

*Symington's of Leeds now use a Clayton Steam Generator to help produce a well known range of foods that originated many years ago with a remarkable invention that made it possible for soups to be made in just one minute by simply adding water and heating.*



In 1827 **William Symington** had a vision to transform the diets of people across the country through his passion for excellent foods that were also convenient to prepare. He perfected and patented a process for the preparation of pea flour that became a mainstay in Victorian and Edwardian kitchens because it could quickly be turned into nutritious soups and broths.

minutes from a completely cold condition. A significant advantage of the design is that the rapid start-up means that there is no delay before production can begin each day.

continued passion for the best food tastes since the steam supply for the process must be produced efficiently and must be able to cope with the varying demand of the plant.

The fast and convenient concept was also in the mind of **William Clayton** when the first Clayton Steam Generator was produced in 1930.

Probably One of the most famous customers for William Symington's pea flour soup was the Captain Scott expedition to the Antarctic in 1901. The contents of one of

The principle of operation of the Clayton Steam Generator is based on the forced circulation of water through a helical coil.

The design represents one of the most significant developments in steam boiler technology and enables steam to be produced in just five



Water is pumped through the single continuous coil from the top to the bottom while the heat from the bottom mounted gas burner travels, upwards, in the opposite direction. This counter flow heat pattern and configuration of the coil ensures a high fuel to steam ratio and hence low fuel consumption.

the tins were declared to be in perfect condition when it was discovered at his last camp fifty years later.

The most advanced equipment is now used to produce the excellent and convenient range of brands that are loved all over the world - but the philosophy embraced by William Symington has not changed.



Nowadays Symington's is an international company with brands that are known and trusted by families all over the world. These include Ainsley Harriott, Rice & Simple, Pasta in 5, Rice in 5, Cous Cous in 5, Crosse & Blackwell, Creamola, Mug Shots and many more.

For fast results the recipe for success of both William Symington and William Clayton were exactly the same-

The Clayton Steam Generator is a vital part of Symington's

*- just add water and heat.*