



Advanced
Steam
Technology
that Is Safe,
Efficient
and Reliable

## **Case History Uses of Steam in the Food Industry:**

The quality of steam used in the food industry refers not only to its purity, but also to the absence of physical and biological contaminants. Clayton steam generators with advanced systems are crucial to ensuring that the steam produced meets the highest standards of quality and safety.

## Sterilization and pasteurization:

One of the most essential uses of steam in the food industry is sterilization and pasteurization. These processes are critical for eliminating pathogenic microorganisms and extending the shelf life of products such as canned foods, dairy, and juices. High-quality steam ensures that these processes are carried out effectively, leaving no residue or altering the organoleptic properties of the product

## Cooking & Processing:

In the food industry, steam is used for cooking, steaming, and processing a wide range of foods. From bread production to pre-cooked food processing, steam provides an efficient and uniform method of heat transfer. Steam quality is crucial to maintaining food integrity and preventing unwanted contamination Industrial tray steam washing is an



essential practice in the food industry to maintain the hygiene and cleanliness of trays, pans, and utensils used in restaurants, bakeries, and other establishments. Let me provide you with information on specialized equipment for this task.

Clayton, always at the forefront and innovative, already has

electric steam generators, these are heat generators that use electricity as



a power source, instead of the traditional burning of fuel. Steam is generated by heat transfer at constant pressure. The body of these boilers houses the electrical resistors and all the valves and instruments necessary for interconnection with the process.



