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News Release

COLMAC ANTI-MICROBIAL HEAT EXCHANGER FIN CONSTRUCTION (Patent Pending)

Colville, WA. – Colmac Coil Manufacturing 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.

Recent research has shown that exposure to the surfaces of certain metal alloys will kill cultured colonies of E.coli within just a few hours at temperatures as low as 39 degrees Fahrenheit. Colmac has developed a new fin construction based on this research to produce a new coil design that exhibits aggressive anti-microbial behavior, corrosion resistance, and reasonable heat transfer performance.

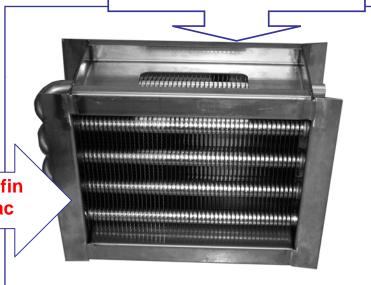
Colmac is now offering heat exchangers designed specifically for food processing equipment which are constructed with stainless steel tubes and fins made of Colmac's new anti-microbial alloy. When combined with the advantages of stainless steel tubes, the new coil construction also resists corrosion 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). In addition, these coils are compatible with all commonly used refrigerants including ammonia, CO₂, halocarbons, glycols, and brines.

- Proprietary new fin design with anti-microbial properties
- Resistant to common cleaning chemicals
- Full-length fin collars completely cover coil tube surfaces
- Patent pending

For more information contact:

Colmac Coil Mfg. at 1-800-845-6778; Visit our website at www.colmaccoil.com; or send e-mail to mail@colmaccoil.com.

Proprietary new fin design by Colmac



New Anti-microbial

fin material

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