

Where Do You Need a Hydroheater in the Pulp & Paper Process?

On-Demand De-Icing -

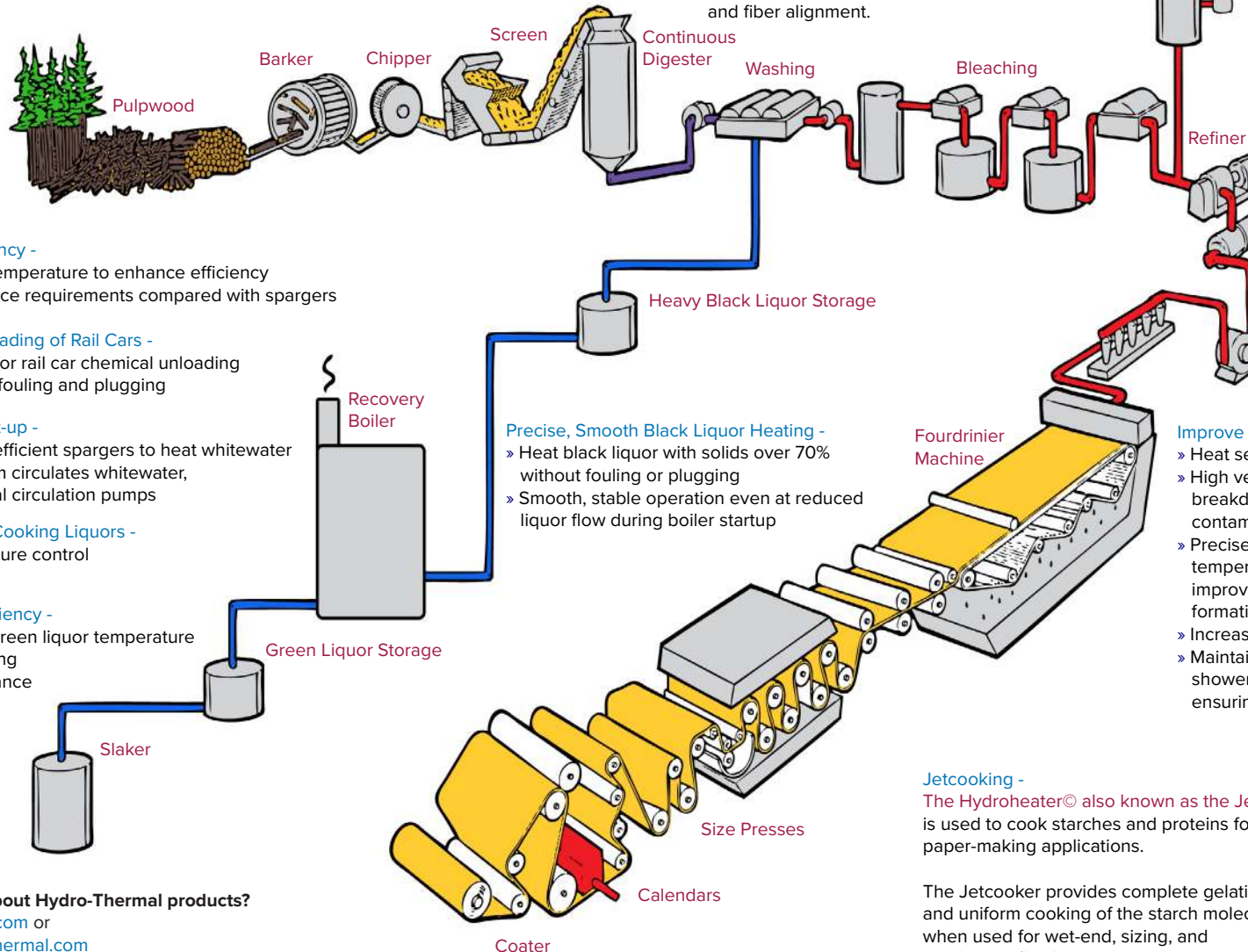
- » Heat water on demand to de-ice logs on barking drum conveyer

Precise Control of Digester Temperature -

- » Precisely trim circulating liquor temperatures without scaling or fouling

Bleaching Effectiveness -

- » Lower chemical costs and improve brightness by directly heating stock to optimum temperature. 120°F - temperature provides efficient drainage and fiber alignment.



Hydro-Pulper Efficiency -

- » Precisely control temperature to enhance efficiency
- » Reduce maintenance requirements compared with spargers

Faster Chlorate Unloading of Rail Cars -

- » Provides fast heat for rail car chemical unloading
- » Eliminates scaling, fouling and plugging

Faster Machine Start-up -

- » Replace slower, inefficient spargers to heat whitewater
- » High velocity steam circulates whitewater, eliminating external circulation pumps

Faster Dispersal of Cooking Liquors -

- » Optimum temperature control of shower water

Improve Slaker Efficiency -

- » Precisely control green liquor temperature
- » No scaling or fouling
- » Minimize maintenance

Bleaching Effectiveness -

- » More effective bleaching is achieved when heated water is used to dilute 15-20% consistency stock prior to the gaseous chlorine stage
- » Maintain optimum wash water temperature, increasing the solubility of the chemicals to prevent contamination of succeeding stages

Precise, Smooth Black Liquor Heating -

- » Heat black liquor with solids over 70% without fouling or plugging
- » Smooth, stable operation even at reduced liquor flow during boiler startup

Improve Drainage -

- » Heat secondary fiber at 6%
- » High velocity steam jet helps breakdown and disperse contaminants
- » Precisely control whitewater temperature for stock dilution to improve drainage and sheet formation on the Fourdrinier wire
- » Increase production rates
- » Maintaining precise limits on shower water temperatures ensuring clear wire openings

Jetcooking -

The Hydroheater[®] also known as the Jetcooker[™] is used to cook starches and proteins for all paper-making applications.

The Jetcooker provides complete gelatinization and uniform cooking of the starch molecule when used for wet-end, sizing, and coating applications.

Need more information about Hydro-Thermal products?

Go to www.hydro-thermal.com or contact us at info@hydro-thermal.com

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