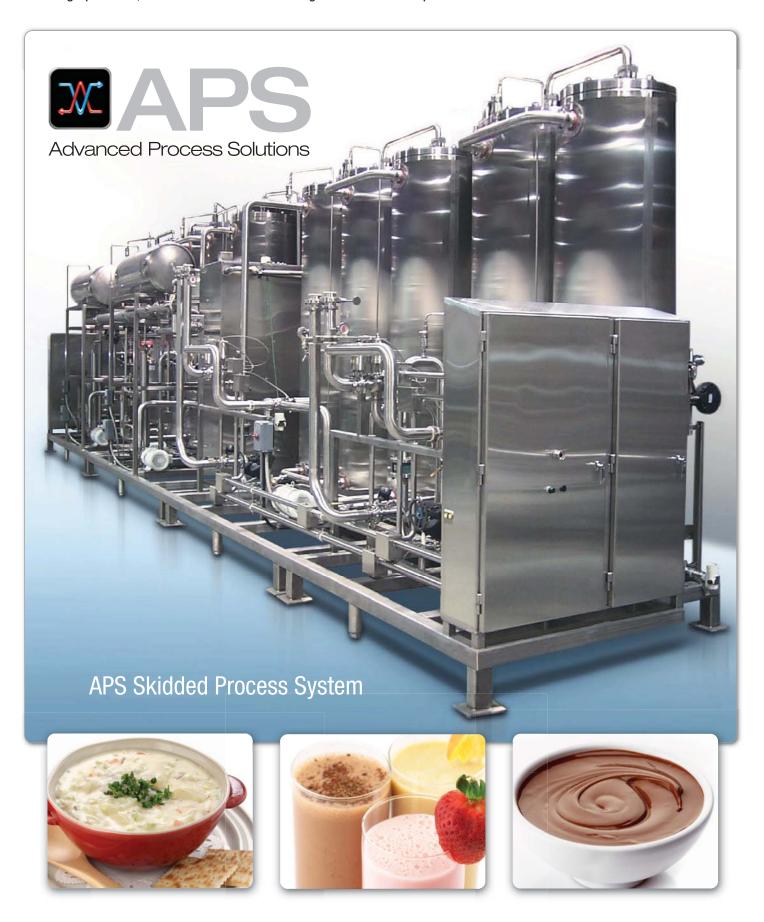
Ultra Coil Heat Exchangers

High pressure, continuous coil heat exchangers for use with liquid medias.



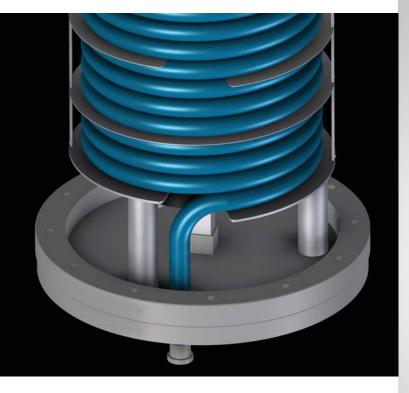
APS Ultra Coil

APS Ultra Coil Heat Exchangers have a coiled tube inside a media shell.

The product flows through the tube, usually at high velocities. This versatile design

is best-suited for thin and viscous products, with or without particulates, where high

pressure capabilities may be required.



TYPES

- Pilot-sized units
- Rental units available
- Large scale production capable
- · Double coil available

MATERIALS OF CONSTRUCTION

- 304LSS
- 316LSS
- 2205 Duplex Alloy
- AL6XN

PROVEN PRODUCT APPLICATIONS

- · Baby food
- · BBQ and steak sauce
- Cheese sauce
- Coffee creamer
- Fruit and vegetable purées
- Nutritional drinks
- Puddings
- Homogenous slurries
- · Whipping cream
- Particulates

APS Ultra Coil Heat Exchangers are high pressure, continuous coil heat exchangers for use with liquid medias. They offer single flow path, high pressure and/or high velocity processing where the product experiences mixing through the continuous turning of the coil, creating the Dean effect. This mixing of the product offers more uniform temperature presentation to the media, higher heat transfer rates, and the effect of reduced fouling due to the velocity.

Advantages include high surface area in a compact package, series flow path, high velocity and high pressure capable, particulate friendly, and high efficiency across a large variety of dissimilar products. USDA approved. ASME or CE/CRN ratings.



PROVEN BENEFITS

- Ensure food safety Single product flow path in series configuration
- Save space Vertical design
- · Reduce system size More efficient due to coil's secondary flow pattern
- Run a wide range of products High pressure up to 5800 psi
- Customize solutions Product tube diameters from 1/2" to 2.5"
- Maximize HE efficiencies Higher Reynolds numbers at lower flow rates



