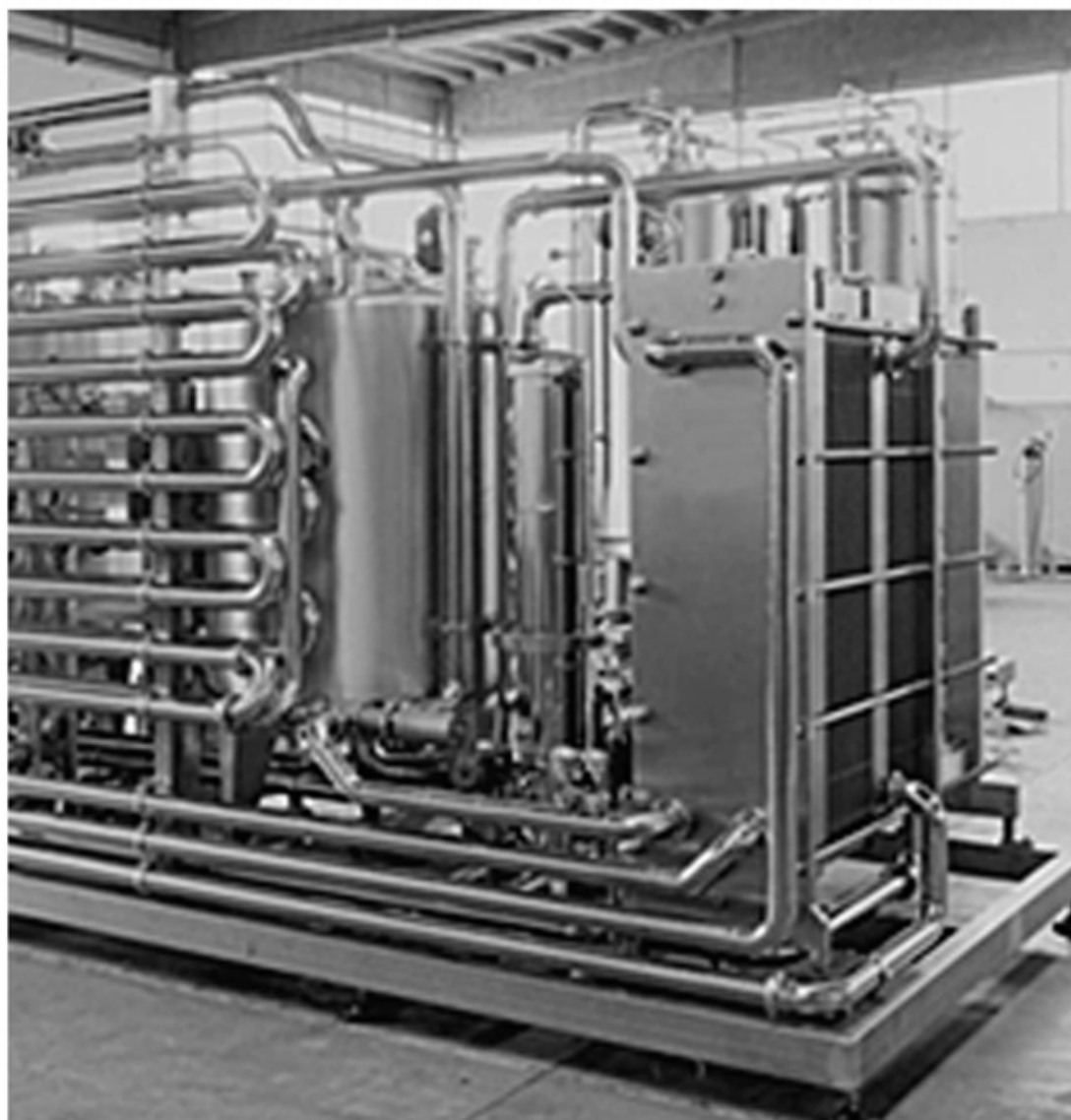


SSEC



PLATE HEAT EXCHANGER (PHE)



SS Engineers & Consultants
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STORAGE TANKS

TUB WASHERS

CAN WASHERS

CONVEYORS



PLATE HEAT EXCHANGER (PHE)

