

The **Miura**

Advantage

for Food & Beverage Production

A reliable steam boiler is a necessary component of any food manufacturing facility. In addition to generating hot steam for sanitation cleaning purposes, steam is also used to heat massive ovens or cooking pots, heat the facility, and supply steam for batch processing and other food preparation procedures.



Food Safe

All of Miura's Boilermate Water Treatment chemicals are WI certified, food grade and CFIA approved safe for the Canadian market. Our Boilermate chemicals are mixed in our Brantford, Ontario facility to ensure that consistent quality is maintained.

Efficient & Modular Design



Low emission Miura boilers help the food processing industry maximize their efficiency. Miura's boilers can start producing steam in 5 minutes. This allows for more efficient food production, and helps companies save money.



A modular boiler system is ideal for fluctuating load demands. A modular system manages fluctuating needs, with multiple boilers on one MI controller allowing for varying steam requirements keeping energy costs down.

Steam for Pasteurization

A Miura boiler creates the necessary heat for milk processing to ensure proper and even heating of the milk. Steam power is also crucial for sterilizing surfaces and equipment to prevent the growth of harmful bacteria and ensuring a safe end product for the consumer.



Learn more at www.MiuraBoiler.ca