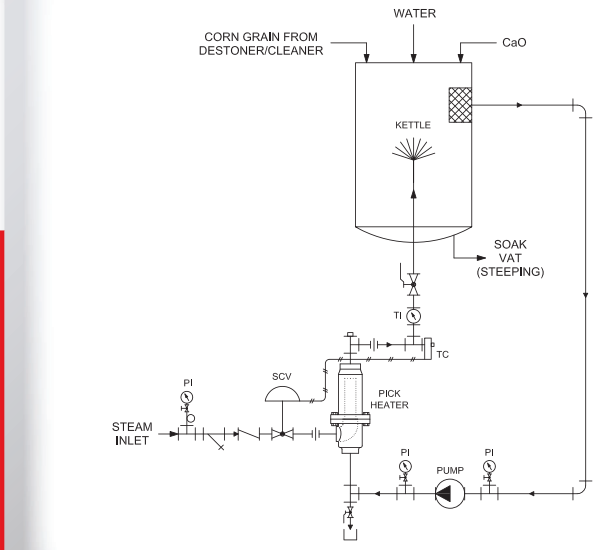
Service Maintenance

- Plate Heat Exchangers - Refurbishment, Gas Testing, UV Crack Testing.
- Graphite Equipment - Installation, Refurbishment, Repairs.
- Glass-Lined Vessels - Spark Testing, Lining Repair.
- Quality Spare Parts, both OEM and Aftermarket.

pick heaters inc.

Process Heating Solutions Worldwide

Food Processing Industry Case History



Corn Grain Cooking

Application

A tortilla chip manufacturer was looking for a method to speed up their batch alkali cooking process. Cleaned corn grain, 140°F water and lime solution is batched, cooked and converted to a product called "nixtamal". The nixtamal is then sent to an overnight steeping process. Corn grain was being cooked up to 200°F in a 500 gallon steam-jacketed kettle. A secondary kettle was used to keep up with production. The steam jacket, indirect heating method took up to 20 minutes to reach cook temperature. Another inherent problem was that heat was not evenly distributed within the batch, creating localized hot and cold spots, affecting product quality.

Solution

Pick 6X50-3HWS Packaged Heating System.
The customer turned to Pick Heaters, Inc. to provide a system where the contents of the batch are continuously circulated at 200gpm through a Pick direct steam injection heater, heated to 200°F, and then pumped back into the center of the kettle. The open, low velocity design of the Pick Heater handled any unscreened corn fibers or particles without plugging of equipment or degradation of product. In-line heating resulted in thorough and even heating. Tank agitation created by the pumping action also enhanced uniform cooking. Batch time was cut more than half to 8 minutes. The shortened cycle time allowed for the elimination of a second kettle.

Features and Benefits:

- **Significantly lowered batch time, increasing productivity**
- **Uniform cooking under precise temperature control improved product quality**
- **Eliminated capital cost of second vessels**

Learn more at www.pickheaters.com

Pick Heaters, Inc. — 730 S. Indiana Ave. — West Bend, WI 53095 USA
Phone: (262) 338-1191 — Email: info1@pickheaters.com

pick heaters inc.

Process Heating Solutions Worldwide

Food Processing Industry Case History

Pet Food Meat Slurry Application

Application

Pet food processing company with numerous locations throughout the United States required a method for heating ground frozen chicken meat slurry. The existing scraped surface heat exchanger yielded inconsistent heating results and required frequent cleaning.

Process Conditions

Ground Meat Slurry	(0.6 Specific Heat)
Specific Gravity:	7.5 lb/gallon
Product Flow Rate:	100 GPM
Temperature Rise:	130°F
Steam Supply Pressure:	80 PSIG
Steam Flow Required:	3318 lb/hr

Solution

Pick SC50-1 Sanitary Heater with 4" tri-clamp connections was specified to handle the heavy consistency of the meat slurry. Steam injection provided tight temperature control and a thorough, even heating of the meat slurry. The process was duplicated at five other company facilities.

