

Wiegand/Niro 6-Effect Evaporator with Flash Cooler/Polisher

Mfg: Wiegand/Niro

Model:

Stock No. HD-SC188.600

Serial No.

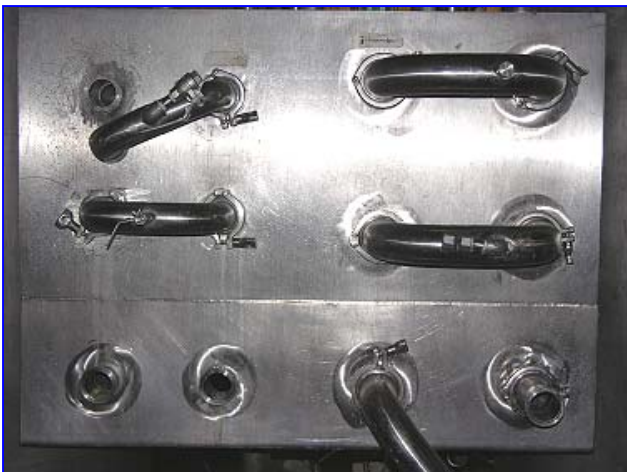
Wiegand/Niro 6-Effect Evaporator with Flash Cooler/Polisher.

- Input: 5.5% Total Solids at 60,000 lb./hr.
- Output: 50% Total Solids at 6,600 lb./hr.
- 1999 GEA/Niro Update Includes: New Thermal Vapor Recompression System
- 2003 Update Includes: Allen Bradley SLC 500 PLC Programmable Controller with Panelview 1000 Touch Screen Display, (2) Anderson AV 9000 & AJ-300 Recorders













Please click this links to view additional information.

<http://www.food-processing-equipment.biz/images/HD-SC188niroevaporatorfrontview.pdf>

<http://www.food-processing-equipment.biz/images/HD-SC188niroevaporatortopview.pdf>

<http://www.food-processing-equipment.biz/images/HD-SC188niroevaporatordrawings.pdf>

<http://www.food-processing-equipment.biz/images/HD-SC188niroevaporatorcatwalkdetails.pdf>

<http://www.food-processing-equipment.biz/images/HD-SC188niroevaporatorfoundationplan.pdf>

Commissioning will take place as soon as is reasonably possible after Erection is completed. WIEGAND understands that SORRENTO will require a period of time after Erection is complete and the evaporator is ready for Commissioning in order to make the Goshen facility operational and to place it in a state ready to supply sweet-whey to the Evaporating Plant. Consequently, and in order to comply with the Scheduled Completion and Scheduled Operational Dates set forth in Section VI, WIEGAND shall give SORRENTO written notice that the Evaporating Plant is ready for commissioning at least fourteen (14) days prior to the Scheduled Completion Date. SORRENTO shall then have until the Scheduled Completion Date to bring the Goshen facility operational. WIEGAND will commission the Evaporating Plant commencing on September 30, 1982.

B. CAPACITY AND OPERATIONAL DATA

WIEGAND represents and warrants that the Evaporating Plant shall meet the following capacity and operating specifications:

<u>Product</u>		Sweet Whey	Skim Milk
<u>Evaporator</u>			
<u>Feed</u> quantity	PPH	60,000	60,000
concentration	% TS	5.5-6.5	9
temperature	° F	90 - 110	90
<u>Outlet</u> quantity	PPH	6,600	11,250
concentration	% TS	50	45-48
temperature	° F	122	122
<u>Flash Cooler</u>			
<u>Outlet</u> quantity	PPH	6,345	11,020
concentration	% TS	52	49
temperature	° F	variable between	45-100
<u>Evaporation Capacity</u> including flash cooler	PPH	53,655	48,980

Steam Consumption
(120 psig at steam header,
dry, saturated and of
constant pressure)

Preheating from 95° F to 158° F, pasteurizing at 165° F and evaporation	PPH	5,110	5,000
---	-----	-------	-------

<u>Steam Efficiency</u>	e	10.45	9.75
		<u>(Average for 20 hours)</u>	
		<u>(continuous operation)</u>	

Thermocompressor -
Flash Cooler

at 86° F	PPH	170	--
at 45° F	PPH	--	1,000

Air Ejector Flash Cooler	PPH	20	20
-----------------------------	-----	----	----

Concentrate heating (direct steam in- jection to 190° F)	PPH	400	--
--	-----	-----	----

Total Steam Consumption	PPH	5,700	6,020
-------------------------	-----	-------	-------

Vacuum Maintenance Water Ring Pumps

Condensate Discharge

From Stage 1 (boiler feed)	PPH	Apx. 6,600	Apx. 4,500
	° F	Apx. 165	Apx. 165

From Stage 6, and surface condensers	PPH	54,000 Apx.	40,000 Apx.
	° F	Apx. 115	Apx. 115

Cooling Water Consumption

Tower water heated from Temp.	GPM	900 at 95° F Product Feed
84° to 98° F	GPM	1,100 at DSI operation

(In cooler seasons, cooling water consumption decreases
considerably.)

Electric Power Consumption

Electric Capacity installed kW Approx. 160
Effective Consumption kW Approx. 105

Temperatures

Preheating ° F From feed temperature 90° F to 158° F in 6 consecutive stages.
Pasteurizing ° F From 158° F to 165° F in one stage.
Product Holding At 165° F for min. 15 sec.

Evaporation

Effect		I	II	III	IV	V	VI
Heating temperature (approx)	° F	165	160	156	145	138	122
Boiling temperature (approx)	° F	160	156	145	138	122	108

Concentrate Heating ° F From 122° F to 190° F max. variable between 170° and 190° F

Concentrate Holding

variable between 2 and 5 minutes

Flash Cooler

° F Adjustable between 45 and 100
80° ADREAGE

Product Flow

See attached Process Flow Diagram No. 28-02-0

Make Up Water

GPM Approx. 30.

C. UTILITIES

1.0 Steam

Steam pressure at the steam header is 120 psig minimum, dry, saturated, and of constant pressure.

The exact connection point to the steam header will be shown in the Arrangement Drawings to be supplied by WIEGAND.