

Heat Management System for the Food and Beverage Industry

Raychem

Piping Systems Tracing

- Process Lines
- Batched Processing
- Boiler Drains, Vents, & Blowdowns
- Steam Lines
- Feedstock Storage



Field Pipe Tracing

- Potable Water
- Cooling Lines
- Fire Supply
- Loading lines
- Feedstock
- Tank Farms



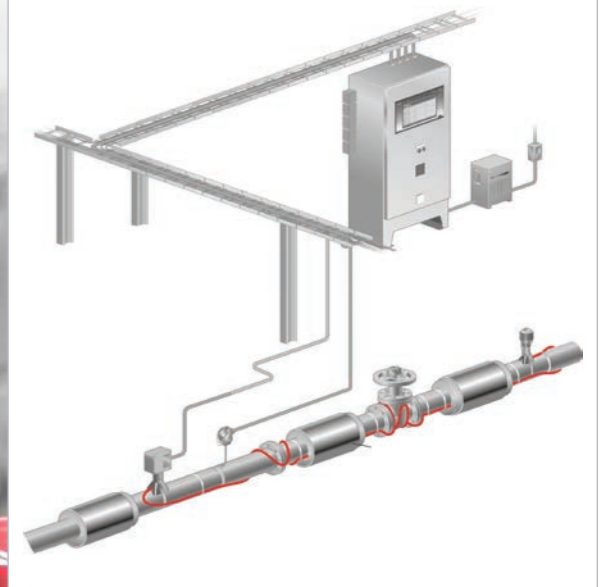
Food and beverage production and process facilities can include dairy, beverages, baked good, meats, poultry, seafood, sugars and agricultural products. Maintaining precise process maintain temperatures is crucial to keeping operations running smoothly. Chemelex provides a heat management system engineered to protect these critical processes.

Heat Management System

A Heat Management System (HMS) is an engineered system designed to maintain or protect process piping, equipment, vessels and instrumentation at pre-determined temperatures and within defined design criteria.

Components of an HMS:

- Heat Delivery System
- Control & Monitoring
- Supervisory Software
- Power Distribution
- Thermal Insulation
- Instrument Winterization



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