

## Approximate Steam Consumption (lbs/hour)

### BATCH PASTEURIZER

Assume 40-145°F heating milk in 45 minutes.

Capacity (Gallons)	LBS./Hour	Approximate Boiler HP
300	375	10.9
400	500	14.5
500	625	18.2
600	750	21.7
800	1000	29.0
1000	1250	36.3

### HIGH TEMPERATURE SHORT TIME PASTEURIZER (HTST)

Assume 40-163-88°F with 61% regeneration and blend temperature by-pass

CAPACITY (Gallons)	Lbs/Hours	Approximate Boiler HP
500 gal/hour	214	6.2
1000 gal/hour	428	12.4
1500 gal/hour	642	18.2

### CHEESEVATS

The time used for the heating will vary, depending upon the cheese. For general assumptions, we consider heating 90-105°F for a 30 minute time.

Capacity (gallons)	Lbs/Hour	Approximate Boiler HP
300	80	2.4
400	107	3.1
500	134	3.9
600	160	4.8
800	214	6.2
1000	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.