

# Pick™

Winner of the 1985 Food Processing magazine award for design excellence and application — ten years proven experience as the industry leader.

## FEATURES

- ▶ Meets 3A sanitary requirements
- ▶ Product surfaces of 316L stainless steel with #4 sanitary polish
- ▶ Tri-Clamp™ connections standard — alternative connections available
- ▶ Five different sizes including pilot scale model — product connections from 1/2" to 4"
- ▶ Available with complete instrumentation and components to produce culinary steam
- ▶ Complete pre-packaged systems engineered to your specifications

# Award Winning Sanitary Heaters

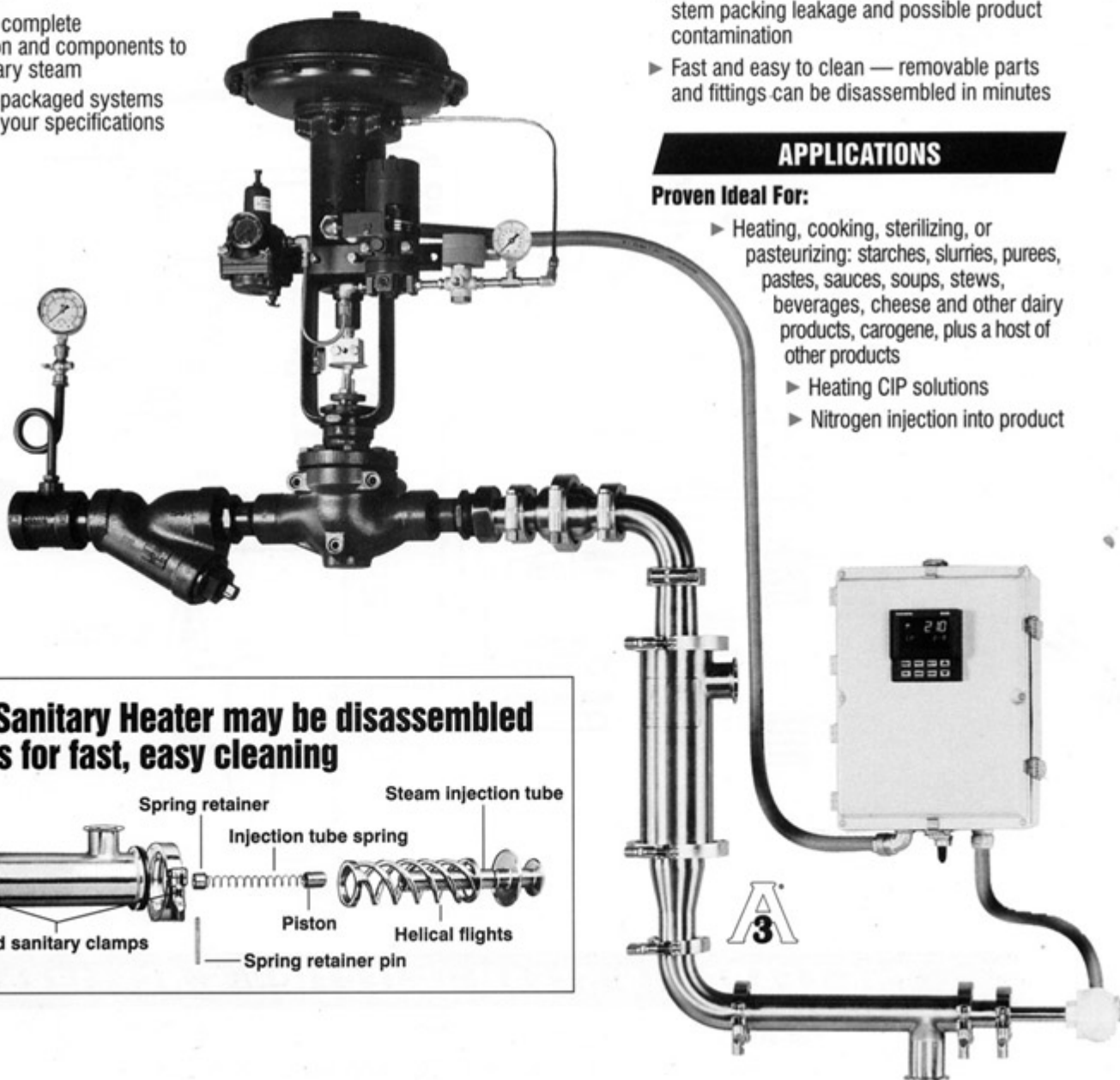
## BENEFITS

- ▶ Eliminates slow batch processing — heat, cook, or sterilize on a continuous, straight-through basis
- ▶ Precise, accurate temperature control — assures product quality
- ▶ Unique variable orifice injector — eliminates harmful vibration and steam hammer
- ▶ Helical flights — assure thorough mixing of steam and product
- ▶ Non-shearing — heats slurries containing bite-sized pieces without damage to texture or consistency
- ▶ Low velocity mixing — assures smooth, quiet operation and low product side pressure drop
- ▶ Separate steam control valve — eliminates stem packing leakage and possible product contamination
- ▶ Fast and easy to clean — removable parts and fittings can be disassembled in minutes

## APPLICATIONS

### Proven Ideal For:

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



The Pick Sanitary Heater may be disassembled in minutes for fast, easy cleaning

