

ANTI-MICROBIAL FIN EVAPORATORS



SANITARY TECHNOLOGY

for critical process air handlers, proofing, chilling, freezing equipment,
and work room air coolers



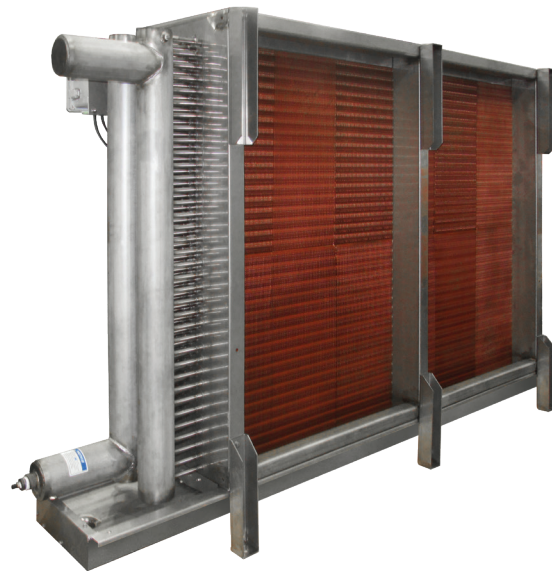
Aggressive anti-microbial behavior design

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.



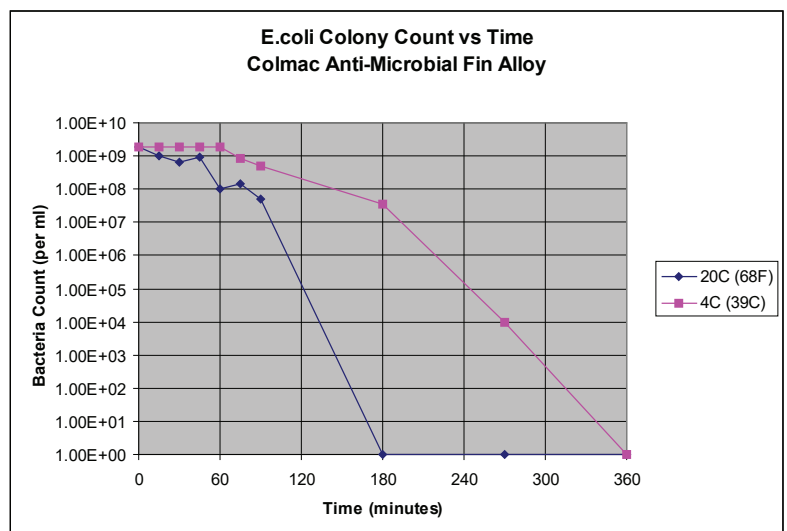
Proprietary anti-microbial alloy fins

It has been shown that these pathogens cannot exist on the surfaces of this proprietary new fin design developed by Colmac.



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).



For more information contact us at:
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CE(PED) Certification, ASME Sec. VIII, Canadian Registration Number, UL508, Canadian Standards Association



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Product Information

Product Literature

Sales Rep Locator

North American Headquarters

Colmac Coil Manufacturing, Inc.
370 N. Lincoln St. | P.O. Box 571
Colville, WA 99114 | USA
+1.509.684.2595 | +1.800.845.6778

Midwest US Manufacturing

Colmac Coil Midwest
350 Baltimore Dr. | Paxton, IL 60957 | USA

"The Heat Transfer Experts"