Marriott Walker flash coolers are used by many processors to cool a wide range of hot liquid food products in a prompt and efficient manner.

A flash cooler cools liquid products by admitting them into a vacuum vessel, operating at a temperature lower than the liquid to be cooled. The hot liquid "flashes" in the vessel and promptly cools to the vessel's operating temperature through the evaporation of water from the hot liquid product.

Flash coolers can be arranged in single or multi-stage configurations and two different designs are used, depending on the liquid product's viscosity.

Many liquid products, such as barbeque sauce, salad dressings and condensed dairy products can be quickly and efficiently "flash" cooled when needed.

If your hot liquid process stream requires prompt and economical cooling, contact Marriott Walker Corporation to learn whether a flash cooling system can help.