



A SINGER INDUSTRIAL COMPANY

## STEAM AND COLD WATER MIXING STATIONS

Cleaning is a critical stage in any food & beverage facility and picking the right steam mixing station is your starting point. Our Mixing Stations are engineered to produce instant hot water from a steady steam and cold water supply. Temperatures can easily be regulated by adjusting the unit's steam and cold-water valves.

These washdown stations feature specially designed blending chamber to evenly blend the steam and cold water. Call us now and talk to the experts for recommendations on which washing station works best for your needs.



# FOOD & BEVERAGE INDUSTRY EXPERTS



[www.capitalrubberco.com](http://www.capitalrubberco.com)



(916) 498-1800

## THERMOSTATICALLY CONTROLLED UNITS

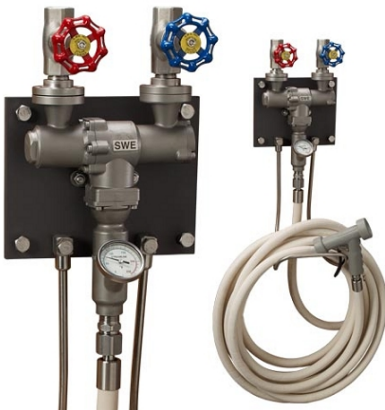
When considering what type of steam mixing station for your washdown needs, consistent and exact washdown water temperatures are critical. We offer washdown mixing stations with Thermostatically controls. These mixing stations are equipped with dial-type gauges that accurately indicate the wash water's exact temperature.

Keep your team members safe with added safety measures! Washdown mixing stations come equipped with additional safety measures including automatic steam shut off valves that engage if cold water supply is interrupted. The automatic safety features prevent hazardous steam injuries to team members. Reach out to one of our experts to discuss how we can support your needs for washdown mixing stations.



## DESIGNED TO MEET YOUR REQUIREMENTS

### STAINLESS STEAM MIXER



### BRASS STEAM MIXER



### STEAM MIXERS FOR THE FOOD INDUSTRY

- Brass or stainless steel
- Automatic steam shutoff valves
- Optional hose hooks
- White washdown hose
- Blue washdown hose
- Yellow washdown hose
- Red washdown hose
- Black washdown hose
- Insulated washdown nozzles

**REQUEST A QUOTE**