

Project Profile

► EnVessel Pasteurization™ - Seymour, Indiana



The Wastewater Treatment Plant is owned by the City of Seymour. The management of the facility, as well as the sewers throughout the city is contracted to Environmental Management Corporation of St. Louis, Missouri.

The Seymour Wastewater Treatment Plant project included new headworks with fine screening and grit removal, oxidation ditch, three new clarifiers, post aeration tankage, a UV disinfection system, storm water pumping, sludge thickening, 2 dewatering centrifuges, a covered lime pasteurized biosolids storage area and an EnVessel Pasteurization System.

The EnVessel Pasteurization System is operated 24/7 for approximately 10-14 days and then remains idle for about 90 days. While in operation, plant operators are onsite 8 hours per day. The System runs the remainder of the day unattended.

The plant produces about 700 dry tons per year of solids before lime addition for pasteurization. This Class A product is land applied by local farmers at agronomic loading rates between 3-5 dry tons per acre on mostly corn and some soybean fields.

Above:
Pasteurization Building to far left and a covered storage pad to the right that was designed to provide 2 years of Class A product storage, if necessary.

Location:
Seymour, Indiana

Engineer:
Strand Associates Inc.

Permitted Plant Flow:
8.7 MGD

Installation Date:
Spring 2004



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Above:
Two centrifuges reliably produce a 22%-24% cake running on 100% WAS.



Left:
Dewatered cake is discharged onto a Serpentix Conveyor that elevates the dewatered cake to the ThermoBlender in an adjacent room.



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Above:

In the background, the Serpentix Conveyor from the dewatering room ends at the receiving point of the ThermoBlender. Quicklime is added to the ThermoBlender along with supplemental electric heat to raise the cake temperature to at least 158 degrees F. The pH of the cake is also increased to at least 12.0.



Above:

View looking at the discharge portion of the Pasteurization Vessel. The Pasteurization Vessel ensures that every particle is kept at 158 degrees F or higher for 30 minutes. Note: the odor control hood that captures ammonia at the discharge point of the Pasteurization Vessel.



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Left:
Inside area of the Class A Biosolids storage building and front end loader. The loader is used to not only move product within the building but is also used to load dump trucks that move the product to the farmers' fields.



Above:
40 ton quicklime silo, lime feeder and lime transfer screw conveyor.



Above:
This is a flower garden in the backyard of a plant staff person's yard who uses a blend of Seymour's Class A product, topsoil and peatmoss that helps produce these beautiful plants and flowers.

[click here to email us for more information \(sales@rdptech.com\)](mailto:sales@rdptech.com)



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