

# Tomato Ketchup (single pass)

## CHALLENGE

To rapidly heat and mix tomato ketchup in a single pass without the large amount of pipework required with a traditional heat exchange.

To reduce the huge loss of product following the cleaning process, and burn-on contamination.

## SOLUTION

Our Multi In-Line Jet Cook Steam Infusion System can be retro-fitted to the bottom of any size processing vessel. We simply add as many In-Line Systems as required to achieve the required throughput.

We draw the product from the vessel and pump it through multiple In-Line Units and simultaneously heat and mix the product to the required final temperature, whilst also adding as much or as little shear as needed.

Each of the In-Line Units are individually controlled so shear or high intensity heating can be directed to a specific unit. This flexibility can give you intense mixing through two units, then the maximum heating through the final units all dependant on the product.

Our systems in Africa, Azerbaijan and Europe operate at throughputs of between 1.5 and 20,000ltrs p/h and can be fitted right next to your filler or dwell/holding vessel.



*"We are presently working with DC Norris to install their Multi In-line Steam Infusion System that will allow us to cook and process products in a single pass, bringing yet more flexibility to our equipment portfolio."*

**Andrew McCallum - Technical Process Manager**  
Heinz

## OUTCOME

A system capable of producing huge volumes of sauce on demand with a very small foot print. The waste/product left in the pipework after production is single figure kilos. As there are no direct hot surfaces in the system there is zero burn-on contamination.

The pipe work is so minimal it can be dismantled and manually cleaned in minutes.