



VULCAN

INFRA-RED EMITTERS APPLICATIONS FOOD INDUSTRY

Temperature Maintenance

Vulcatherm ceramic infra-red emitters are ideal for food temperature maintenance.

Salamander Fabrications Ltd of Huddersfield has been using infra-red emitters in its fish and chip ranges for 20 years. The ceramic long wave V1 infra-red emitters provide a cost effective, controllable and reliable heat source for the 200 warming cabinets Salamander sells each year.



The emitters are rated at 500 watts 240 volts, and are thermostatically controlled. They are hard-wearing, with a long life expectancy of more than 10,000 working hours.

The glazed surface of Vulcatherm ceramic emitters means they are easy to wipe clean, making them particularly suitable for food applications.

They are also safer than traditional heating elements. Salamander Fabrications Ltd managing director Brian Haskall said: *"People use metal utensils to serve fish and chips from these cabinets, and can easily damage traditional [quartz] heating elements. Being ceramic, with Vulcatherm emitters there is no risk of getting broken glass in the food."*

DISCLAIMER

Any advice, opinion, recommendation or information is given to assist the use of the company's products but on the basis that the end user must ensure their suitability for the application intended.

In particular the company cannot accept liability for loss or damage which may arise from the incorrect use of its products or from poor workmanship on the part of the user.

Information is compiled from routine quality control testing and does not constitute a specification.

Information is provided in good faith and is subject to review whenever necessary and no guarantee or warranty is implied.

THIS CD-ROM IS VALID UNTIL 31/12/2002 TO RECEIVE A CURRENT ISSUE PLEASE CONTACT VULCAN REFRACTORIES

Vulcan Refractories Limited

Tel. +44 (0)1538 752 238 Fax. +44 (0) 1538 753 349 E-Mail enquiries@vulcanrefractories.com Web www.vulcanrefractories.com