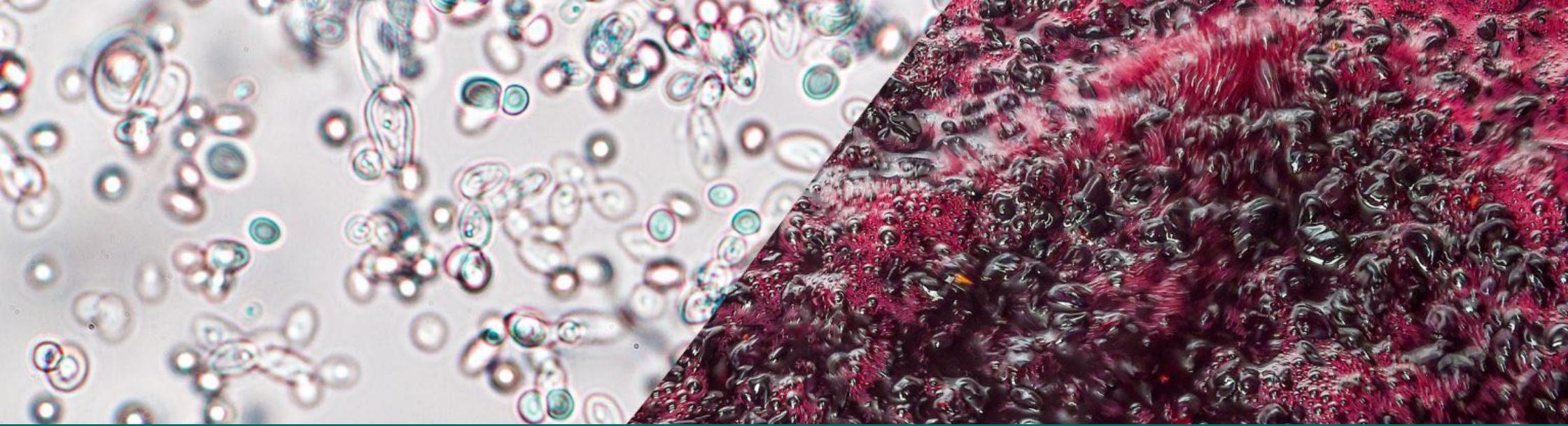


Yeast Culture Plant

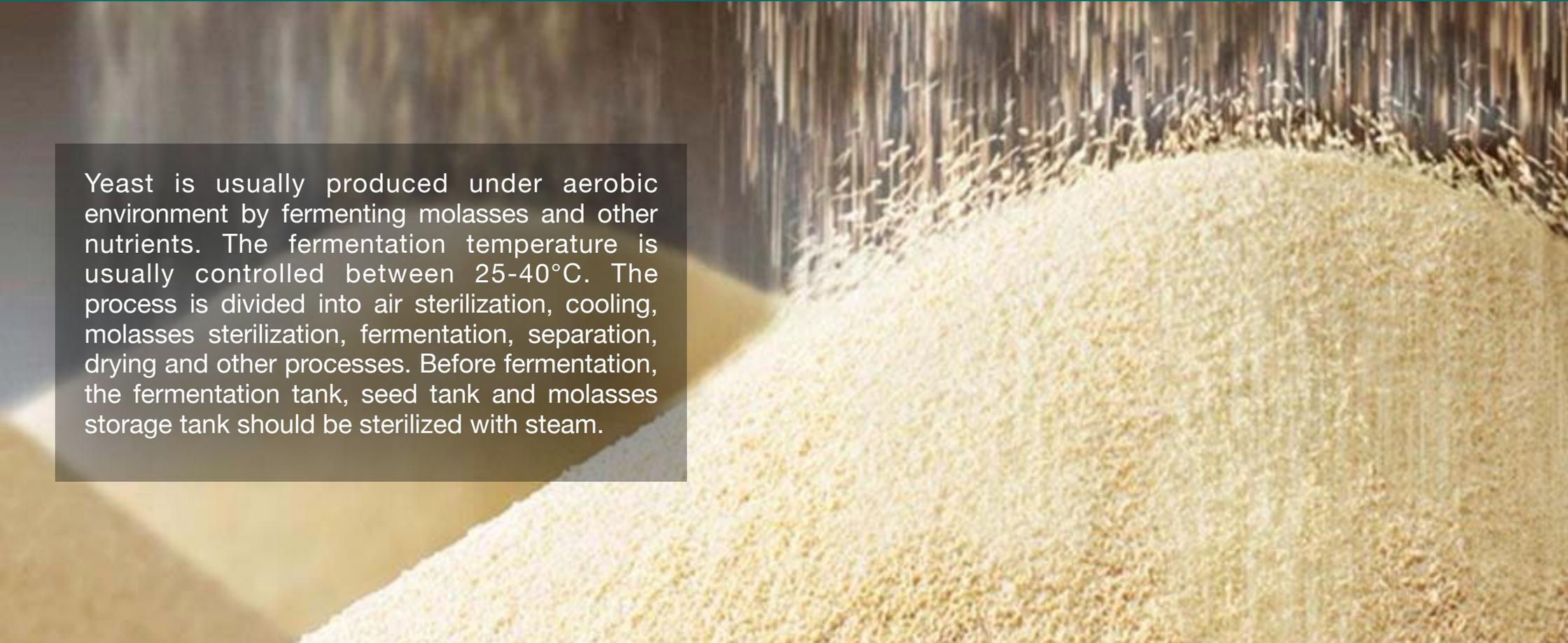
Plate heat exchanger application

Yeast is a unique commodity, it has been found and used on baking, brewing and making wine thousands of years ago, deeply derived into different diet cultures. Until recently, about a hundred years ago, biology helped to blaze a new way for yeast mass production. Complex and scientific culture processes need precise control of temperature, humidity and pressure. Hofmann has been committed to designing customized cooling solutions for various products in the food industry, including yeast culture plants. Our new IOT-integrated cooling system helps owners monitor every key process to secure their properties and increase efficiency.





Yeast is usually produced under aerobic environment by fermenting molasses and other nutrients. The fermentation temperature is usually controlled between 25-40°C. The process is divided into air sterilization, cooling, molasses sterilization, fermentation, separation, drying and other processes. Before fermentation, the fermentation tank, seed tank and molasses storage tank should be sterilized with steam.



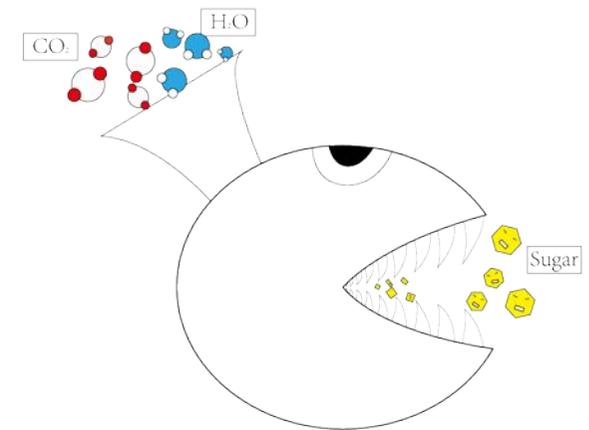
Our products for yeast manufacturing

We know better on cooling solution



Given the viscosity of molasses is relatively high, we recommend 4mm deep plates for molasses sterilization. In terms of air flow heat exchanger, The flow velocity of the low-pressure drop should be controlled between 10 and 20 KPa, and the interface flow rate should be under 50m/s.

Gasket plate heat exchanger	
Max connection diameter/DN	350
Max. volume flow m ³ /h	1800
Max. Heat transfer surface/m ²	1380
Designed Pressure rate MPa	2.5
Temperature °C	-40-180
Plate material	304 SS, 316 SS, Titanium
Frame material	Carbon Steel, 304 SS, 316 SS



