

CONCEPT

Scraped Surface Heat Exchanger, vertical design, with double jacket for a maximum surface and efficient exchange.

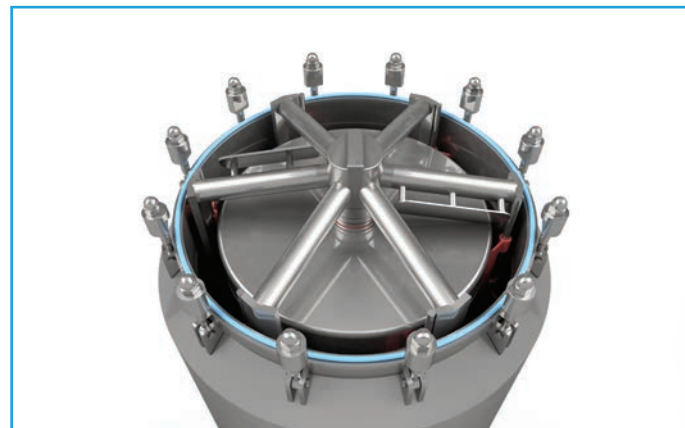
The system combines the advantages of the tubular heat exchanger, with a slow and gentle sitting system, equipped with scrapers.

APPLICATIONS

- Mayonnaise
- Ketchup
- Sauces
- Soups
- Creams
- Ready meal sauces
- Pates
- Fruit preparations
- Dairy concentrates
- Humus

PROCESSES

- Heating
- Deep-cooling
- Aseptic cooling
- Crystallization
- Sterilization
- Pasteurization
- Gelling



PERFITHERM

Scraped Surface Heat Exchanger

From 100 kg/hr to 10.000 kg/hr,
with exchange surfaces
from 0.5 m² to 7.0 m²



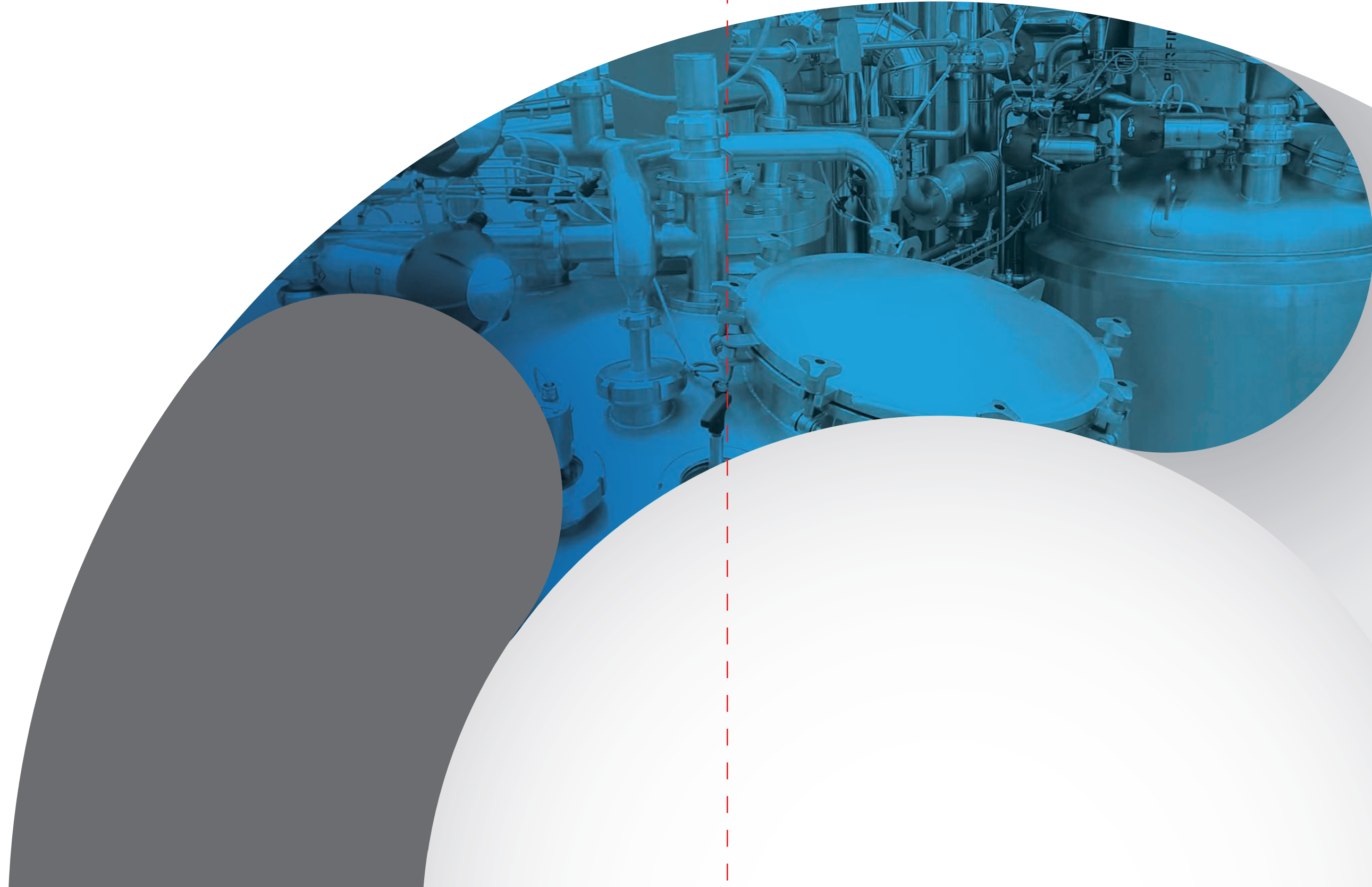
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 **PERFIPROCESS**
by PERFINOX



