

Qulom OCP-200

Ohmic Continuous Pressurised Heater

DATASHEET

The Qulom OCP-200 is a pressurised continuous heater which uses ohmic heating to process a wide range of liquid and semi-liquid food products, including juices, dairy, soups, stews, and sauces. It is also effective in the thermal treatment of various chemical products and for hydrolysis or sterilisation of waste.

The OCP-200 is the result of decades of experience in the realm of advanced thermal technology, and is designed to be deployed in a production setting. The Qulom OCP-200 integrates with existing equipment to provide fast, effective heat treatment which avoids many of the issues associated with other thermal methods.

Ohmic heating is volumetric, so problems with burn-on and product degradation can be significantly reduced, and heating times can be dramatically shorter. Product quality is improved as the heated medium can be processed gently, quickly, and efficiently. For optimal deployment a heat recovery system can reduce energy requirements by up to 60%.



The Qulom OCP-200 body

C-Tech has expertise in a wide range of advanced heating technologies, and in addition to the OCP-200 and other models like the OBA-26 atmospheric batch heater and the OBP-26 pressurised heater we can offer bespoke solutions for individual customers' needs.

Contact us using the details below to discuss how we can help with your heating challenges.

Processing Examples (without heat recovery)

Orange juice

Throughput	2000 kg per hour
System heating power	160 kW
System electrical requirements	400 V 3 phase, 250 A
Inlet temperature	5°C
Outlet temperature	72°C
Residence time in heater	7 seconds (single pass)
Heater length	5.0 m
Rate of temperature increase	575°C/min, 9.6°C/s
Maximum operating pressure	5 bar (g)

Milk pasteurisation

Throughput	1000 kg per hour
System heating power	85 kW
System electrical requirements	400 V 3 phase, 150 A
Inlet temperature	3°C
Outlet temperature	75°C
Residence time in heater	9 seconds (single pass)
Heater length	3.2 m
Rate of temperature increase	480°C/min, 8°C/s
Maximum operating pressure	5 bar (g)

Vegetable soup in-pipe cooking

Throughput	500kg per hour
System heating power	75 kW
System electrical requirements	400 V 3 phase, 125 A
Inlet temperature	5°C
Outlet temperature	133°C
Residence time in heater	24 seconds (single pass into holding section)
Heater length	4.5 m
Rate of temperature increase	320°C/min, 5.3°C/s
Maximum operating pressure	10 bar (g)
Holding section	4.3 m
(1 minute 50mm diameter)	

Organic precursor (chemical processing)

Throughput	1000 kg per hour
System heating power	140 kW
System electrical requirements	400 V 3 phase, 225 A
Inlet temperature	40°C
Outlet temperature	290°C
Residence time in heater	15 seconds (single pass)
Heater length	5.5 m
Rate of temperature increase	1000°C/min, 16.7°C/s