

## **SANITARY STEAM HEATER**

**No moving parts**

**Heating, cooking or sterilizing**

**Continuous process, straight through product flow**

**Precise and uniform temperature profile**

**Instant hot water**

**Rapid assembly and disassembly-sanitary clamps only**

**Results in excellent mixing while heating**

**Produces uniform product consistency**

**316 stainless steel construction-assures years of dependable service**

**Available in all sizes**

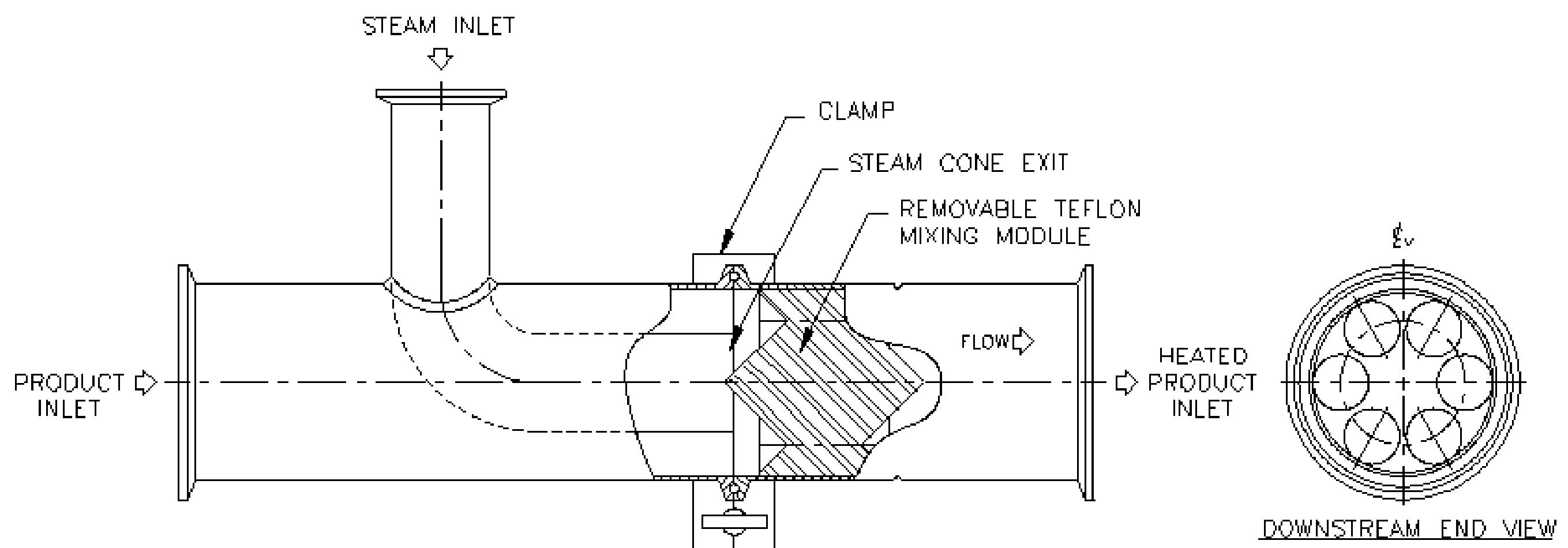


### ***The Komax Sanitary Steam Heater Applications***

Applications of the Komax Sanitary Steam Heater include heating, cooking, sterilization and pasteurization and can be utilized in processing of products such as: starches, slurries, dairy products, mayonnaise, stews, pastries, sauces & gravies, soups, purees, puddings, baby food, juices, vinegar, water, CIP solutions, pharmaceuticals and cosmetics.

***No moving parts and no small orifices eliminates maintenance and plugging problems***

***Quiet, vibration-free operation***



Smaller diameter sanitary versions of Komax highly successful Direct Steam Heaters have improved the heating of liquids and the cooking of heavy viscous slurries. The Komax Sanitary Heater demonstrates superior performance in starch cooking over earlier designs of direct steam cookers.

The static mixing chamber of the Komax Direct Steam Heater produces complete and uniform heating of the process flow. Komax Direct Steam Heaters contain no moving parts and will work efficiently on low 25-psi to 50-psi steam. This simple invention is a major breakthrough in direct steam cooking. Straight flow through no moving part design provides for CIP or rapid disassembly for cleaning.

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MIXING BY DESIGN

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