

Komax Sanitary Steam Heaters Provide Critical Solutions for Food & Beverage

Huntington Beach, Calif., July 2021, Komax Systems, Inc., is shifting steam heater technology to drastically improve production lines in the food and beverage industry.

Food and Beverage Industry's Needs

Like so many industries, food and beverage plants have a list of requirements that must be met within the production processes. The biggest issue is that the equipment has sanitary features and maintains cleanliness standards to avoid contamination.

Food and beverage plants also need efficiency, uniformity, and cost-effective solutions to maintain budgets.

Direct Injection Steam Heaters Provide Solutions

Steam heaters offer a direct heating method that maintains effective and uniform heating of liquids and slurries. No matter the material the direct injection system will instantly heat a liquid or aqueous slurry on a straight-through continuous basis. Direct Injection steam heaters are the most efficient and energy-saving solution available. This is because steam injection transfers 100% of the heat to the product, while still offering accurate control of overflow and turbulence.

Komax's Sanitary Steam Heater

Komax understands the needs of the food and beverage industry and has designed several pieces of equipment that produce outstanding results.

The Komax inline sanitary steam heater is part of the direct injection steam heater line that they make out of stainless steel, polished or electropolished. The Komax heater supports clean in place (CIP) processes keeping production lines moving with little or no downtime. There are no moving parts or small orifices which can cause plugging or maintenance problems. The design is smaller in diameter than traditional steam heaters, so it fits into any production space.

The Komax Sanitary Steam Heater has the revolutionary static mixing module technology built into it. The Komax Equalizer Mixing Module has six mixing chambers that generate and blend very fine steam bubbles into the stream and allow the product to be heated uniformly. The process allows for temperature output that has no vibration, does not use a water hammer, and eliminates excessive noise.

The Komax Sanitary Steam Heater is the breakthrough that the food and beverage industry has been looking for. In addition to the direct injection steam heater, Komax is leading the way in static mixing, desuperheaters, and heat exchangers.

For more information regarding products or services, contact [Komax Systems, Inc.](#)

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