



3-A SANITARY DESIGN EVAPORATORS



APPLICATIONS

**PROOFING, CHILLING, FREEZING EQUIPMENT
CRITICAL PROCESS AIR HANDLERS
WORK ROOM AIR COOLERS**

Use of equipment which is compliant with food industry design standards such as 3-A Sanitary Standards (see www.3-a.org) and USDA 9 CFR 416 (www.fsis.usda.gov), is critical to the successful operation of a sanitary food production facility.

The liability associated with the sale and consumption of unsafe food (sickness and possible death for consumers), as well as the financial cost of a single product recall, is too great to ignore or take lightly.

BENEFITS

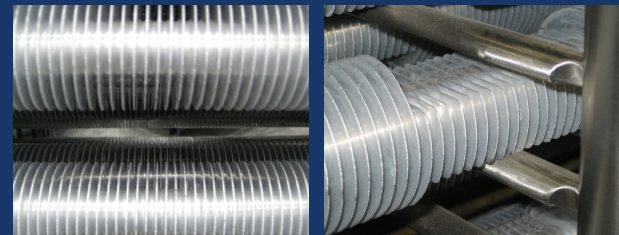
The new Colmac Hygienic Coil offers a design which can be completely and quickly:

- Cleaned
- Sanitized
- Inspected

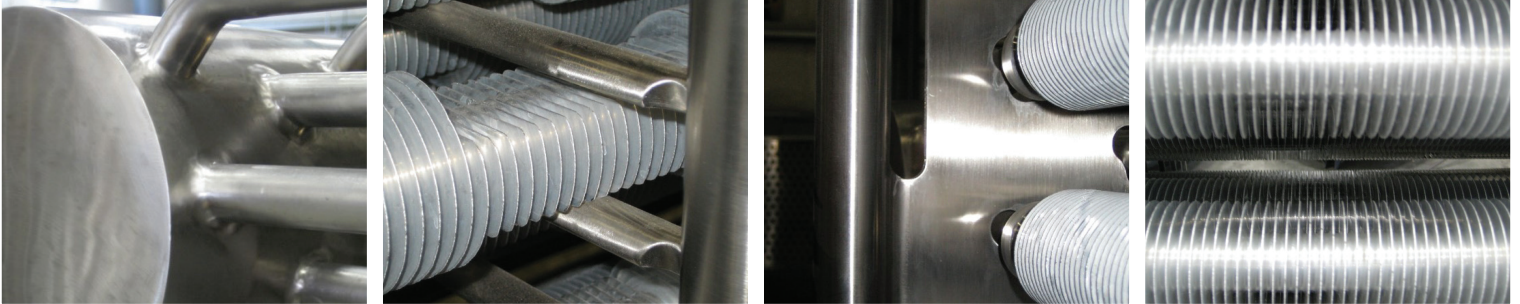


COIL DESIGN FEATURES

- 3 point contact tube supports
- Intermediate tube supports
- Solid round bar frame
- Tubesheet scallop joints
- Extruded spiral fins



3-A SANITARY COIL DESIGN FEATURES



3 POINT CONTACT TUBE SUPPORTS

- Minimum 1/4" radius
- Provides cleaning access
- Allows for thermal expansion

INTERMEDIATE TUBE SUPPORTS

- 3/4" half-round stainless bars
- 1/8" radius frame connections
- Tapered ends minimize welds

SOLID ROUND BAR FRAME

- Eliminates hollow bodies

TUBESHEET SCALLOP JOINTS

- Reduced weld length
- All 1/4" radius
- All 32 μ -inch surface finish

EXTRUDED SPIRAL FINNS

- Aluminum fins extruded onto SS tubes
- No gaps or crevices
- Full radius fin roof
- Full visibility for cleaning
- Compatible with all refrigerants (ammonia, CO₂, halocarbons, glycols)

www.colmaccoil.com

"The Heat Transfer Experts"

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CRN



CSA

CE(PED) Certification, ASME Sec. VIII,
Canadian Registration Number, UL508, Canadian Standards Association