

PERFINOX

SOLUTIONS FOR THE FOOD INDUSTRY

PERFITHERM[®]

THERMAL PROCESSOR



PERFIPROCESS[®]

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PERFITHERM[®]

THERMAL PROCESSOR

FEATURES

Efficient inline heating or cooling
Wide variety of products

Large surface area

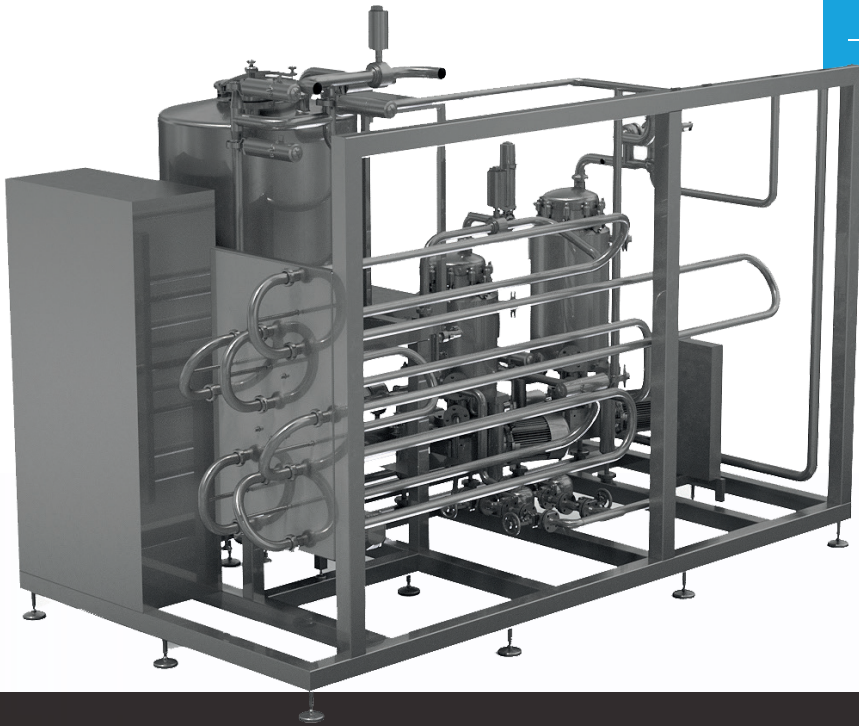
Gentle product handling

Low and high viscosity products
Products with particulates or whole pieces like fruit and soft vegetables

Efficient CIP and SIP

Suitable for aseptic processes

Adjustable holding and flow times



The PERFITHERM Thermal Processor, the PERFIPROCESS solution for handling products with a high viscosity.

The scraped surface heat exchanger provides a large exchange surface, gentle handling even with particulates or whole pieces and a low pressure drop, resulting in highly efficient processes.


Flow and holding times can be adjusted, enabling the system to be used for a range of products and distinct process requirements.

The hygienic design and state of the art technology delivers a high level cleanable system using CIP/SIP with virtually no product losses.

there are no limits for process improvement.

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