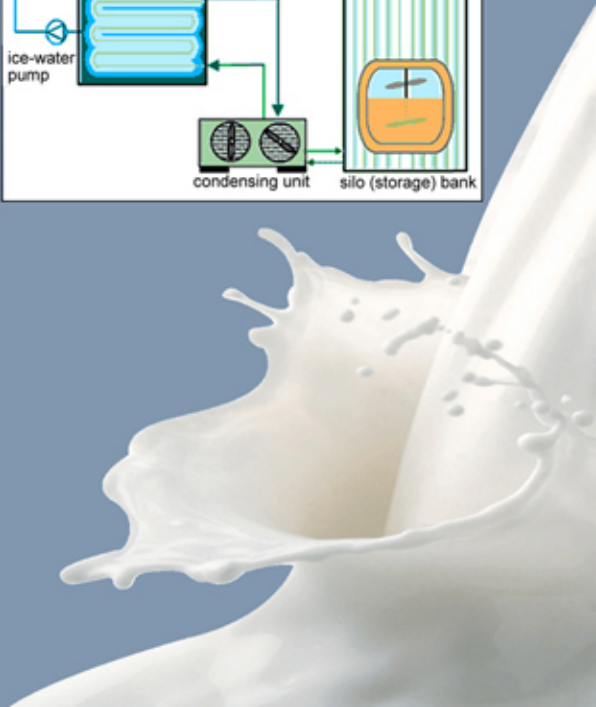
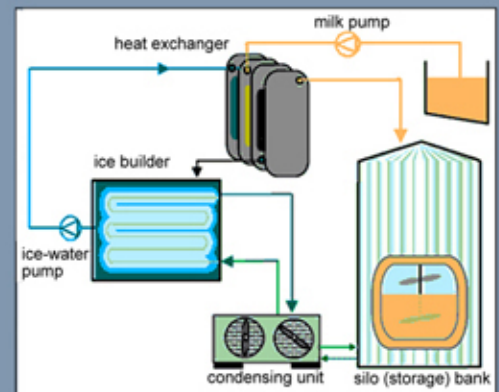
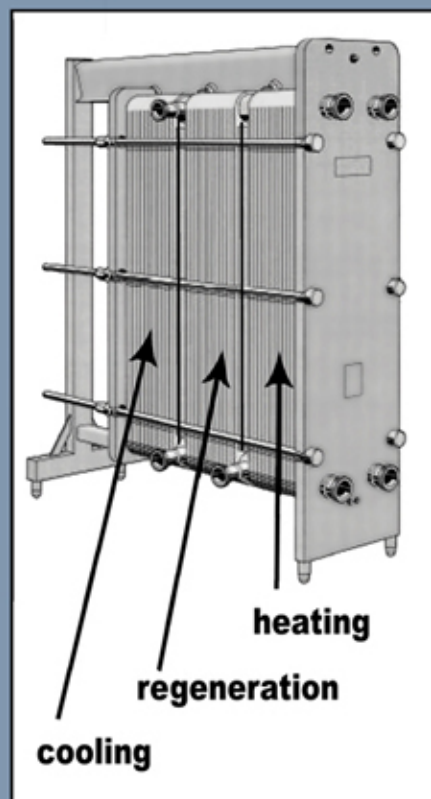
SS Engineers Precision engineering for rapid milk temperature reduction

Milk is one of the most important products for human consumption. Its high quality is vital, and cooling is one of the most efficient and effective ways to maintain milk's freshness. The demand on milk producers is to produce milk with a composition that meets the needs of consumers.

Better milk quality with pre-cooling (Instant cooling)

