THERMAL IMPACT GROUP LTD
STEAM SPECIALISTS

This case study was carried out at a:
**Petfood Manufacturer**
Located in Poland

## Study

A large European Petfood Manufacturer commissioned an independently verified study to compare the performance of 9 of TIG's devices against that of 9 regular Mechanical Steam Traps. The traps were installed on a production line consisting of 2 steam-meat emulsion heat exchangers and a set of regulating valves & control equipment. The steam installation is de-watered with steam traps. The process was operated continuously for 2 weeks with no negative signs from production or quality control. The following parameters were measured and compared to the pre-existing Mechanical Steam Traps:

1. Heat Up Time to Set Point
2. Daily Steam Consumption
3. Ratio of kg of Steam per Tonne of Product

During the 2 weeks of the trial, the following was noted:

1. Visible improvement in energy efficiency performance of the production line
2. Reduced steam consumption per tonne of product

## Results

**Energy**


An overall reduction of 13.3% in energy consumption.

**Kg of Steam**


An estimate of 8.2kg of steam is saved per tonne of product.

**Financial Savings**


A financial saving of €5,500 per year.

**Device Lifespan**


A lifespan of TIG's devices estimated at 10 years minimum.


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