



## HEATING FOR THE FOOD INDUSTRY

Electric duct heaters offer energy-efficient and reliable heating for the food industry including during storage and pasteurization. Heat is required to keep food safe for ingestion from the time it is produced until it is served to you. Electric heaters are used for a variety of purposes during this period, including space heating solutions to keep animals healthy and preheating fluids to keep equipment in excellent operating conditions.

Milk and juice products for example, must be pasteurized, which involves heating them to a certain temperature to ensure the eradication of germs. Storage facilities are also required for foods that must be maintained or transported. These facilities are heated to a specific temperature, which ranges from 110°C to 121°C (230°F to 250°F).

By maintaining precise temperatures and keeping goods dry, heaters in a storage prevents food from rotting. High heat can also be used to destroy microorganisms or stop them from spreading. As well, elevated temperatures can be used to kill or prevent the spread of bacteria.

In addition, maintaining a hygienic atmosphere and equipment is required in restaurants and commercial kitchens. Sanitation of food demands high temperatures and uniformity. Electric heaters are trusted to achieve these requirements.

Neptronic can help you select the ideal heater for your needs and design it with [NEMA-4 and 4X](#) waterproof and corrosion-resistant panels, or [process heaters](#) for high temperature requirements. This will allow your controls to work reliably and consistently through time. Our electric heaters can also be incorporated into your dedicated outdoor air system (DOAS) and recirculation applications.

### Benefits of an electric duct heater:

- Maintains process efficiency and food quality
- Saves on energy-costs when used to temper make-up air
- Avoids moisture-related problems
- [BACnet MS/TP or Modbus compatible](#)
- Corrosion-resistant and food-safe designs