

KOMAX

MIXING BY DESIGN

SANITARY STEAM HEATER-COOKER

■ **The KOMAX
In-line Sanitary
Steam Heater**

*is specifically designed for
application in the food and
beverage industry.*



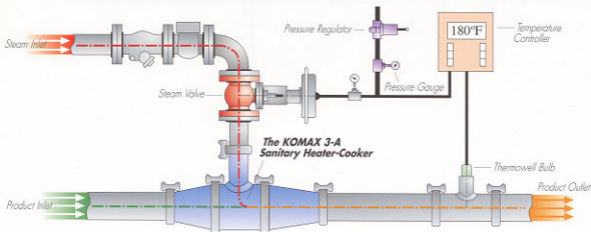
■ **3-A Certified**

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

■ **Quiet**, vibration-free operation



KOMAX 3-A SANITARY STEAM HEATER-COOKER



THE KOMAX SANITARY STEAM HEATER-COOKER APPLICATIONS

Applications of the **KOMAX Sanitary Steam Heater-Cooker** 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 • Cosmetics

FEATURES:

- Awarded certification by the 3-A Standards Administration Council
- Rapid assembly and disassembly—sanitary clamps only
- Results in excellent mixing while heating
- Available in all sizes 1" and larger, with clamp connections
- Produces uniform product consistency
- No moving parts
- 316 stainless steel construction—assures years of dependable service
- Allows for precise and uniform temperature profile
- Continuous process straight through product flow

DIRECT INJECTION TANK HEATERS ALSO AVAILABLE

KOMAX SYSTEMS·INC

MIXING BY DESIGN



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