

Chester Jensen Ste-Vac Heater

Mfg: Chester Jensen

Model: SV-40

Stock No. 95.171

Serial No. 5016

Chester Jensen Ste-Vac Heater. Model: SV-40. S/N: 5016. Capacity: 36,000 lbs/hr (40 °F-90 °F), 40,000 lbs/hr (85 °F-190 °F), 40,000 lbs/hr (190 °F-230 °F). Tube material: 316 stainless steel. Number of passes: 4. Number of tubes: 48. Tube dimensions: 1-1/2 in. dia. x 10 ft. L. Heat transfer surface area: approx. 188.5 sq. ft. Tube volume: 40 gal. "The economical, no burn-on flavor saver". Steam heated and fully CIP'able. The Ste-Vac heater is specifically designed to heat milk and milk products without formation of milk stone or "burn-on" on the heating surfaces. The SV-40 units are equipped with two sets of heating tubes arranged in parallel. In addition to enabling highest capacities being realized, this design makes greater temperature rises available at higher capacities and lower pressure drop through the tubes. Ste-vac heaters can be used in: powdered milk production as a pre-heater, pasteurizing cream as high-temperature-short-time pasteurizers, pre-heaters for fluid milk before entering vat pasteurizers, ice-cream mix processing, pre-heating milk for separators, and for pasteurizing milk in cheese production. Inlets: (1) 1 in. dia. NPT (female, media), (1) 3 in. dia. threaded fitting (product). Outlets: (1) 3 in. dia. threaded fitting (product), (1) 3 in. dia. suction port with a class 125 flange. Overall dimensions: 12 ft. 6 in. L x 3 ft. W x 6 ft. H.

