

1998-99 Groen Scraped Surface Heat Exchanger/Evaporator

Mfg: Groen

Model: DR-4284

Stock No. DFLQ001.

Serial No. 02003-1

1998-99 Groen Scraped Surface Heat Exchanger/Evaporator. Model DR-4284. S/N: 02003-1. Nat'l Bd: 140110. Dwg No's: D9515-4 & D6796-39. Designed to heat, cool, or concentrate wide variety of products, including highly viscous or heat sensitive products such as caramel. Heat transfer surface area: 88 sq. ft. MAWP: @ 353 °F: 120 psi. MDMT @ 120 psi: -20 °F. Sew-Eurodrive Motor, 5 hp, 1680 rpm, 230/460 V, 13.6/6.8 amps, 60 Hz, 3 phase. Sew-Eurodrive Varimot Variable Speed Drive, 20.91 ratio, 395-1973 rpm (in), 19-95 rpm (out), 2910 in-lbs torque. Inlets: (8) 1-1/4 in. dia. pipes (jacket), (1) 3 in. dia. S-line fitting, (1) 12 in. dia. S-line fitting. Outlets: (8) 1-1/4 in. dia. pipes (jacket), (1) 6 in. dia. S-line fitting, (4) 9 in. dia. ports (heat exchanger). Overall dimensions: 52 in. L x 51 in. W x 110 in. H.





DR Series



Groen DR Series Scraped Surface Heat Exchanger / Evaporator is designed to heat, cool, or concentrate wide variety of products, including highly viscous or heat sensitive products such as caramel. The DR Series achieves extremely high heat transfer rates by incorporating jackets on both the inner and outer walls of a narrow product annulus. This dual-jacketed design provides twice the heat transfer area of conventional scraped surface heat exchangers of the same size. During operation, the inner and outer wall of the product annulus are continuously scraped by rotor mounted blades, which prevents sticking or product scorching. These scraper blades also provide even heat transfer and homogeneity of product during continuous processing batch runs.

The Model DR is sized by height and diameter to your output requirements and concentration needs of the product. See the table below for some of the available sizes and their effective heat transfer area.

Sized To Your Production Requirements:

Length	Heat Transfer Surface Area (ft ²)						
	5" Diameter	12" Diameter	18" Diameter	24" Diameter	30" Diameter	36" Diameter	42" Diameter
24"	5.2	12.6					
36"	7.9	18.9	28.3	37.7	47.1		
48"	10.4	25.1	37.7	50.3	62.8	75.4	88
60"		31.4	47.1	62.8	78.5	94.3	110
60"		37.7	56.6	75.4	94.3	113.1	132
60"					109.9	132	154

MILK Condensing and Drying Equipment



A Vacuum Pan and Condenser enclosed in single unit is the most efficient means known for removing water from milk or buttermilk.

We have furnished some of the largest plants in this country with our vacuum pans and spray process milk drying equipment.

Vacuum pans and drying equipment are both operated efficiently on exhaust steam.

Vacuum Pans in sizes to meet any requirements.
Spray Process Dry Rooms of large capacity.

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Groen Electrical Control Panel. S/N: 302483. Panel is equipped with a Honeywell Truline Temperature Chart Recorder, Model: UDC3000 Versa-Pro, S/N: 94404418327700001. Variable speed controls available with the panel include controls for: feed pump, rotor coater drive, caramelizer agitator, finish pump, and popcorn feed rate. Digital displays include: flowmeter rate and caramelizer temperature. Overall dimensions: 48 in. L x 46 in. W x 11 in. H.

