

**MANAGING
ENERGY
EFFICIENTLY**



HRS EVAPORATOR SYSTEM

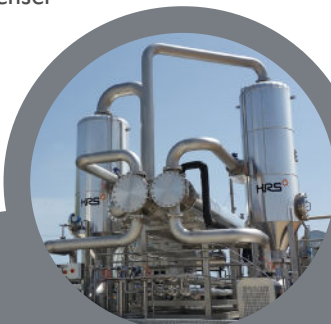
HRS unique heat transfer technology has now been combined to form our new 'PasterVap' Pasteuriser/Concentrator for providing an auditable kill step for dairy and food products, prior to concentration.

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.



1. 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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