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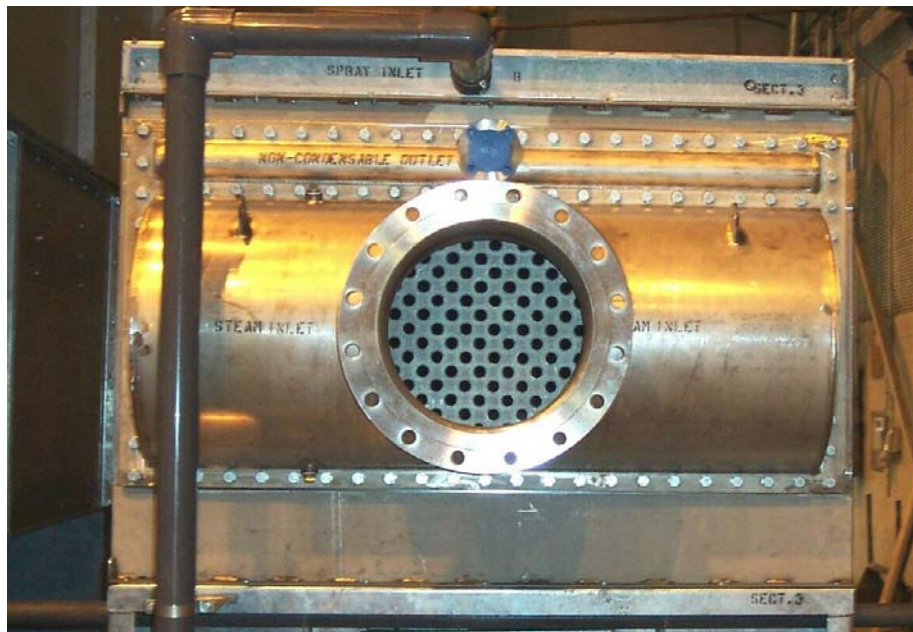
## NIAGARA WSAC™ VAPOR CONDENSER FOR SEAFOOD MANUFACTURER

CUSTOMER: SEAFOOD MANUFACTURER

INSTALLATION LOCATION: VIRGINIA

APPLICATION: VAPOR CONDENSER FOR CLAM  
BROTH

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### ADVANTAGES

- Condensing clam broth vapor stream for optimum product recovery at coldest possible temperatures
- Enhanced non-condensable cooling section above the main condensing section for continuous non-condensable removal
- Shipped in three large sections for easy installation on rooftop location
- Inlet and outlet debris shields to prevent seagulls from dropping clam shells in the unit
- Ability to evaporate temperature sensitive product at lower temperatures (100°F) than evaporators supported by a cooling tower (120°F)
- Close proximity of condenser to evaporator to lower ducting cost, conserve space and save pressure loss in the ducting
- Stainless steel tube bundle for high product purity
- Basin heaters for standby operation freeze protection

**FOR MORE INFORMATION ABOUT THIS AS WELL AS OTHER WSAC APPLICATIONS,  
PLEASE CONTACT THE NIAGARA FACTORY OFFICE IN BUFFALO, NY.**