



## Cleaning Plant – Dairy Products

A major dairy products producer commissioned E2SL to install a new heated stainless steel cleaning system as part of upgrades and modernisation of the whole plant. Quality, safety and hygiene standards being of paramount importance in the food industry meant that E2SL designed the whole system in stainless steel with the very latest control technology and in accordance with EN 746 -2.

### → Aim

To provide a user friendly cleaning system offering energy efficiency in a modern upgraded plant whilst meeting the most stringent food industry standards.

### → Scope of Work

E2SL supplied, installed and commissioned 4 off complete thermal systems. The 6m high and 2.5m diameter fluidised tank that was free issued by the customer had to incorporate two thermal process systems at the bottom of each cylindrical tank to give maximum efficiency of heat transfer.

Reliability of each 440Kw system firing into a stainless steel tube system is a pre-requisite as the plant is run continuously. Fluid temperatures of 100 °C have to be carefully maintained to ensure a smooth continuously operating process flow. Temperature control is achieved using a high fire/low fire system.

### → Benefits

- Ease of maintenance
- Efficiency improvements over pre-existing systems
- Reduced carbon footprint
- Modernised plant

### → Images



Figures above show the gas supply, controls and pipework.

Please visit our website [www.e2sl.co.uk](http://www.e2sl.co.uk)



ISO9001:2008  
GB00724

198470