

# HEAT EXCHANGE SYSTEMS



# TUBE IN TUBE HEAT EXCHANGER

## PROCESS

Heat exchangers are systems suitable for cooling or heating a fluid. The heating transfer takes place in two coaxial pipes where two liquids at different temperatures flow in counter-current: the product flows inside the pipe and the cooling/ heating fluid outside.

## APPLICATIONS

Food or industrial liquids with suspended solids (musts, wines, fruit juices, oils, milk, etc.)

## FEATURES

Exclusive use of stainless steel and the sanitary weldings guarantee total hygienic condition.

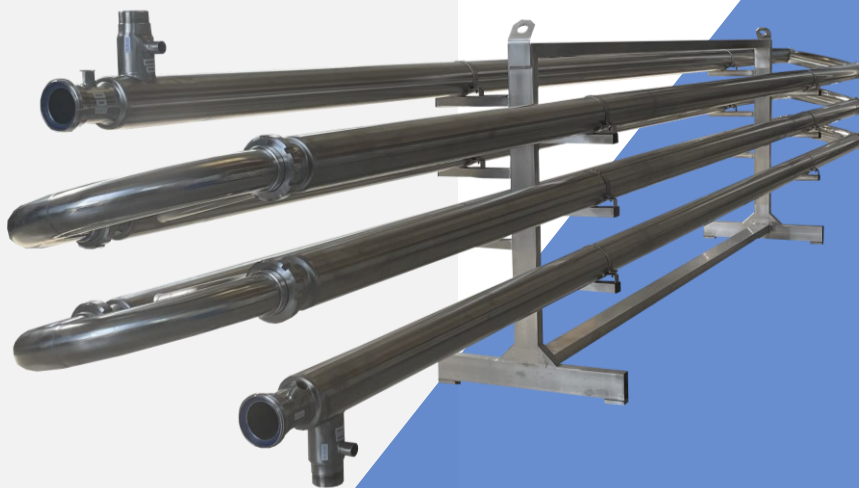
Modular assembly in 2, 4 or 6 meters, with one or more circuits.

Upon request is possible to have an internal corrugation and external insulation of each element.

## MODELS

Capacity

from 5.000 Kcal to 500.000 Kcal



# PASTEURIZATION PLANT

## PROCESS

Pasteurization is a heat treatment for the sanitization of beverages against pathogenic microorganisms which may be present. This process guarantees a quality product by extending storage times.

## APPLICATIONS

- Beverages (juices, wine, beer)
- Dairy products
- Chemical intermediates

## FEATURES

These systems can have a heat recovery stage and a final stage for cooling.

According to the type of liquid we use plate heat exchangers, tube in tube, tube bundle or spiral tube.

Semi-automatic or fully automatic systems are available.

## MODELS

Capacity

from 200 L/h to 10.000 L/h

