



Mixing Emulsifying Cooking and Cooling

IN ONE SYSTEM



CAPACITY

**300 | 500 | 1000 | 1500
2000 | 2500 | 3000**

 **PERFIPROCESS**

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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

CAPACITY

300, 500, 1000, 1500, 2000, 2500, 3000

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

BASIC COMPONENTS

- Bottom Driven Agitator
- Dual heat exchange surface (exterior and interior)
- Vessel with inclined bottom
- Temperatures up to 95°C
- Mixing and scraping system with speed control
- Hoppers for powder and liquid addition
- Incorporation of powders via rotor stator system
- Touch panel control
- Circumferential Piston Pump for gentle handling product discharge

OPTIONS

- High shear cutter knife
- Direct steam injection
- Indirect heating
- Indirect cooling
- Tilting cover
- Segmented heat transfer jackets
- Integrated measuring systems
- Clean in Place system (CIP) and sterilization (SIP)