

PRoCARE® CC01



Continuous Rotary Pressure Sterilizer CC01 - Heat Recovery System



PRoCARE®

The smart way to produce
more tonnage per day

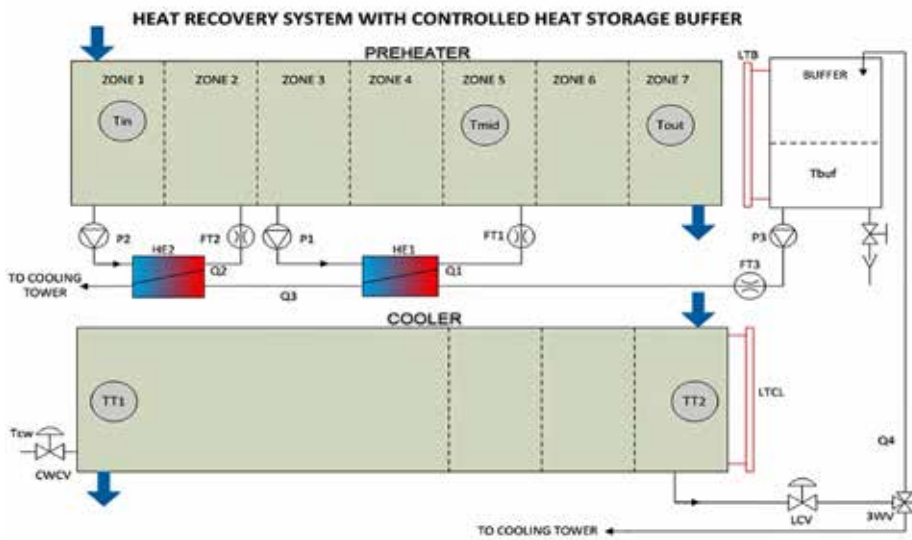
jbt.com

CC01 - Heat Recovery System

Principle

The heat recovery system is designed for a continuous rotary sterilizer which processes cold filled products and makes use of a wet preheater. The heat generated during the cooling process is used to heat up the cans in the wet preheater shell by using plate heat exchangers to avoid cross contamination.

With the inevitable gaps in production, an integrated buffer tank is included to ensure the heat recovery system is optimized.



Construction

The heat recovery system consists of two stainless steel skids:

- One skid contains pumps, plate heat exchangers, filters and flow meters
- The other skid contains the buffer tank with level sensor, a pump and flow meter

STANDARD	<ul style="list-style-type: none"> • Y-filter • CIP through DIN flange
OPTIONAL	<ul style="list-style-type: none"> • Alfa Laval strainer • CIP through SMS dairy coupling • Fouling detection • Energy monitoring (steam, water, air and electrical)

Maintenance

JBT engineers have designed the system to reduce maintenance requirements to a minimum. Of course, filters should be cleaned regularly, but plate heat exchangers are designed to operate with minimal fouling.

CIP connections to the plate heat exchangers are present and CIP can be performed during production.

Additionally, a predictive fouling detection system can be offered as an option. This systems provides a warning on the HMI that there is an imminent need for cleaning.

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Installation process

Before installation:

Install a host PC to log the current process. This allows JBT engineers to analyze the data and to optimize the parameters of the heat recovery system.

Installation on site:

Pipework between the skids and the sterilizer accomplished with minimal electrical wiring. Some adjustments may be needed to the installed sterilizer.

