

Uniflux®

For Your Food Processing



1.75 MM BTU/HR Uniflux vegetable oil heater with a tortilla chip fryer

WHEN YOU BUY YOUR NEXT HEATER, DON'T GET BURNED

Given the size of the investment, purchasing a vegetable oil heater is an important decision. But don't be anxious. Having the information you need gives you confidence in your decision.

If you don't select the heater that you believe is best – but select another because it seems more familiar or seems cheaper, you're not doing your company (or us) any good.

So get all the information, then make your decision.

Find out which heater design eliminates the possibility of scorching the vegetable oil and eliminates the resulting fatty acid and ruined product.

Find out which heater eliminates flame impingement and costly tube burnout. Find out if you can expect a 30 year life from the heater's process tubes.

Find out which heater has self draining process coils for ease of cleaning and maintenance.

Find out which heater has the safest, simplest and most reliable combustion control system.

Find out which heater can provide operating efficiencies up to 90%.

Find out which heater is well insulated and operates cool to the touch. And find out which heater operates quietest.

Find out which heater can be designed to fit your exact production requirements. No more than you need and no less.

Find out which heater company has field service technicians that can train your people to operate the heater and can assist you if problems occur.

When you have all the information, be firm when making your decision.

Making the right decision will keep you and your oil from getting burned.

Get Uniflux®.

UNIFLUX®/Exotherm

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Quality Heaters Since 1957