

3-A SANITARY DESIGN EVAPORATORS



- **3-A Sanitary Design Compliant**
- **USDA Approved For Direct Contact With Food**

APPLICATIONS:

- Critical Process Air Handlers
- Proofing, Chilling, Freezing Equipment
- Work Room Air Coolers

BENEFITS:

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

- Cleaned
- Sanitized
- Inspected

BACKGROUND:

As the time available for preparing meals gets shorter and shorter, people are looking for processed food products which are good tasting, nutritious, convenient, and above all, **safe to eat**. This absolute requirement for food safety is of primary concern for all **food processing companies**.

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.

Consequently, 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.



3-A SANITARY COIL DESIGN

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 Root
- Full Visibility For Cleaning
- Compatible With All Refrigerants (Ammonia, CO₂, Halocarbons, Glycols)

