

# Hot Pack Heater – Small-sized heat exchanger

HPOS-1000H  
HPOS-2000H  
HPOS-3000H



- Hot water heating system incorporated.
- Also usable as a cooling unit.
- Only small area required (Installation area equivalent to a human standing.)
- Large heat transfer area stabilizes temperature.
- 10m seamless pipes are used in the liquid flow area. (Less joint welding)
- Pipe material SUS316L is used in the liquid flow areas.
- Easy cleaning is efficient for small lots and variable product production.

## Example of installation

- Hot ingredient filling or preheating before processing on the small pack filling machine
- Hot ingredient filling before the mini bottle line
- Heating or cooling treatment before each filling process



## Specification

Type	HPOS-1000H	HPOS-2000H	HPOS-3000H	HPOS-1000H&C	HPOS-2000H&C	
Standard calorific value	8,000kcal/H	20,000kcal/H	30,000kcal/H	Heating 8,000kcal/H Cooling 8,000kcal/H	Heating 20,000kcal/H Cooling 20,000kcal/H	
Steam volume	20 to 30kg/H	40 to 50kg/H	60 to 100kg/H	20 to 30kg/H	40 to 50kg/H	
Electrical capacity	AC100V 0.2kw	AC100V 0.2kw	AC100V 0.2kw	AC100V 0.4kw	AC100V 0.4kw	
Temperature setting	8CH	8CH	8CH	8CH	8CH	
Installation dimensions of the unit	φ 240 × 1,600H	φ 350 × 1,780H	φ 400 × 1,853H	φ 350 × 1,630H	φ 400 × 1,770H	
Pipe couplings	Liquid port	1S ferrule	1S ferrule	1S ferrule	1S ferrule	
	Steam	1/2B (15A)	1/2B (15A)	1/2B (20A)	1/2B (15A)	
	Water supply	1/2B (15A)	1/2B (15A)	1/2B (15A)	1/2B (15A)	1/2B (15A)
	Water discharge	1/2B (15A)	1/2B (20A)	1/2B (25A)	1/2B (20A)	1/2B (25A)
Options	Liquid outlet auto return valve / heating and cooling error signal device / thermograph					

## Example of application

For seasoning sauces, liquids, dips, sauces, soups, noodle sauce dip, juice or syrup