

aggreko

# Hot water for food producer

**CUSTOMER**

Food Manufacturer

**LOCATION**

Carlisle, UK

**SECTOR**

Food and Beverage

**KEY FACTS**

**1**

500 kW boiler

**50°C**

Constant temperature needed

**1**

Buffer tank



## THE CHALLENGE

### Food producer was in hot water without cleaning capabilities

Washing down food production equipment needs hot water, so when the boiler started to malfunction at a leading food manufacturing plant in northern England, it put the whole production schedule at risk.

A temporary hot water heating package was needed to ensure a constant water temperature of at least 50°C so equipment could be hygienically hosed down between production cycles.

## THE SOLUTION

### Boiler produced hot water to get clean down process up and running

Our engineers designed a system that ensured water reached up to 65°C. It comprised a 500 kW boiler, pumps and a buffer tank that acted as a water tank cistern. Mains water entered at 4-5°C and continually circuited through the boiler to reach 65°C before being pumped back to the tank.

The hot water was then pumped from the buffer tank on demand. If the level dropped then a ball cock ensured the tank was topped up. The boiler heated the water to 65°C to ensure it was maintained at 50°C at all times, even during periods of high and/or prolonged demand.

## OUR DIFFERENCE

We'll get you out of hot water when your own equipment lets you down



## THE IMPACT

### A good clean plan to maintain production

The food manufacturer received a guaranteed hot water supply for its clean down processes.

This meant that food production could continue

unhindered to meet the company's schedules.

The water flowed at optimal temperatures until the site's own boiler refurbishment was complete.