



Customer Finds Success with Pick DSI

By Pick Heaters, Inc.

Direct Steam Injection (DSI) Heaters for food products offer many advantages to customers. DSI has exceptional temperature control throughout the entire operating range resulting in a superior quality product. Customers can eliminate the inefficiency and maintenance headaches of a traditional batch cooking process, resulting in higher volumes of quality product in less time.

How Direct Steam Injection Cooking Works

Pick Direct Steam Injection Heaters are used to heat/cook any water miscible liquid or slurry on a continuous straight-through basis. The Pick SC



Sanitary Heater is an excellent choice for cooking slurries with bite-sized pieces such as salsas and sauces. It was the first DSI heater to achieve set-point temperature on demand with a non-shearing action. The unique, low velocity, multiple orifice steam injector and helical flights ensure proper blending

of steam and product without shear caused by high turbulence. This non-shearing process helps to maintain the product integrity with no damage to texture or consistency.

Product Improvements with Pick

Pick Heaters was approached by a food processing customer with a project to manufacture their pastry filling going from a batch process to a continuous process. Pick Heaters began working with a recipe in the lab, testing the formulation in small 25 lb. batches. The benefit of Pick Heaters conducting the product testing demonstrated to the customer that the Pick SC Heater could produce the pastry filling and yield better results than their existing process. It proved that the Direct Steam Injection Heater is a viable alternative and that the overall system proposed would simplify the operation yet deliver consistent finished product. Pick Heaters experimented with the

recipe, temperatures, and produced a product that was superior to what was currently made. The pastry filling had a better mouth feel and a good color.

Pick Heaters supplied the equipment necessary for heating and cooling. To accommodate the customer's process, the total package was comprised of a slurry feed pump, Pick Sanitary Jet Cooker to heat the product, a buffer/surge tank and divert assembly, and a skid with scraped surface heat exchangers to cool the product prior to packaging. The customer could rely on Pick's packaging capabilities to deliver the entire system, including everything pre-mounted on frames ready for installation. Pick also provided start-up assistance to ensure the production unit performed as the R&D unit did in the test lab.

The Pick Heaters Difference

With optional product testing in the lab and analysis of results, we will work with customers to determine which Pick Heater is the right choice for the product. Pick can also provide a solution utilizing other methods of heat transfer. Customers can rely on Pick Heaters to offer customized solutions to their food processing challenges.

Pick Heaters, Inc.
730 S. Indiana Ave.
West Bend, WI 53095
262-338-1191
www.pickheaters.com