

**I. APPROXIMATE STEAM CONSUMPTION: LBS/HOUR**

**BATCH PASTEURIZER: ASSUME 40-145° HEATING MILK, IN 45 MINUTES.**

<u>CAPACITY (GALLONS)</u>	<u>LBS/HOUR</u>	<u>APPROXIMATE BOILER HP</u>
300	375	10.9
400	500	14.5
500	625	18.2
600	750	21.7
800	1,000	29.0
1,000	1,250	36.3

**HIGH TEMPERATURE SHORT TIME PASTEURIZERS (HTST): ASSUME 40-163-88° WITH 61% REGENERATION AND BLEND TEMPERATURE BY-PASS.**

<u>CAPACITY (GALLONS)</u>	<u>LBS/HOUR</u>	<u>APPROXIMATE BOILER HP</u>
500 GAL/HR	214	6.2
1,000 GAL/HR	428	12.4
1,500 GAL/HR	642	18.2

**CHEESE VATS: THE TIME USED FOR THE HEATING WILL VARY, DEPENDING UPON THE CHEESE. FOR GENERAL ASSUMPTIONS, WE CONSIDER HEATING 90° - 105° FOR A 30 MINUTE TIME.**

<u>CAPACITY (GALLONS)</u>	<u>LBS/HOUR</u>	<u>APPROXIMATE BOILER HP</u>
300	80	2.4
400	107	3.1
500	134	3.9
600	160	4.8
800	214	6.2
1,000	268	7.8

**\* FINAL BOILER SIZE WILL DEPEND UPON PROCESS NEEDS. IF THERE WILL NOT BE A CASE WHERE THE PASTEURIZER & VAT OPERATE SIMULTANEOUSLY, THEN THE BOILER CAN BE SIZED FOR THE PASTEURIZER, PLUS AN ADDITIONAL 10-20% FOR HEAT LOSS, OR FUTURE EXPANSION.**