

# INFUZE SANITARY COOKING SKID

**The heart of this cooking system is the Infuze cooker, configured as a pre-engineered, compact and fully sanitary skid. It is ideal for soups, sauces, slurries and beverages that require heating to achieve finished recipe results, pasteurization or blended emulsification. This system is the ultimate in sanitary design with a simple yet effective CIP clean-up to meet the needs of an industrial kitchen.**

As with all Hydro-Thermal products, the Infuze Skid is an on-demand heating system with near instantaneous temperature control that spans both batch AND continuous cooking methods. The straight-through process line makes implementation simple, clean and effective. Intended to be a “plug & play” system by simply connecting steam piping, product and discharge, and of course control power and air. All components are 3-A certified and the system is designed to meet all EHEDG, FDA and 3-A standards, even where standards do not necessarily apply.

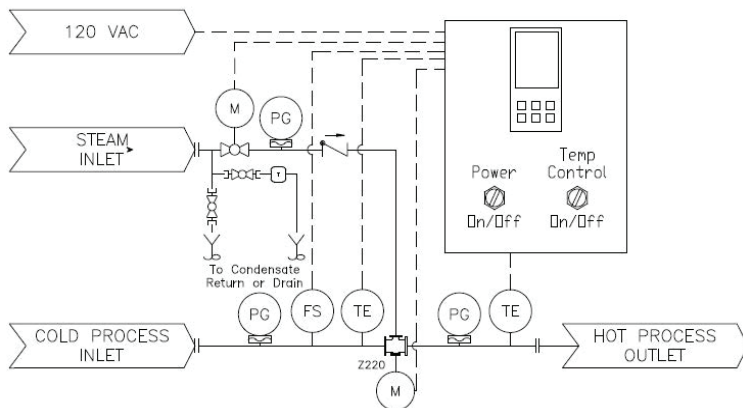
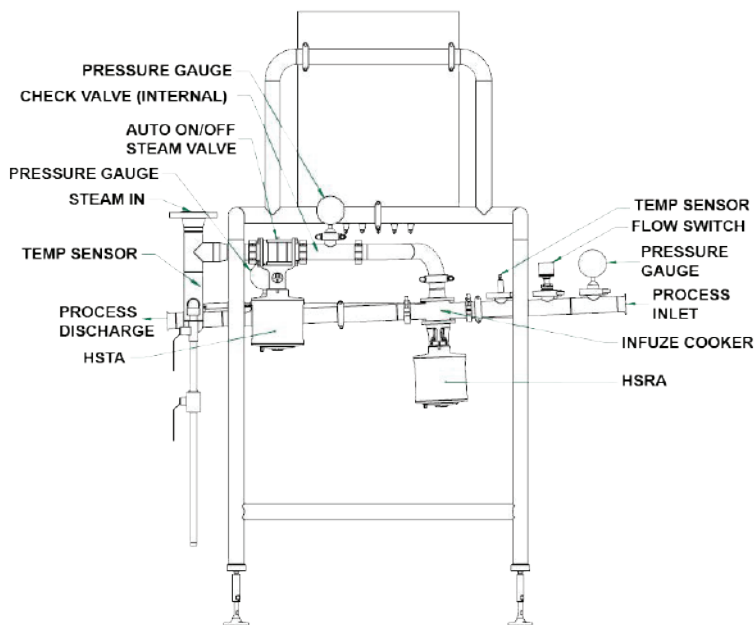
As a member of the SilverLine family, this skid gives you an alternative with less content than the SilverLine, providing simpler control, less product variation changeover and a smaller footprint.

## Benefits

- Simple appearance, yet a highly-engineered cooking solution
- Versatile recipe control to cook thoroughly, precisely and uniformly
- Fully integrated cooking system for variable flow rates  
Process cook, Steam delivery, CIP Clean, Control, and Installation & Support
- One-pass instant cooking for VOC retention and minimal particle degradation
- Retains vibrant, crisp and fresh flavor ingredients and aromas
- Eliminates hot burn-on surfaces (kettle, scraped surface, heat exchangers), unwanted caramelization and Maillard reaction
- Simple installation, easy to integrate in-line for existing systems
- Significant energy savings
- Minimal total cost of ownership, especially considering cleaning and maintenance
- CIP cleaning sequence assured through automation
- Patented cooker and method technology
- Warrantied by Hydro-Thermal's money back guarantee



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## Features

- Hydro-Thermal Sanitary Rotary/Torque Actuators (HSRA/HSTA)
  - Ethernet IP protocol communications
  - Up to 1,200 in.-lb. (135 N-m) of peak torque (HSTA only)
- Materials
  - All materials FDA compatible
  - All materials 3A-certified
- Optional Y-Strainer and culinary filter to make culinary steam out of plant steam
- Minimal footprint
- Variable flow
- Modern design and component selection

## Technical Info

### PRESSURE & TEMPERATURE:

100 PSIG @ 339°F / 6.9 barg @ 170°C

**PRODUCT INLET/OUTLET:** Tri-Clamp

**STEAM CONNECTIONS:** ANSI 150#

Other materials available pending request or per application.

## Materials

### INFUZE HEATER AND SYSTEM:

316L / 1.4404

### DRIP LEG PORTION OF STEAM LEGS:

304L / 1.4307

Other materials available pending request or per application.

## Sizing Information (by model size)

Product Inlet/Outlet	1.5" / DN40	2" / DN50	3" / DN80	4" / DN100
Steam Inlet	2" / DN50	2" / DN50	3" / DN80	3" / DN80
Est. OA Width (in/mm)	31 / 788	31 / 788	31 / 788	31 / 788
Est. OA Length (in/mm)	58 / 1,473	58 / 1,473	62 / 1,574	62 / 1,574
Est. OA Height (in/mm)	77 / 1,955	77 / 1,955	77 / 1,955	77 / 1,955
Min. Flow (GPM / m <sup>3</sup> /hr)	3 / 0.7	5 / 1.1	12 / 2.7	22 / 5.0
Max. Flow (GPM / m <sup>3</sup> /hr)	30 / 6.8	60 / 13.6	140 / 31.8	255 / 57.9

- These sizes reflect the base model. Please consult factory for culinary steam option sizes.
- Flow range based off of 0.6 to 7 ft/sec ( 0.18 to 2.13 m/s) pipeline velocities. Different food or beverage products with varying viscosities can affect standard velocity.

## Controls

- Heater has either a stand-alone or DCS-controlled system
- Control system capabilities:
  - Easy-to-use temperature PID loop
  - Can relay information back to the DCS via Ethernet I/P or modbus TCP
  - Colored touch screen



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