Features and Benefits:

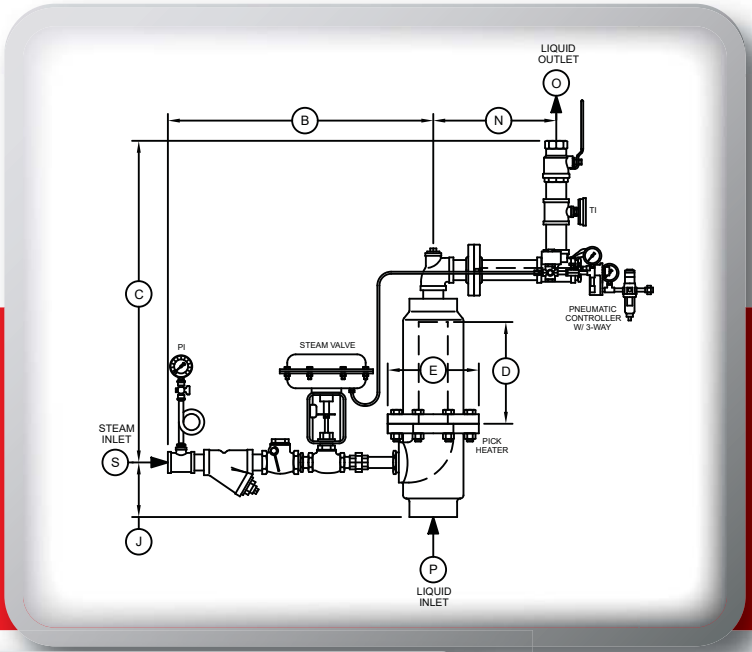
- Able to Handle Viscous Product
- Quick and Easy to Clean
- Heats Product Thoroughly
- Compact Design

Learn more at www.pickheaters.com
Pick Heaters, Inc. — 730 S. Indiana Ave. — West Bend, WI 53095 USA
Phone: (262) 338-1191 — Email: info1@pickheaters.com

pick heaters inc.

Process Heating Solutions Worldwide

Food Processing Industry Case History



Meat and Poultry Scalder

Application

One of the top poultry producers in the country was looking for a method for heating water to their scalders (hot water baths prior to the “picker lines”). They turned to Pick, as other methods had not given them the precise temperature control they wanted.

Additionally, they wanted a heater which would help decrease the high maintenance costs of direct gas fired heaters.

Process Conditions

Water Flow Rate:	50 GPM
Steam Flow Required:	2,150 lbs/hr
Temperature Rise:	100°F (50° to 150°)
Steam Pressure:	100 PSIG
Liquid Pressure:	60 PSIG

Solution

Cast iron **Pick Constant Flow 6X25-3 Heater** with 316 stainless steel injection tube, 3-way air solenoid valve, steam strainer, steam check valve, water outlet valve, temperature controller, flow switch, and all necessary piping, fittings and gauges for automatic operation.

Features and Benefits:

- Precise Temperature Control
- Water Heated Instantaneously
- Low Maintenance Costs

Learn more at www.pickheaters.com
Pick Heaters, Inc. — 730 S. Indiana Ave. — West Bend, WI 53095 USA
Phone: (262) 338-1191 — Email: info1@pickheaters.com

pick heaters inc.

Process Heating Solutions Worldwide

Food Processing Industry Case History

Tallow Heating Prior To Separation

Application

Customer called for a smooth and efficient method of heating edible beef tallow prior to separator. Precise temperature control maximized production rates and improved separator efficiency. Sanitary design was required for easy, accessible cleaning.

Process Conditions

Tallow Flow Rate:	8.3 GPM
Temperature Rise:	85ºF
Discharge Temperature:	215ºF
Product Pressure:	60-70 PSIG
Steam Supply Pressure:	115 PSIG
Steam Flow:	300 lb/hr

Solution

Pick SC7-3 Sanitary Heater/Cooker.

Features and Benefits:

- Precise Temperature Control
- Instantaneous Heating
- Easy, Quick to Clean
- 3A Sanitary Design

Learn more at www.pickheaters.com
Pick Heaters, Inc. — 730 S. Indiana Ave. — West Bend, WI 53095 USA
Phone: (262) 338-1191 — Email: info1@pickheaters.com