Start-up:

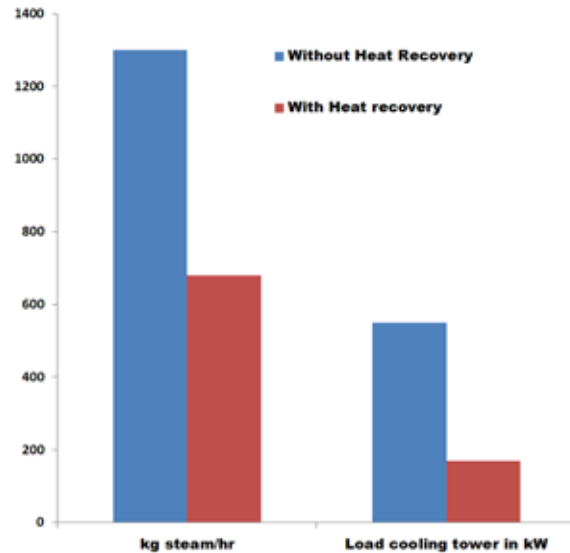
A JBT technician will make sure the heat recovery system runs as intended. The technician will also provide operator training on the heat recovery system.

After start-up:

Monitoring and further optimization of the process parameters.



Proven return



Calculated for a standard process of 160g evaporated milk cans at 650 cpm and assumes 100% loading of the sterilizer.

JBT's offering

JBT offers a complete upgrade package including the installation of a host PC to log data before and after installation. As a result, JBT engineers can make sure you get the optimal yield and savings from your equipment.

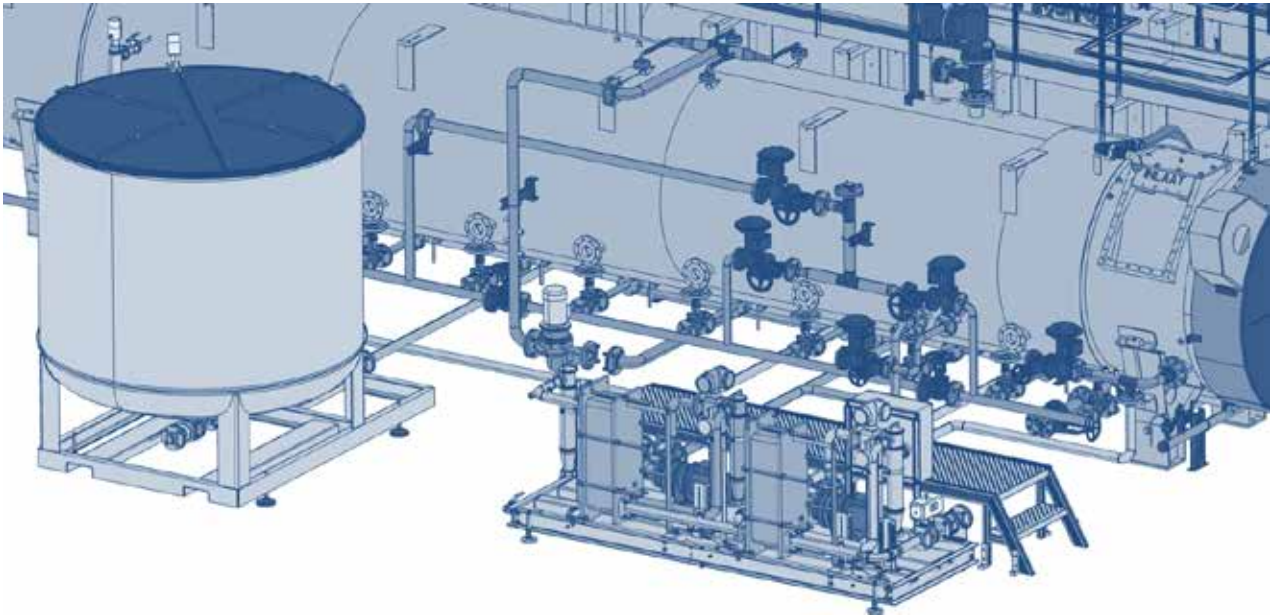
Benefits:

- **Up to 40% steam reduction**
- **Reduced thermal load on your cooling tower**
- **High return on investment**
(payback of 2 to 3 years based solely on steam cost reduction)

Requirements:

- Cold filled product
- Machine wet preheater
- 25 m² floor space
- PLC (*)
- Can tracking (**)

(*) Siemens S7-300 or higher and Rockwell RS logics v20 or higher
 (**) Upgrade can be offered if not installed



COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



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