



FlowStream



Aqua Flow II

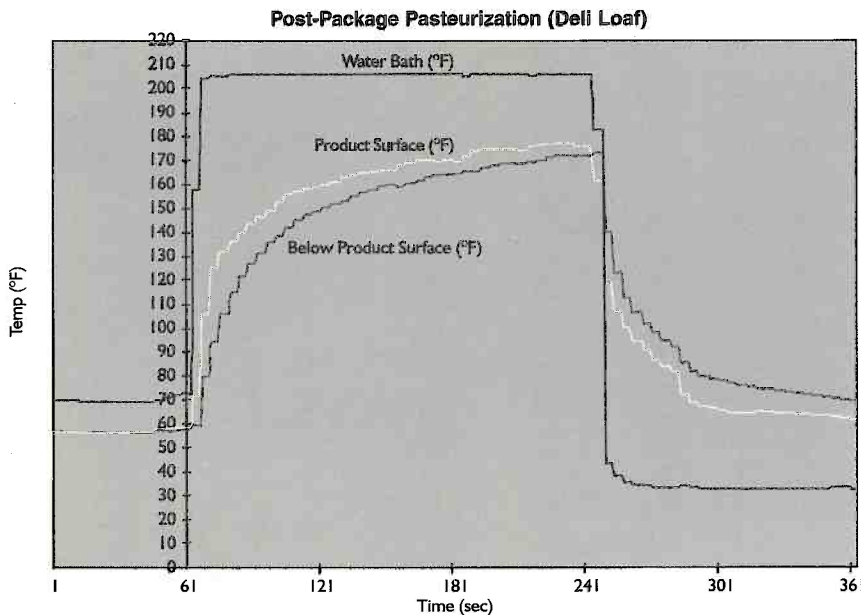
Pasteurizers

Pasteurizers-99.9% Pathogen Reduction*

Unitherm's continuous flow, stainless steel pasteurizers are specifically designed to bring your product up to the appropriate bacteria-killing temperature of 175°F or above, as quickly as possible. This can be achieved in a maximum of two minutes without undermining product color or texture! In addition, this equipment is simple to operate, maintain and clean.

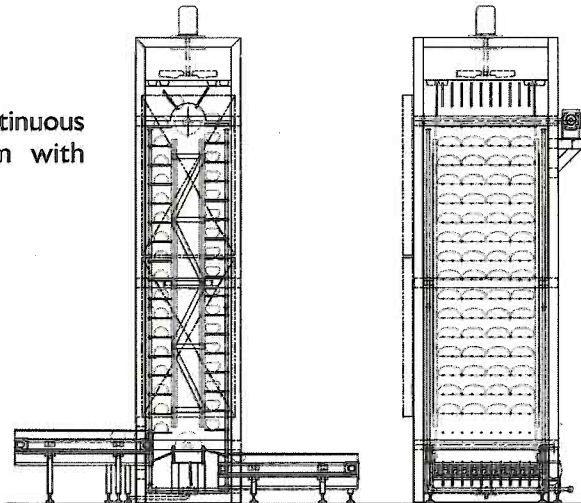
Aqua Flow II - Product throughput up to 30,000 lbs. per hour.

The graph below highlights results from an independent study on this equipment conducted at Oklahoma State University:



FlowStream

The FlowStream is a continuous flow pasteurization system with multi-zone capacity



*Verified by an independent study conducted by Oklahoma State University.

U.S.A.

Unitherm Food Systems, Inc.
1108 West Hartford
Ponca City, OK 74601
TEL: 580.762.0197
FAX: 580.762.0199



U.K.

Unitherm U.K. Ltd.
Unit 7 Rosebridge Court
Ince, Wigan, Lancashire
WNI 3DP
TEL: 01942 243060
FAX: 01942 243099

E-mail: unitherm@unithermfoodsystems.com
unithermuk@easynet.co.uk
Web Site: www.unithermfoodsystems.com