



SEAFOOD PROCESSING

A seafood company approached one of our representatives with a problem: they needed to thaw out batches of 2,000 pounds of shrimp in a slightly chilled tank. Steam is used for the thawing process and a valve is needed to maintain a steady low flow of steam to the tank so that the shrimp defrosts slowly. Too much steam will cook the shrimp slightly and cause premature spoilage; too little steam will slow the production process. Additionally, a valve with a “filled system” such as a temperature regulator could not be used because the customer did not want to risk thermal fill entering into the process in the event that the bulb were damaged.

A Mark 70 with a Mark 25 Tempilot was used to satisfy the customer’s needs. Our valve was selected due to the ability to provide precise low flow control and hold the system within the customer’s requirements. The Mark 25 bimetallic controller eliminated the customer’s fears about leaking thermal fluid.