



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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