



Process Heating Solutions Worldwide

## Steam Injection Heating /Cooking System

3A Certified Steam Injection Cooking



### Award Winning Sanitary Jet Cooker

#### 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

#### 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

Learn more at [www.pickheaters.com](http://www.pickheaters.com)

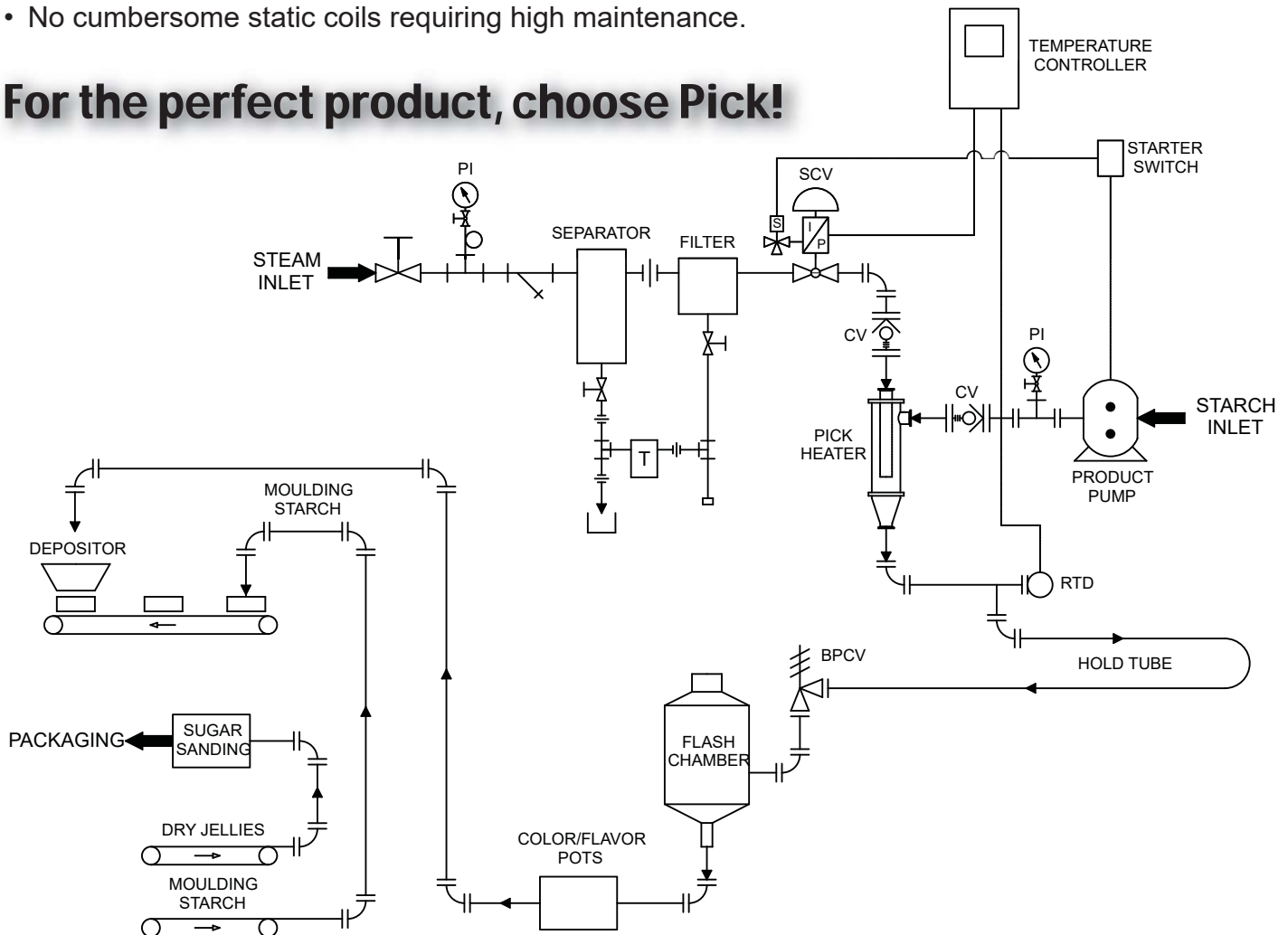
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# Starch and Gelatin Based Candy Cooking

## 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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