

SANITARY TECHNOLOGY

FOR CRITICAL PROCESS AIR HANDLERS
PROOFING | CHILLING | FREEZING EQUIPMENT
WORK ROOM AIR COOLERS

AGGRESSIVE ANTI-MICROBIAL BEHAVIOR DESIGN

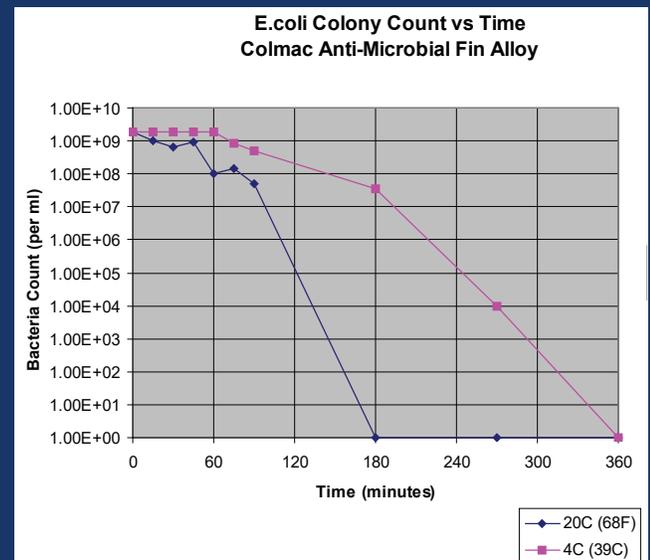
Colmac has developed a new breakthrough technology for air cooling and heating coils used in food processing equipment where there is concern about possible contamination of food with pathogens such as E.coli and Listeria monocytogenes.

FINS WON'T CORRODE, FLAKE, OR CHIP

When combined with the advantages of stainless steel tubes, the new coil construction also resists corrosion when exposed to normal concentrations of cleaning chemicals commonly used in the food processing industry such as potassium hydroxide (caustic soda) and sodium hypochlorite (chlorine bleach).

ANTI-MICROBIAL ALLOY FIN S

It has been shown that pathogens such as E. Coli and listeria cannot exist on the surfaces of this new fin design developed by Colmac Coil.





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"The Heat Transfer Experts"

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CRN



CSA

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