

## Holding cell



### Design

- Capacity: 50 – 50.000 l/h.
- Holding time: 30 sec. – 30 min.
- Pipe dimensions:  $\varnothing 12 - \varnothing 76$  mm.
- Surfaces in contact with product: AISI 316L

The holding at pasteurisation temperature takes place in a tubular system designed for the purpose:

With tubes giving sufficient time at requested temperature or in a holding cell.

The holding cell is a tank with an inside tubular spiral of a given length in which the products moves matching the holding time needed. The tank are insulated with 50 mm mineral wool and covered by a stainless steel outer shell with a cone type top. Inlet and outlet connections are located horizontally under the base plate.

The tank for the holding cell can be constructed in sections. By means of a flow plate located at the bottom of the tank, the cells can be combined so that different holding time are achieved in the same holding tank.

**Ask for a quotation!**