

HQ Plant – High-temperature sequential heating and sterilizing unit *HQOVN-35*



- Adoption of a heating system using a negative steam pressure (vacuum) provides a wide range of temperature control from 70 to 130°C.
- Competently compatible for low to medium viscosity products which contain solid ingredients.
- Temperature difference in the primary and secondary sides is efficiently minimized.
- Introduction of our unique oval pipes has the benefit of generating a large heat transfer area.
- The coil system in this heat exchanger facilitates CIP sterilization.

Example of application

Heat treatment and sterilization of undiluted noodle sauce dips or for seasoning sauces.



Specification

Type	HQOV-N-20-F-13	HQOV-N-35-F-2SF	
Standard calorific value	42,000kcal/H	105,000kcal/H	
Processing capacity (120°C)	10L/min (600L/hr)	25L/min (1500L/hr)	
(130°C)	6L/min (360L/hr)	15L/min (900L/hr)	
Heat transfer area	1.2m ²	3.4m ²	
Supplied steam volume (0.5Mpa)	100 to 130kg/H	230 to 280kg/H	
Circulating water flow (0.2Mpa)	0.6 to 0.8m ³ /H	1.5 to 2.0m ³ /H	
Internal liquid volume	13L (MAX)	43L (MAX)	
Electrical capacity	AC200V 2.7kw	AC200V 2.7kw	
Installation dimensions of the unit	W1,400×D1,200×H2,000	W1,200×D1,765×H2,000	
Pipe couplings	Liquid port	1S ferrule	1S ferrule
	Liquid return port	1S ferrule	1S ferrule
	Steam	1B (25A)	11/4B (32A)
	Water supply	1/2B (20A)	3/4B (20A)
	Water discharge	1B (25A)	11/2B (40A)
	Air hose	φ8	φ8
Options	Flow volume control / rotary pump / balance tank / surge tank / shell & tube cooling unit / thermograph / automatic cleaning system		