

## CIP/COP FOR ICE CREAM PRODUCTION



Ice cream producer
Blue Bell Creameries
in Broken Arrow,
Oklahoma was looking
to optimize their clean
in place (CIP) and
clean out of place
(COP) operations.
They were using a
hot water tank with
a steam heat tube
bundle. This system
had a fixed volume of
water capacity with a
long recovery time. The

system's limitations were especially frustrating during transition periods of full production to cleaning.

After researching alternative options, Blue Bell Creameries selected a Hydro-Thermal 2-inch EZ Heater skid with a 3-inch steam line. The system has been in production since August 2015. It can fill multiple tanks quickly at proper temperatures.

Operators can also quickly and easily adjust temperatures, which fixed problems during transition periods that occurred with their previous equipment.

"The standard for reliability is how long can equipment be used with scheduled maintenance with no unplanned downtime. This equipment will operate for months and months with no downtime with a variety of skill level operators."

- Mike Tate,

Maintenance Manager at Blue Bell Creameries

When the EZ Skid has needed maintenance, "Hydro-Thermal representatives have been extremely helpful during hours and off hours including weekends." In addition, "Reliability has been good and technical knowledge for troubleshooting has been great."

The EZ Skid has provided Blue Bell Creameries with reliable hot water on demand, precise and accurate temperature control, as well as the flexibility to adjust to changes in production schedules.