PRODUCT DATASHEET

Culinary Steam Filtration Skid

Separator and stainless filters for steam that touches food

Product page





Close-up: stainless filter housings

OVERVIEW

The Tech Inc. Culinary Steam Filtration Skid cleans plant steam before it touches food, for direct steam injection, UHT, blanching and sterilising. A separator removes condensate, stainless filters remove particles, and traps and sampling points keep the steam dry and checkable.

TYPICAL DESIGN DATA

Filtration	Down to about 1 µm, following 3-A 609 culinary steam guidance
Materials	316L wetted parts
Pressure	To about 10 barg
Codes and standards	Pressure parts to PED or ASME B31.3
Elements	Sintered stainless or pleated stainless, cleanable and replaceable
Sampling	Sanitary sample cooler for condensate checks
Connections	Flanged or sanitary clamp

MODELS AND CAPACITIES

- **TI-CSF-100** – about 100 kg/h
- **TI-CSF-500** – about 500 kg/h
- **TI-CSF-1500** – about 1,500 kg/h
- **TI-CSF-4000** – about 4,000 kg/h, duplex

Indicative steam flows at about 6 barg.

ORDERING CODE

Example **TI-CSF-500-D-6**: **500** steam flow, kg/h; **D** S single train, D duplex; **6** operating pressure, barg.

SCOPE OF SUPPLY

Included: factory acceptance test with a written report; drawings for approval, material certificates and manual.
Options: duplex filters for continuous duty; pressure-reducing station; wall or floor mounting; spare elements; condensate quality test kit.

KEY ADVANTAGES

- **Food-safe steam** – particles and condensate removed
- **No shutdown** – duplex trains for element change
- **Checkable** – sampling cooler on the skid
- **Spares on hand** – elements from the same supplier

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