Yeast strain family is huge, however their jobs are almost the same, yeast eats sugar, glucose to be specific, if there is none, they devour sugars like starches or alcohols, and transfer into glucose. If they have air to breath, they produce carbon dioxide and water, and under anaerobic environment, they produce CO₂ and ethanol. Mass production happens when these single cell ed microorganism live in a comfortable environment with plenty of nutrients.



Our **service** is better than you expected

HFM offers rich experience in Yeast Culture Plant. We have multiple global warehouses and service teams around the world, the delivery time and freight are reduced to the largest extent, and spare parts can be delivered at the fastest speed. Manufacturing is merely one part of our business, knowing our customers requirements and acknowledge various kinds of working conditions is our daily life.

1, Inventory management

In order to ensuring delivery effectiveness, based on the acknowledge of PHE market and supply chain management, HFM has distributed the warehouses around the world.

2, Spares replacement

HFM has the full range of plate heat exchanger spares, our service engineers could either travel to the scene or remote guid your team to replace.

3, Cleaning service

HFM can provide both CIP(cleaning in place) and disassembling cleaning services depending on your circumstances.





Professional design solution:

Our technical department dealt with various application year after year, the accumulative experience forged a special team with exploring spirit and critical spirit. The gasket plate heat exchanger is our core business, thousands of units have been in services for many years in different fields.

Service is our cornerstone :

We consider customer as our priority, understanding customers' real needs and rapid feedback are the basics.

We and customers are bound to each other for learning and developing, sharing knowledge keeps us growing, which makes accomplishing projects easier and faster.

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