

# CREAM YEAST SYSTEMS

## Sanitary Process Design

A single source for all your liquid processing needs.

**SHICK USA'S** Cream Yeast Systems – Complete engineering and design of cream yeast storage and delivery systems, including fully integrated CIP metering and inventory control.



### STANDARD EQUIPMENT

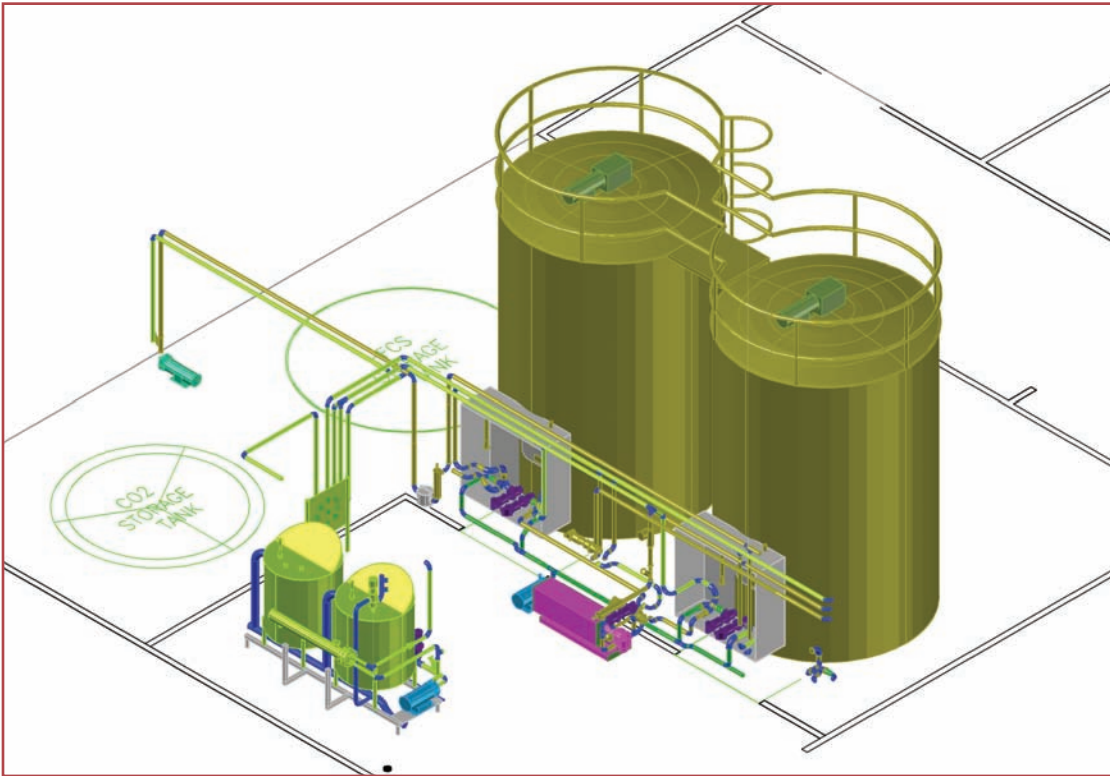
- Two 6K gallon 304 s/s, jacketed, insulated, and agitated storage tanks
- Two sanitary centrifugal pumps – 304 s/s
- 304 s/s transfer panel
- Sanitary automated valves

### TYPICAL OPERATION

Each tank is sized to handle an entire bulk truck. One tank is filled and used for production. Upon reaching reorder point, the other tank is filled, by bulk truck. When the first tank is empty, the system is switched to the second tank and the first tank is cleaned. This cycle then continues. On a regular basis, the system is shut down and the piping loop is cleaned.

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## EXAMPLE SYSTEM DIAGRAM



### RFQ DATA

- Batch Size (Minimum and Maximum) \_\_\_\_\_
- Batches/HR \_\_\_\_\_
- Time to Deliver \_\_\_\_\_
- Distance from Cream Yeast System to use point (Max.) \_\_\_\_\_
- Required Storage Temperature \_\_\_\_\_
- Cooling media:
  - Type:
  - Temperature:
  - Capacity:
- Power \_\_\_\_\_ VAC
- Tank location: inside or outside
- CIP System or using existing; if CIP:
  - Steam psi available \_\_\_\_\_
  - Distance from Cream Yeast tanks

### OPTIONAL EQUIPMENT

- Unloading pump
- Meter
- Use Point Valving
- CIP System

### HEADQUARTERS:

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### REPRESENTED BY:



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