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A background image of a large industrial facility, likely a food or beverage processing plant. It features multiple levels of stainless steel walkways, railings, and complex piping systems. In the foreground on the left, a large, vertical stainless steel heat exchanger is visible, showing its various ports and bolts.

TECHNOLOGY FOR FOOD & BEVERAGES



HEATERS/COOLERS/PASTEURIZERS UP TO 95% HR

API Heat Transfer has been performing for the food and beverage industry since 1879. API Heat Transfer is fully equipped to handle the most complex sanitary processes for a wide range of food and beverage applications, including brewing, dairy, edible oils, food ingredients, and sugars and starches.

SPECIFICATIONS

SANITARY DESIGN FOR CIP

CONNECTIONS: Aseptic & Foodstuff

PRESURE CLASSES: 6, 10, 16, 25 bar

CODES: PED, ASME

FRAMES: Stainless Steel and Lacquered

PLATE MATERIALS: AISI 304, 316, 316L, 316Ti, 904, SMO, Nickel, C-276, Titan, TiPd

GASKET MATERIALS: NBR, EPDM, Viton, NBR/PTFE

GASKET FIXATION: Mechanical or Glued

DESIGN SUPPORT: Detailed Documentation

SIGMA M7/M9

100-5.000 l/h



SIGMA M 26

2.000-20.000 l/h



SIGMA M 36

10.000-40.000 l/h



SIGMA M 66

20.000-100.000 l/h



TYPICAL APPLICATIONS

BEVERAGE:

- Juice Pasteurization
- Juice Chilling
- Concentrate Cooling
- Mash Deaeration
- Concentration of Syrups, Juices & Coffee
- Aroma Recovery

LIQUID FOOD:

- Ketchup & Mustard Deaeration
- Syrup Heating and Cooling
- Liquid Egg Processing
- Honey Deaeration
- Heating & Cooling of Various Sauces
- Liquid Sugar Processing
- Fruit Processing

BREWERY:

- Wort Cooling
- Beer Chilling
- Wort Aeration
- Flash Pasteurization
- Heat Recovery
- Non-Alcoholic Beer Processing
- Concentration of Yeast, Malt Extract and Wort

DAIRY:

- Milk Pasteurization
- Cream Cooling
- Ultra Pasteurization
- Farm Milk Coolers
- Dairy Evaporators
- HHST Systems
- Ice Cream Mix Pasteurization