

KOMAX CREATING EFFICIENCY IN THE FOOD AND BEVERAGE INDUSTRY

Static Mixer Innovator Continues to Provide Solutions For All Fluid Processing Industries

September 9, 2015 Huntington Beach, CA The headlines remain full of concerns about the effectiveness of food process equipment in factories around the globe, and Komax is working hard to make certain companies of all sizes never encounter process problems thanks to their complete line of sanitary mixers and heaters.

Where a Better Design Equals Better Results

Komax has long been known for their unique Triple Action Static Mixer, allowing for the highest level of mixing available to different industries, replicating that level of power in the food and beverage industry isn't always easy. After all, anything in the food and beverage industry has to be easy to disassemble for cleaning purposes. Komax was able to develop a sanitary static mixer that is redefining uniform output in food and beverage companies worldwide.

"We work to provide solutions to our Food and Beverage customers with a in-line device that's easy to install, maintain, and work with on a daily basis," said Alphonse Mendy, MsME/Application Specialist. This is certainly true of our sanitary static mixer and steam heater because there are no moving parts. It's easy to clean, and simple to install."

By incorporating inline sanitary static mixers, sanitary steam heaters and metering pumps to blend and heat various liquids, the mixing or heating process can be conducted on a continuous or semi-continuous basis, including automated production. This improvement saves time and labor, reduces space requirements, and achieves control over the production process. The inline mixing system not only minimizes waste, but also assures exact measurement of ingredients for consistent product quality.

Additional Solutions

A smaller diameter version of their direct steam heater line, their Sanitary Steam Heater is one of the best in the market today. The process of heating actually begins inside the static mixing chamber, achieving complete uniform heating down the line. With no moving parts to consider, and you have a worry free choice that's easy to disassemble for cleaning purposes.

"Komax organizes around industry needs rather than our own products. Each identifiable industry is managed by an industry Application Specialist, all of whom are degreed engineers. This is the magic behind our unparalleled application/product success and which has fueled our growth- HELPING YOU GROW!"- Rob Smith BsMIE,MBA/President

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