

STARCH AND GELATIN BASED CANDY COOKING

Pick Sanitary Heaters have proven ideal for cooking candy starch slurries. Here are some of the 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 both high and low 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.

