



Steam, Air and Fluid Specialists

Test result in pioneer food.

Please refer to the following link regarding the steam pipeline capacities, as a rule of thumb 25m/sec is a standard when sizing steam pipelines

Link: <http://www.tlv.com/global/TLI/calculator/steam-flow-rate-through-piping.html>

The results are as following using the above steam calculator:

5.5 Bar (gauge) @ 25m/sec in a 5" (125mm) line = 4 198 Kg/hr of steam

4 Bar (gauge) @ 25m/sec in a 5" (125mm) line = 3 893 Kg/hr of steam

A saving of **305 Kg/hr** of steam was achieved. This was achieved by insulating a pasteurizer with a surface area of 90 m² at an initial temperature of 90[®]C, we reduced the surface temperature to 40[®]C.

305 Kg/hr of steam is equivalent to **20.33 l/hr of HFO** based on 1 l of HFO produces 15 Kg/hr of steam

305 Kg/hr of steam is equivalent to **38.13 Kg/hr of coal** based on 1 Kg of coal produces 8 Kg/hr of steam.

This is considered to be pay back in a year of time if we consider too coat all pasteurizers.