

RECIPE FOR SUCCESS

A Clayton Steam Generator is an essential ingredient that helps produce original recipes for one of the world's largest food companies.



The Innovation Centre for the H. J. Heinz Company in Nijmegen, Holland is their European Centre of Excellence for ketchup, condiments and sauces. Heinz constantly checks and improves recipes and develops new varieties. They also examine the quality of their ingredients to make sure they are the best.

The centre, which uses the latest equipment as well as originality and imagination to drive innovation in the food market, operate a Clayton Steam Generator to provide steam for cooking in the modern kitchen.



The Clayton Steam System was supplied in a specially designed compact 10 ft long container. The container houses the steam generator, hotwell, chemical dosing system, water softeners and all the necessary automatic controls to provide steam as-and-when required.

In addition to the small size of

the Clayton Steam Generator one of the other main advantages in this application is the rapid start-up time.

Clayton Steam Generators can start within five minutes from a completely cold conditions. So when heat is not required in the kitchen the steam generator is switched off completely.



Heinz was founded in Sharpsburg, Pennsylvania in 1869 by entrepreneur Henry John Heinz and is a global business employing 32,000 people and making quality convenient great-tasting food available in over 200 countries.

