

## TOMATO SAUCE COOKING



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### OBJECTIVE

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Eliminating safety concerns with direct steam injection along with benefits such as low maintenance.

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### END USER

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Tomato Sauce Producer

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### SYSTEM OPERATING RANGES

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Fluid:	Tomato Sauce
Flow Rate:	25-75 GPM [6-17 m <sup>3</sup> /hr]
Inlet Temperature:	45°F [7°C]
Discharge Temperature:	195°F [91°C]
Steam Supply Pressure:	120-130 PSIG [8-9 barg]

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### PROCESS CHALLENGES

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This tomato sauce producer was using a competitor's 3-way steam valve heater with poor results. The unit had difficulty maintaining target temperatures, caused a loss of product due to burn-on, and consistently had severe hammer and vibration issues. These issues caused concern over the piping's integrity and added extra maintenance time and costs.

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### SOLUTION

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A Solaris® Hydroheater, designed for highly viscous fluids, was installed and successfully replaced our competitor's 3-way valve heater. The straight-through flow design of the process steam heater minimizes flow disturbances and enables instantaneous condensation of steam without vibration or noise.

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### RESULTS

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Target temperatures are reached quickly and held constant. The sauce producer reports that the Solaris® handles the entire flow range with smooth operation. The safety concerns experienced with the other steam valve are non-existent with the Hydroheater®.

**Need more information about Hydro-Thermal products?**

Go to [www.hydro-thermal.com](http://www.hydro-thermal.com) or contact us at [info@hydro-thermal.com](mailto:info@hydro-thermal.com)

400 Pilot Court | Waukesha, WI 53188  
(262) 548-8900 | (800) 952-0121