Steam Injection Heating /Cooking System

Applications:

Proven Ideal For:

- Heating, cooking, sterilizing, or pasteurizing: starches, slurries, purees, pastas, sauces, soups, stews, beverages, cheese and other dairy products, carogene, plus a host of other products
- Heating CIP solutions
- Nitrogen injection into product

Benefits:

- Eliminates slow batch processing
- Eliminates harmful vibration and steam hammer
- Widest operating range of any steam injection heater
- Smooth, quiet operation within acceptable dBA limits
- Precise, accurate temperature control
- Complete absorption of steam into liquid at point of contact - not dependent on high velocity mixing in downstream piping
- Low liquid pressure drop
- 100% heat transfer - cuts fuel costs up to 30%

Features:

- Meets 3A sanitary requirements
- Product surfaces of 316L stainless steel with #4 sanitary polish
- Available with complete instrumentation and components to produce culinary steam
- Tri-clamp connections standard - alternative connections available
- Complete pre-packaged systems engineered to your specifications

Learn more at www.pickheaters.com

Pick Heaters, Inc. — 730 S. Indiana Ave. — West Bend, WI 53095 USA
Phone: (262) 338-1191 — Email: info1@pickheaters.com
**Starch and Gelatin Based Candy Cooking**

**Pick Sanitary Heaters have proven ideal for cooking candy starch slurries. Here are some reasons why:**

- Our unique variable orifice injector and helical flights provide intimate mixing of the steam and slurry in the heater body - not in downstream piping.
- Temperatures of 285-340°F are easily attainable resulting in products with 80% solids.
- Low velocity mixing means smooth, quiet operation.
- The introduction of fine air is minimized by low velocity mixing. This reduces foaming and provides a consistently clear final product.
- Uniform and thorough mixing allows cooking of high amylose starch.
- 100% of available BTUs are used. No costly condensate loss like static coil systems.
- Removable parts and fittings disassemble in minutes allowing fast and easy cleaning.
- No cumbersome static coils requiring high maintenance.

**For the perfect product, choose Pick!**

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**Diagram:**

- **Steam Inlet**
- **Separator**
- **Filter**
- **Pick Heater**
- **Product Inlet**
- **Starch Depositor**
- **Moulding Starch**
- **Sugar Sanding**
- **Dry Jellies**
- **Colour/Flavor Pots**
- **Flash Chamber**
- **Hold Tube**
- **Temperature Controller**
- **Starter Switch**
- **Product Pump**

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