

Job Title:

**Cheese Milk Pasteuriser
Holding Tube Upgrade**

Company:

Irish Dairy Client

Location:

Tipperary

Duration:

3 Months

Objectives:

**Ensuring adherence with
applicable standards**

Our client, an Irish dairy company commissioned Prochem to provide turnkey services to assist them in replacing / upgrading the holding tube set associated with their Cheese Milk Pasteuriser. This project was part of the plant's ongoing site improvement projects.

Prochem designed the new holding set to comply with current standards and design parameters incorporating divert temperature transmitters and process controls.

The unit was developed and modelled in 2D and 3D and then tendered for manufacture to interested process mechanical companies with the facility to fabricate offsite – thus avoiding disruption to existing production. The skid was pressure tested, leak checked, and all instrumentation fitted and checked prior to insulation and final packaging – all part of the Factory Acceptance Test.

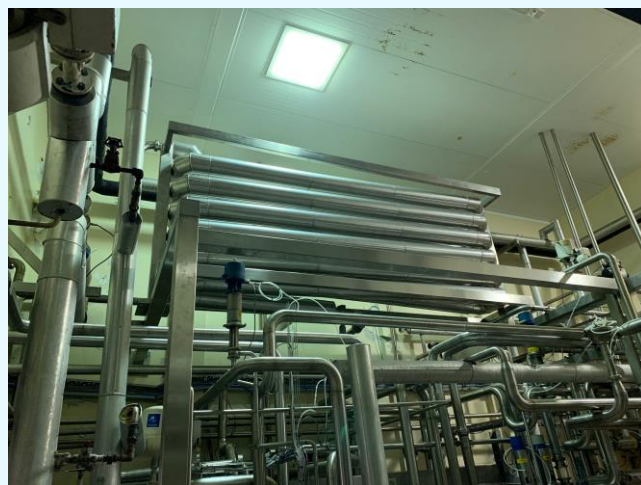
Prochem designed, selected and procured the necessary instrumentation and inline housings and free issued to the successful contractor.

Site work - the removal of the existing unit, installation of the new set, leak checking and commissioning of the entire system was completed over a one week period.

Prochem issued a turnover pack to its client including material certs, instrumentation calibration sheets, instrumentation and valve certificates, pressure test certificates, progress photos, skid GA drawing, design / sizing calculations, and the updated process P&ID.

The project was completed within budget and on schedule – meeting and exceeding client requirements.

These works took place in early to mid-2020.



Get In Touch

Tel: [+353 56 77 90100](tel:+353567790100)

Fax: [+353 56 77 90101](tel:+353567790101)

Email: info@prochem.ie

Mobile: [086 4614157](tel:0864614157)

Web: www.prochem.ie