

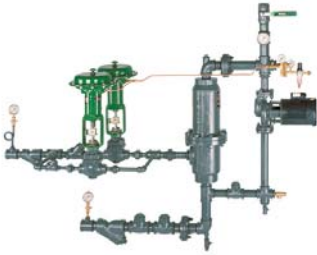


Process Heating Solutions Worldwide

Steam Injection Liquid Heating System

We're Heating Up... The Food Processing Industry

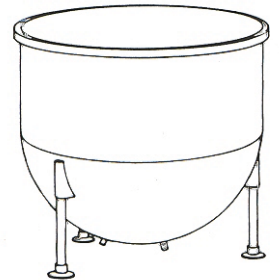
Plant Clean up and Sanitation



The Pick Variable Flow Direct Steam Injection Heater is the answer for general plant sanitation. Its unique design provides hot water at a precise, safely controlled temperature over a wide operating range. Only Pick can accommodate wide variations in water flows and frequent start-stop applications such as hose stations and still deliver accurately controlled hot water on demand. It is ideal for a central heating system for all your plant sanitation and clean up needs, a perfect replacement for individual mixing tees or indirect heat exchangers.

Heating Jacketed Kettles

An increasing number of process engineers are switching from steam to hot water for jacketed heating. The temperature in the jacket can be controlled much more accurately with hot water, eliminating hot spots, burn-on or thermal shock. With the Pick Heater, the process can be adjusted to any predetermined rate.



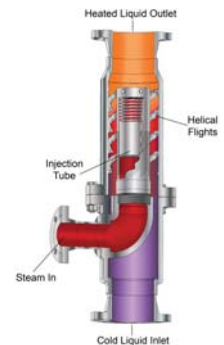
In-Line Cooking

The patented, award winning Pick Sanitary Heater heats, cooks or sterilizes water or slurry type food products on a continuous, straight-through basis, replacing slow batch processing. Its low velocity mixing and non-shearing design can handle even bite size pieces without damage to product texture or integrity. It is ideal for cooking starch-based products, juices, soups, and sauces.



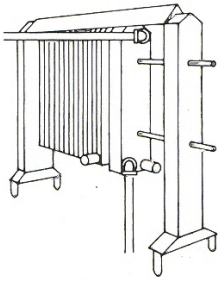
Clean-In-Place

Pick Direct Steam Injection provides two alternative methods to CIP. The Pick Sanitary Heater, can be piped directly into your recirculation loop or the Pick Constant Flow Heater can be packaged to provide a fully automated caustic feed system to meet your requirements.



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

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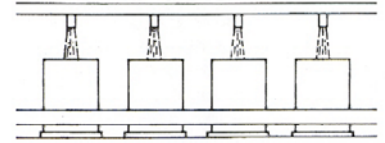


Pasteurizing

Pick's Direct Steam Injection technology offers several options for pasteurizing. Each one takes advantage of Pick's precise temperature control, ease of maintenance and compact size. Applications include: In-line, Tunnel, or Closed Loop/ Plate and Frame Pasteurization.

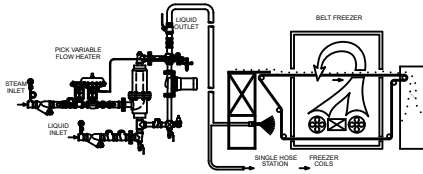
Can Topping

Because of its ability to deliver hot water on demand at precisely controlled temperatures, the Pick Heater is ideal for can topping. The Sanitary Heater can also heat syrups, slurries and other liquids for can topping.



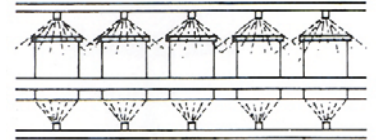
Freezer Defrosting

The Pick Variable Flow Heater is ideal for removal of ice build-up on multiple bed freezers or defrosting refrigeration coils. Its unique design can handle the variable water demands needed for sequencing wash cycles on multiple systems.



Can/Bottle Washing

The Pick System delivers a continuous supply of hot water instantly and on demand for can and bottle washing before filling and after closing. In many cases a Pick Heater will pay for itself through fuel savings within several months of operation



Nitrogen Injection

The Pick Sanitary Heater provides thorough mixing and a non-shearing design to ensure product quality and integrity for nitrogen injection into foods like mayonnaise, peanut butter and edible oils.

Confectionary/Starch Cooking

Due to its low velocity mixing and unique variable orifice design, Pick's Sanitary Heater is the ideal choice for starch and gelatin based candy cooking. Temperatures of 285°-340°F are easily attainable, resulting in products with up to 80% solids. Reduced introduction of fine air reduces foaming and provides a consistently clear final product with little or no tailing.



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