THERMINOL PROCESS EVALUATION FORM

MONSANTO COMPANY
St. Louis, Missouri 63166

Industry: Food
Company: Chef's Best Food
Division:
Location: Sacramento
Cognizant Personnel
Name R. W. Jones Title Owner

Process (rollers, platen, etc.): Fryer
Product: French Fries
Ultimate product if process is an intermediate:

Volume of THERMINOL system: 500 gal.
Date of evaluation: 6/25/69

PROCESS SYSTEM INFORMATION AND DATA

HEATER
Manufacturer: Sid E. Parker
Type: Horizontal Model:
Heat load (BTU/Hr): 5.6 M Fuel: Gas
Rad. heat area: No. of Pass
Conv. heat area: No. of Pass
Tube size (I.D.):
Performance comments:

PUMP
Manufacturer: Dean Brothers
Type: Centrifugal Model: R 434
Seal: Mechanical
H.P.: 1/3 at 1725 RPM
Flow rate (gpm):
Total dynamic head:
Constant or modulating operation and temp. range of fluid pumped
Constant 400°F.
Performance comments:

FLUID
Type: FR-1 Yrs. of service: Start-up
Make up/yr. (Normal Cond.):
Normal bulk temp: 400°F
Maximum bulk temp: 450°F
Fluid film temp:
Type of cycle (if not continuous explain and give fluid temp. limits):
Continuous

Solid or sludge formation and where found:

Performance comments:

EXPANSION TANK
If tank is heated or insulated, explain method: None

Vent characteristics (i.e. traced, open to outside, etc.):
Open to outside
Type of dessicent: Yes
Evidence of corrosion:

Performance comments:

DSW 434969

Has general operating experience been satisfactory or otherwise:

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