

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

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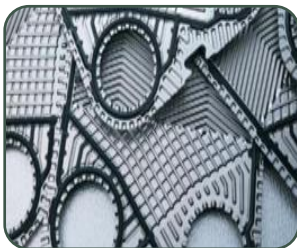
Heat Transfer Equipment

- 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.



Process Heating Solutions Worldwide

Food Processing Industry Case History



Nitrogen Injection Into Mayonnaise

Application

A producer of salad dressing wanted to increase product volume and provide a smoother texture of their mayonnaise product. This would be accomplished by in-line direct injection of nitrogen into the mayonnaise. Product life is also increased due to lowered levels of oxygen.

Process Conditions

Product Flow:	30,000 lb/hr
Nitrogen Supply Pressure:	230 PSIG
Product Pressure:	140 PSIG

Solution

Pick Model SC25-1 Sanitary Heater with 2-1/2" connections was selected. The multiple orifice injection tube and helical flights provide thorough dispersion and complete mixing of nitrogen. Designed with sanitary clamp style fittings, the unit can be disassembled in minutes for fast, easy cleaning, while maintaining product integrity.

Features and Benefits:

- Thorough Mixing Action
- Quick and Easy to Clean
- Non Shearing
- Gentle on Product
- Compact Design

Learn more at www.pickheaters.com

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Process Heating Solutions Worldwide

Food Processing Industry Case History



Nitrogen Injection System

Application

Mayonnaise producer wanted a complete system to inject nitrogen into product, resulting in smoother product texture, increased product volume and extended shelf-life. The package was to include not only the nitrogen injection body, but also the pressure regulator, metering system and valves mounted at a control box. The flow meter, mounted inside the box was to receive a 4-20mA control signal from the customer PLC.

Process Conditions

Product Flow Rate: 35 GPM
Nitrogen Supply Pressure: 1500 PSIG regulated to 150 PSIG
Product Pressure: 40-60 PSIG
Nitrogen Flow Capacity: 33 SLPM

Solution

Pick Model SC25 Nitrogen Injection System with 3" sanitary mixing chamber, isolated from N2 supply by sanitary check valve. System includes mass flow controller and 2-way solenoid valve wired to customer 4-20 mA control signal from PLC, installed in stainless steel NEMA 4 enclosure. Customer N2 supply is installed prior to high-pressure regulating valve. Compression fittings for customer piping between control panel and mixing chamber were included.

Features and Benefits:

- Complete Packaged System
- Low Maintenance
- Thorough Mixing
- Quick, Simple to Clean

Learn more at www.pickheaters.com

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