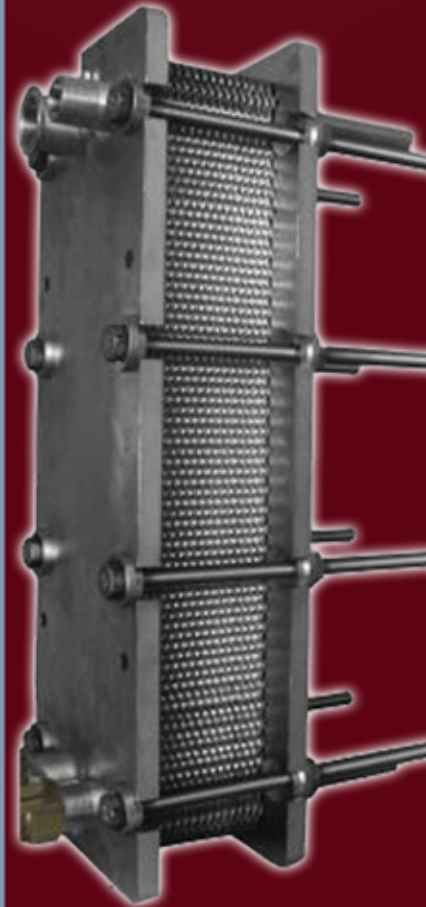
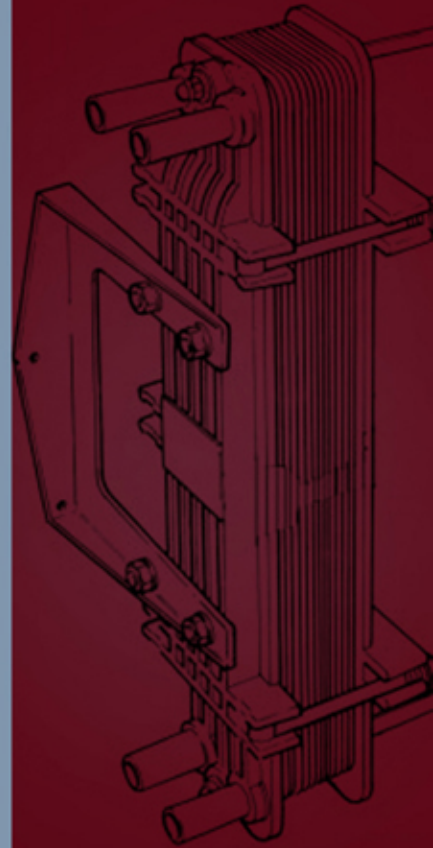
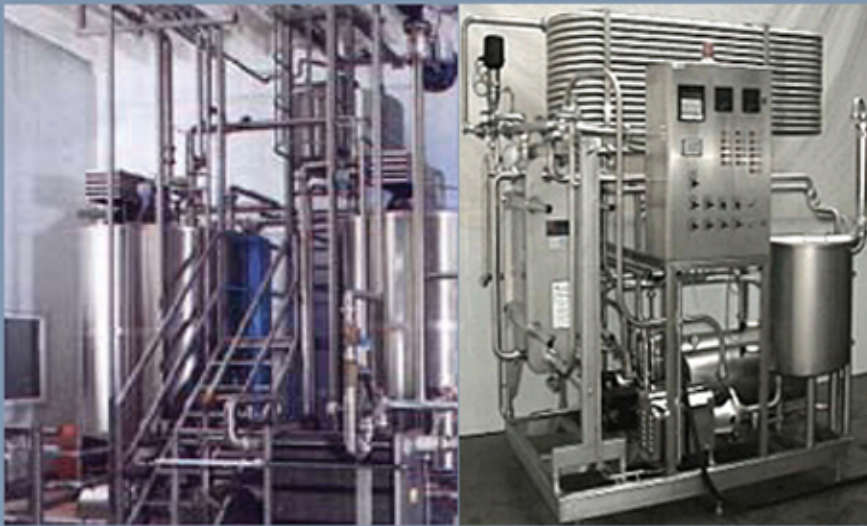
Today, farms are becoming larger and larger, meaning more work, more cows and more milk – and less time between milkings. This process provides farmers with potential cooling problems, because all the milk has to be cooled and stored. The sheer quantity of milk, combined with high milk flows and longer milking periods, makes it more difficult for conventional bulk tanks to cope.

SS Engineers PHE's consist of number of corrugated imported plates of SS 316 mounted between fixed and moveable pressure plates. These are positioned by upper and lower carrying bars and compressed by several tightening bolts. These Plate type Heat Exchangers can be used for liquid semi-liquid kind of products with low, medium viscosity having medium temperature .



SS Engineer's Plate heat exchangers (PHEs) are extensively used in the dairy industry for HTST (high temperature short time) pasteurization due to their excellent thermal characteristics, good flow distribution and flexibility for cleaning in place, disassembling and resizing.

The plate cooler is the heart of the cooling system and consists of corrugated stainless steel plates on one side of which the milk flows in one direction, while on the other side, chilled water flows in the opposite direction. When the milk leaves the plate cooler, its temperature has been reduced to a temperature 2 – 4°C above the water temperature. The milk is pumped continuously to the insulated storage tank, where it can be kept, with occasional agitation, until collection.



DAIRY INDUSTRY

Pasteurising Milk & Cream
 Ultra-high treatment
 Cooling Milk & Cream
 Heat treating Yoghurt
 Cooling Yoghurt
 Heating Milk in tanks
 Ice Cream Mix

FOOD & DELICATESSEN INDUSTRY

Heating & Cooling sauces
 Heating & Cooling fat & oil

BREWING INDUSTRY

Cooling frshly brewed beer
 Beer chilling
 Beer Pasteurising

BEVERAGE INDUSTRY

Cooling & Heating of :

1. Ready To Serve Drive (RTS)
2. Fruit & Vegetable mashes
3. Fruit & Vegetable purees
4. Beverage water
5. Fibrous juices

PHARMACEUTICAL & BIOTECHNICAL INDUSTRY

Cooling lotions, Pastes etc.
 Thermal sterilisation of water & injectible fluids

SS Engineers & Consultants

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