

# Process steam

Steam flow systems are essential for ensuring the correct quantities of high quality steam are produced for food and beverage processing applications. Too little or too much steam can result in the product being under-treated or overcooked, each resulting in product spoilage and posing a potential risk to health.

To further protect against prevent spoilage and potential contamination of products, it is also vitally important to control the quality of the steam itself.

This illustration shows an example of a typical steam flow application.

### How it works:

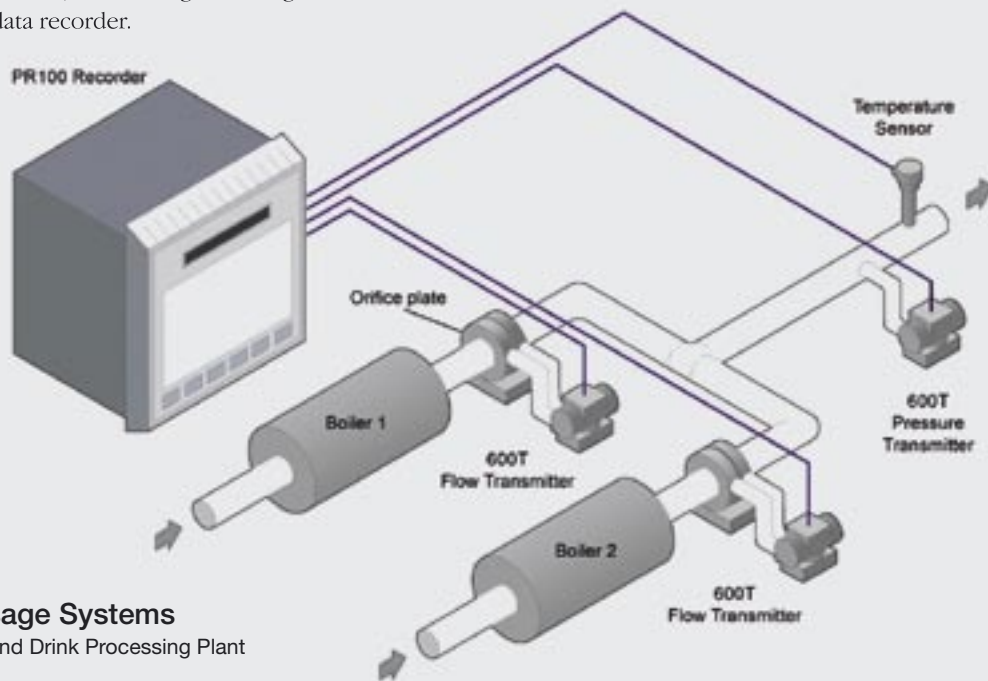
Steam flow from each boiler passes through an orifice plate, with flow signals generated at the flow transmitter being passed to a PR100 recorder or SM series electronic data recorder to enable the flow information to be displayed.

To maximise measurement accuracy, two orifice plate assemblies are fitted, with the signals being transmitted to the data recorder.

### How can ABB help?

ABB supplies a range of instrumentation equipment suitable for cold storage applications, including:

- Paper chart recorders
- Videographic data recorders
- Controllers
- Flowmeters – differential pressure, variable area and thermal mass
- Pressure transmitters



**Steam Flow Usage Systems**  
in Food, Beverages and Drink Processing Plant

