

Pasteurizer Modernization Kit (No. 4750513) Performance Estimates



Barry-Wehmiller

PERFORMANCE ESTIMATE FOR
VORTEX PASTEURIZER

Date: _____

To: _____

P. E. Number: _____

Cont _____

NOTE: THIS IS THE ESTIMATED PERFORMANCE OF THE INDICATED MACHINE AND IS SUBJECT TO ERRORS NORMAL TO ENGINEERING ESTIMATES. HENCE THESE FIGURES CANNOT CONSTITUTE A PERFORMANCE GUARANTEE.

Size Machine: F 1670 3R DD Service Water Temp.: 29°C, 85°F
 SqFt/Deck: 1104 Container Diameter: 54.86mm Containers/SqFt: 34.3
 Type/Size Container: .222ml Polarcita Containers/Minute: 2000

ZONE	LENGTH FT	ROWS NO.	TIME MIN.	SPRAY TEMP °C	BEER TEMP (1) °C	BEER TEMP (1) °F
				Beer in temperature = 5.0 41.0		
1st Preheat	8.00	8	4.39	24.5	76.1	16.2 61.2
2nd Preheat	7.00	7	3.84	34.5	94.0	27.4 81.3
3rd Preheat	6.00	6	3.29	44.9	112.8	37.6 99.7
Heating	10.00	10	5.49	58.3	136.9	54.1 129.5
2nd Heating	8.00	8	4.39	62.8	145.0	60.5 140.9
Holding	9.00	9	4.94	60.6	141.0	60.6 141.0
1st Precool	6.00	6	3.29	43.0	109.4	50.9 123.6
2nd Precool	7.00	7	3.84	32.7	90.8	39.6 103.3
3rd Precool	8.00	8	4.39	22.9	73.3	28.7 83.7
Totals:	69.00	69	37.87	10.0 PU's (2)		

Hydraulic Cycle Time = 13.72 SECONDS

CONDITIONS UNDER BALANCED OPERATION UNLESS OTHERWISE NOTED
 (Spray Temp in Preheats and Precools are NOT setpoints)

Product out Temperature: 28.7°C, 83.7°F AVG. Service Water: 0 Normal GPM
 Steam Requirements: 45700 BTU per minute
 Maximum Steam Rate on Start-up: 114000 BTU per minute

Prepared by: Ron Holtz Date: _____ Approved by: _____ Date: _____

- 1) Temperatures are average measured at the volumetric center of the container.
- 2) Total PU's calculated above 48.9°C, 120.0°F, AVG. bottom deck.
- 3) Spray temps are top deck, beer temps are bottom deck.
- 4) PU's are bottom deck. Top deck = 10.8 PU's.

Features:

- Performance Estimates (PE's) are specially needed when: having new product, or want to change the speed of the pasteurizer, or want to change temperature in Heating or Holding
- PE's are useful to set up the thermal balance in pasteurizer

Barry-Wehmiller

Pasteurizer

Performance Estimates

The information found in a performance estimate: temperature

Service consumption can be obtained from Performance Estimate, and other valuable information.

See the example below:

Product out Temperature: 28.7°C, 83.7°F AVG. Service Water: 0 Normal GPM
Steam Requirements: 45700 BTU per minute
Maximum Steam Rate on Start-up: 114000 BTU per minute

Prepared by: Ron Holtz Date: _____ Approved by: _____ Date: _____

Please see below to have an idea of a Performance Estimate.

Barry-Wehmiller							
PERFORMANCE ESTIMATE FOR VORTEX PASTEURIZER							
				Date: _____			
To: _____				P.E. Number: _____			
Cont _____							
NOTE: THIS IS THE ESTIMATED PERFORMANCE OF THE INDICATED MACHINE AND IS SUBJECT TO ERRORS NORMAL TO ENGINEERING ESTIMATES. HENCE THESE FIGURES CANNOT CONSTITUTE A PERFORMANCE GUARANTEE.							
Size Machine: F 1670 3R DD			Service Water Temp.: 29°C, 85°F				
SqFt/Deck: 1104		Container Diameter: 54.86mm		Containers/SqFt: 34.3			
Type/Size Container: .222ml Polarcita Containers/Minute: 2000							
ZONE	LENGTH FT	ROWS NO.	TIME MIN.	SPRAY TEMP °C	°F	BEER TEMP (1) °C	°F
Beer in temperature = 5.0 41.0							
1st Preheat	8.00	8	4.39	24.5	76.1	16.2	61.2
2nd Preheat	7.00	7	3.84	34.5	94.0	27.4	81.3
3rd Preheat	6.00	6	3.29	44.9	112.8	37.6	99.7
Heating	10.00	10	5.49	58.3	136.9	54.1	129.5
2nd Heating	8.00	8	4.39	62.8	145.0	60.5	140.9
Holding	9.00	9	4.94	60.6	141.0	60.6	141.0
1st Precool	6.00	6	3.29	43.0	109.4	50.9	123.6
2nd Precool	7.00	7	3.84	32.7	90.8	39.6	103.3
3rd Precool	8.00	8	4.39	22.9	73.3	28.7	83.7
Totals:	69.00	69	37.87			10.0 PU's (2)	
Hydraulic Cycle Time = 13.72 SECONDS							
CONDITIONS UNDER BALANCED OPERATION UNLESS OTHERWISE NOTED (Spray Temp in Preheats and Precools are NOT setpoints)							
Product out Temperature: 28.7°C, 83.7°F AVG. Service Water: 0 Normal GPM							
Steam Requirements: 45700 BTU per minute							
Maximum Steam Rate on Start-up: 114000 BTU per minute							
Prepared by: Ron Holtz Date: _____				Approved by: _____ Date: _____			
1) Temperatures are average measured at the volumetric center of the container.							
2) Total PU's calculated above 48.9°C, 120.0°F, AVG. bottom deck.							
3) Spray temps are top deck, beer temps are bottom deck.							
4) PU's are bottom deck. Top deck = 10.8 PU's.							

Barry-Wehmiller

Barry-Wehmiller
Company

8020 Forsyth Blvd.
St. Louis, MO 63105 USA
Phone: (314) 862-8000; Fax: (314) 862-2457
Web Site: www.Barry-Wehmiller-Company.com