CONCEPT

Compact production unit for processing liquid base food products with various viscosities and densities, with or without particulates.

The system combines several unit operations in one machine. Process steps are programmable and parametrizable to ensure a repeatable high-quality production processes.

ADVANTAGES

- User Friendly
- Variable batch sizes
- Short process times
- Gentle product handling
- Efficient and lump-free powder incorporation
- Homogeneous mixing
- Vacuum processing, no oxidation
- Flavor reuse
- High cleaning
- Designed for CIP

APPLICATIONS

- Mayonnaise (low and full fat)
- Ketchup
- Sauces
- Soups
- Creams
- Ready meal components
- Patés
- Fruit preparations

PROCESSES

- Mixing
- Dispersing
- Emulsifying
- Vacuum Processing
- Cooking (direct and indirect)
- Cooling



PERFITECH

Mixing
Emulsifying
Cooking and
Cooling

IN ONE SYSTEM

CONCEPT

High efficiency cooking vessels, according to customer needs and process requirements, designed for product gentle handling and high cleanability.

BOTTOM DRIVEN
TOP DRIVEN
COIL TANK

ADVANTAGES

- Variable batch sizes, without burning
- Easy installation
- Short process times
- Gentle product handling
- Vacuum processing, no oxidation
- Pressure processing
- Aroma reuse
- High cleaning
- Designed for CIP

APPLICATIONS

- Sauces
- Soups
- Creams
- Ready meal components
- Fruit preparations
- Marmalades and Jams

PERFICOOKER

Cooking Vessel

CAPACITIES
500L to 3000L
Other capacities on request



PERFICOOLER

Cooling Vessel

CAPACITIES
500L to 3000L
Other capacities on request



CONCEPT

High efficiency cooling vessels, according to customer needs and process requirements, designed for product gentle handling and high cleanability.

BOTTOM DRIVEN
TOP DRIVEN

ADVANTAGES

- Variable batch sizes, without burning
- Easy installation
- Short process times
- Gentle product handling
- Vacuum processing, no oxidation
- Pressure processing
- High cleaning
- Designed for CIP

APPLICATIONS

- Sauces
- Soups
- Creams
- Ready meal components
- Fruit preparations

CONCEPT

The Clean-In-Place (CIP) Cleaning System is a cleaning method of the internal surfaces of piping's, tanks, process equipment and their respective accessories, without the need to perform any disassembling.

The cleaning method consists by several washing cycles whose re-circulation is performed by tanks, pumps and valves and other objects to be cleaned.

ADVANTAGES

- Reduction of operation costs
- Increase of available time for product processing
- Reduced sewage consumption
- Quick return on investment
- Reduced water consumption
- Efficiency improvement and reduction of cleaning cycles time
- Reduction disinfectant consumption

- Recorded historical of the entire procedure
- Modular integration of this system with others
- Execution and control via Internet, PDA or touchscreen
- Maximum control and significant environmental cost reduction

PRODUCT RECOVERING SYSTEM (PIG)

- Product recovery at the end of each production cycle
- Product waste reduction
- CIP costs reduction
- Rapid switch between different products
- Integration with the CIP cleaning system
- Monitorization and control with supervision system

PERFICLEAN

Automatic Cleaning
System (CIP)

On request, depending on the quantity and size of objects to be cleaned, simultaneity and CIP cycles.

