

PERFICOOKER

Cooking Vessel



CAPACITIES

500L to 3000L



PERFIPROCESS

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CONCEPT

BOTTOM DRIVEN

High efficiency cooking vessels, with double heating jacket for maximum exchange surface, designed for product gentle handling and integration of optional auxiliary systems, depending on customer needs and requirements.

TOP DRIVEN

Cooking vessels with heating jacket, designed for product gentle handling and integration of optional auxiliary systems, depending on customer needs and requirements.

COIL TANK

High efficiency cooking vessels, with heating jacket at body, bottom and at coil agitator, for fast heating process and gentle product handling, resulting on better final product results, on structure, aroma, and color.



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



CAPACITY

500L to 3000L

Other capacities on request

APPLICATIONS

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



OPTIONS

- Vacuum system
- Condenser system
- Direct steam injection
- Segmented heat transfer jacket
- High shear agitator
- Temperature probe
- Motor shroud
- "Ready to work" pack, with modulating valve, traps, shutoff valves and accessories
- Skid mounting, including control system

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