MANAGING ENERGY EFFICIENTLY



HRS EVAPORATOR SYSTEM

HRS unique heat transfer technology has now been combined to form our new 'PasterVap' Pasteuriser/Concentrator for providing an auditable kill step for dairy and food products, prior to concentration.

The technology can be tailored to suit a wide variety of substrates from low to high viscosities and those with particulates, including those products with low to high acidity.

The skid mounted system can be configured to process a wide range of volumes in a single compact cost-effective system for ease of installation and integration on site.





- I. Centrifugal Cyclone Separator
- 2. Wide Gap Plate or Corrugated Tubular Heat Exchangers
- 3. Forced Recirculation System
- 4. Pre Heater and Pasteuriser Holding Tubes
- 5. Product Divert Valve
- 6. Corrugated Tubular Condenser
- 7. Vacuum System





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