

PERFECT
FLAVORS
XPERTS.

PERFITHERM[®]

SCRAPED SURFACE HEAT EXCHANGER

HEATING • COOLING • CRYSTALLIZATION • PASTEURIZATION • STERILIZATION • GELLING



PEAK PERFORMANCE SYNERGY

PERFITHERM®, a cutting-edge Scraped Surface Heat Exchanger meticulously designed for vertical efficiency, features a double jacket that maximizes surface area, ensuring optimal heat exchange across a wide range of food applications.

Our system seamlessly integrates the advantages of a tubular heat exchanger, showcasing a carefully crafted vertical design. Equipped with a slow and gentle seating system, it incorporates scrapers that enhance

the process, guaranteeing efficient heat transfer.

Perfectly suited for heating and cooling products that challenge traditional heat transfer methods, PERFITHERM® ensures even temperature distribution as your product flows through its innovative structure. The precision rotor and blade assembly continuously and gently blend the product, simultaneously removing it from the heat transfer surface.

PERFITHERM®



Heat exchange surface area (m²)

0.5 | 1.0 | 1.2 | 1.5 | 2.0 | 4.5 | 7.0

Optimal Product Quality

- PERFITHERM® ensures zero damage to your product, maintaining its quality throughout the heat exchange process.
- Capable of handling particles, PERFITHERM® excels in processing diverse products without compromise.
- Designed for easy maintenance, minimizing downtime and maximizing productivity.
- Designed for Clean-in-Place (CIP), Sterilization-in-Place (SIP) and product safety meeting the highest hygiene and industrial standards.
- Despite its small footprint, PERFITHERM boasts a large heat exchange area, optimizing efficiency without compromising space.

HEATING · COOLING · CRYSTALLIZATION

Why Choose Us ?

PERFITHERM® redefines excellence across diverse industries – from food and chemicals to pharmaceuticals. Its meticulous design ensures gentle treatment for shear-sensitive products, preserving quality. Experience heightened efficiency with an expanded flow area and minimized pressure drop, making PERFITHERM® the optimal solution for precision and performance.

**EFFICIENCY
UNLEASHED**

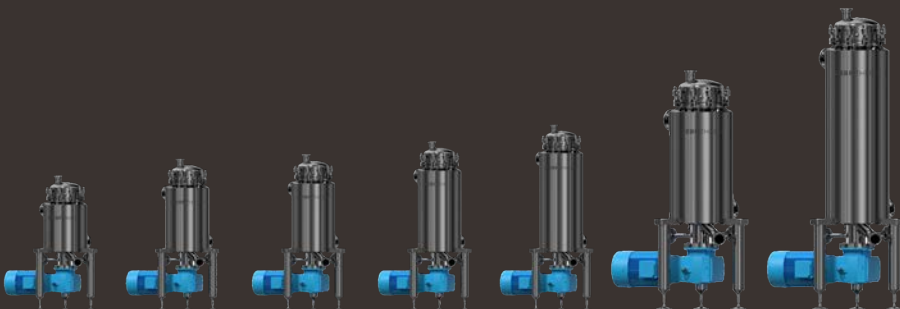
- ✓ Baby food
- ✓ Creams
- ✓ Desserts
- ✓ Fruit preparations
- ✓ Guacamole
- ✓ Ketchup
- ✓ Hummus & savoury spreads
- ✓ Mayonnaise (low and full fat)
- ✓ Ready meal components
- ✓ Sauces, Spreads and Dressings
- ✓ Soups



PERFITHERM®	Heat exchange surface area (m ²)	Annular product space (mm)	Temp. range medium area (°C)	Max. pressure product side (barg)	Max. pressure medium side (barg)
PERFITHERM® 05	0,5	50	-20 to 165	10	6
PERFITHERM® 10	1,0	50	-20 to 165	10	6
PERFITHERM® 12	1,2	50	-20 to 165	10	6
PERFITHERM® 15	1,5	50	-20 to 165	10	6
PERFITHERM® 20	2,0	50	-20 to 165	10	6
PERFITHERM® 45	4,5	50	-20 to 165	10	6
PERFITHERM® 70	7,0	50	-20 to 165	10	6

OPTIONS

- ✓ Temperature probes (inlet/outlet)
- ✓ Scrapers on the lid
- ✓ Double mechanical seal
- ✓ Jacketed product outlet
- ✓ Motor shroud
- ✓ Skid mounting, including control system
- ✓ “Ready to work” pack, with modulating valve, traps, shutoff valves and accessories



PERFITHERM®
THERMAL PROCESSOR



PASTEURIZATION + STERILIZATION

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.

High cleanability

Low pressure drop

Particle handling

Extend shelf life

Suitable for aseptic processes

Adjustable holding and flow times



THERMAL PROCESSING SOLUTIONS

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SCAN

