

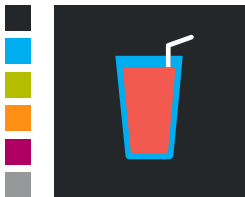
SERVING UP SOLUTIONS

 Heat transfer solutions and evaporation systems for the food and beverage industry.

You need someone who understands your unique heat transfer needs – whether that’s reducing fouling, denaturing protein, or protecting the color and flavor of your product – so you can get to a solution that performs. API Heat Transfer is that partner. For more than 140 years, we’ve created heat transfer solutions for some of the most challenging foods and beverages to thermally process. And we’re ready to put our experience to work for you.

A long-standing understanding.

Our expertise in the food and beverage industry dates back to 1879, when we patented a spray cooler for wort in the brewing process. Today, we supply some of the world's best-performing heat transfer solutions to food and beverage businesses of all types.



BEVERAGE

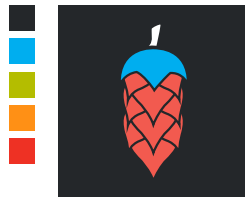
APPLICATIONS

Cooling, heating, and short-term heating of clear and cloudy fruit juices, vegetable juices, soft drinks, mixed drinks, isotonic beverages, carbonized beverages, and syrups

Cooling and heating of purees

Hot water boiler

CIP heater



BREWING

APPLICATIONS

Cooling and heating of wort

Cooling of yeast

Deep-cooling and pasteurizing of beer

Condensing of exhaust vapor

Cooling of condensate

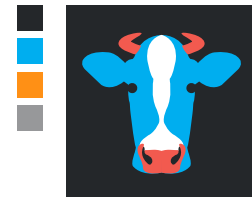
Hot water boiler

CIP heater

Dealcoholization plants

Flash cooler

Evaporation systems for yeast, malt extract, and wort



DAIRY

APPLICATIONS

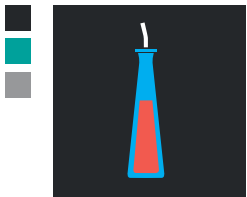
Cooling, heating, and pasteurizing of milk, yogurt, desserts, cream, and ice cream mix, cheese, whey, pudding, buttermilk, kefir, and sour milk

Super-heating of cream

Cooling of brine

Hot water boiler

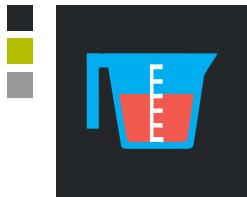
CIP heater



EDIBLE OILS

APPLICATIONS

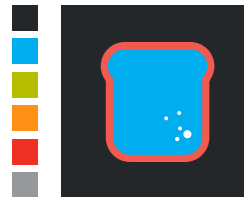
- Cooling and heating of edible oil
- Cooling of fatty acids
- Heat recovery in the refining process
- Winterizing of edible oil



FOOD INGREDIENTS

APPLICATIONS

- Short-term heating of gelatin and basic materials
- Cooling of yeast wort and liquid sponge
- Cooling, heating, and pasteurizing of ketchup, mayonnaise, mustard, margarine, margarine emulsion, and soy milk
- Hot water boiler
- CIP heater
- Flash cooler
- Evaporation systems for gelatin, pectin, herb extracts, tea, coffee, protein hydrolysate, soja sauce, tuna sauce, and orange peel extract
- Desulphurization of beverages (juices, wine)



SUGARS AND STARCHES

SUGAR APPLICATIONS

- Heating, concentration, and cooling of sugar juice and sugar derivatives
- Pre-heating and pasteurizing of diluted juices
- Heating and cooling of syrup and molasses
- Heat recovery of molasses and mash
- Multistage concentration systems for cane and beet sugar, invert sugar, palatinite, and oligo-fruit sugars and insulin solutions

STARCH APPLICATIONS

- Heating and cooling of starch solutions, corn spring water, and wheat starch wastewater
- Super-heating of saccharified starch solutions for the inactivation of enzymes
- Multistage vaporizing systems for glucose, dextrose, maltose, and sorbitol
- High concentration of fructose, starch, washing, and cooking waters for potatoes, rice, and wheat
- Pre-cooling and deep-cooling of syrups and concentrates
- Condensation of flash steam

Our solutions.



GASKETED PLATE HEAT EXCHANGERS

With a variety of plate and gasket options, we cover a wide range of food and beverage applications, especially the cooling and heating of beer, wine, and liqueurs.



DOUBLE-WALL PLATE HEAT EXCHANGERS

Our laser-welded double-wall plate provides superior security from cross contamination than a single plate.



ALL-WELDED PLATE HEAT EXCHANGERS

With operating temperatures as high as 750° F and as low as -320° F, and operating pressures as high as 360 PSI, this can be used for many traditional shell and tube applications.



EVAPORATION SYSTEMS

Our PLC-equipped systems are used for fruit and vegetable juice and puree, aroma recovery, sugar solutions, extracts, gelatin, coffee, tea, whey, nutraceuticals, and wastewater.



PASTEURIZATION SYSTEMS

Our HTST pasteurization systems can deliver as much as 95 percent regeneration when heating and cooling various liquids.



DEALCOHOLIZATION SYSTEMS

Our PLC-equipped systems are uniquely designed to dealcoholize beer and wine. The alcohol is carefully separated through vacuum rectification to less than 0.05 percent.



DEAERATION SYSTEMS

Our systems are designed for the removal of air and oxygen from liquids to stabilize products and to prevent foaming at filling, and can be integrated with our pasteurization systems.



PILOT PLANT EVAPORATION SYSTEMS

These portable test units prove the quality of your finished product before investing in a full-scale production plant. They can be used for low or high viscosity and temperature-sensitive products, with concentrations up to 99 percent.



Heat transfer performance to the highest degree.

With more than 140 years of expertise designing and delivering world-class heat transfer products, we're able to deliver a complete solution to virtually every segment of the food and beverage industry. Our market-focused approach enables us to work closely with you during every step of the process. The result? Value-added, custom-engineered solutions that help ensure your success.

There's heat transfer. And then there's API Heat Transfer.



"What differentiates API Heat Transfer is the knowledge of the product – of our product and their product. When you want a heat exchanger, you go to API Heat Transfer."

– Buyer

See how our performance can improve yours.

With manufacturing facilities, product development and testing labs, and sales support all over the world, we're where you need us to be.

Contact your API Heat Transfer sales rep or visit apiheattransfer.com today.

GLOBAL HEADQUARTERS

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MANUFACTURING FACILITIES

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apiheattransfer.com

PERFORMANCE IS EVERYTHING