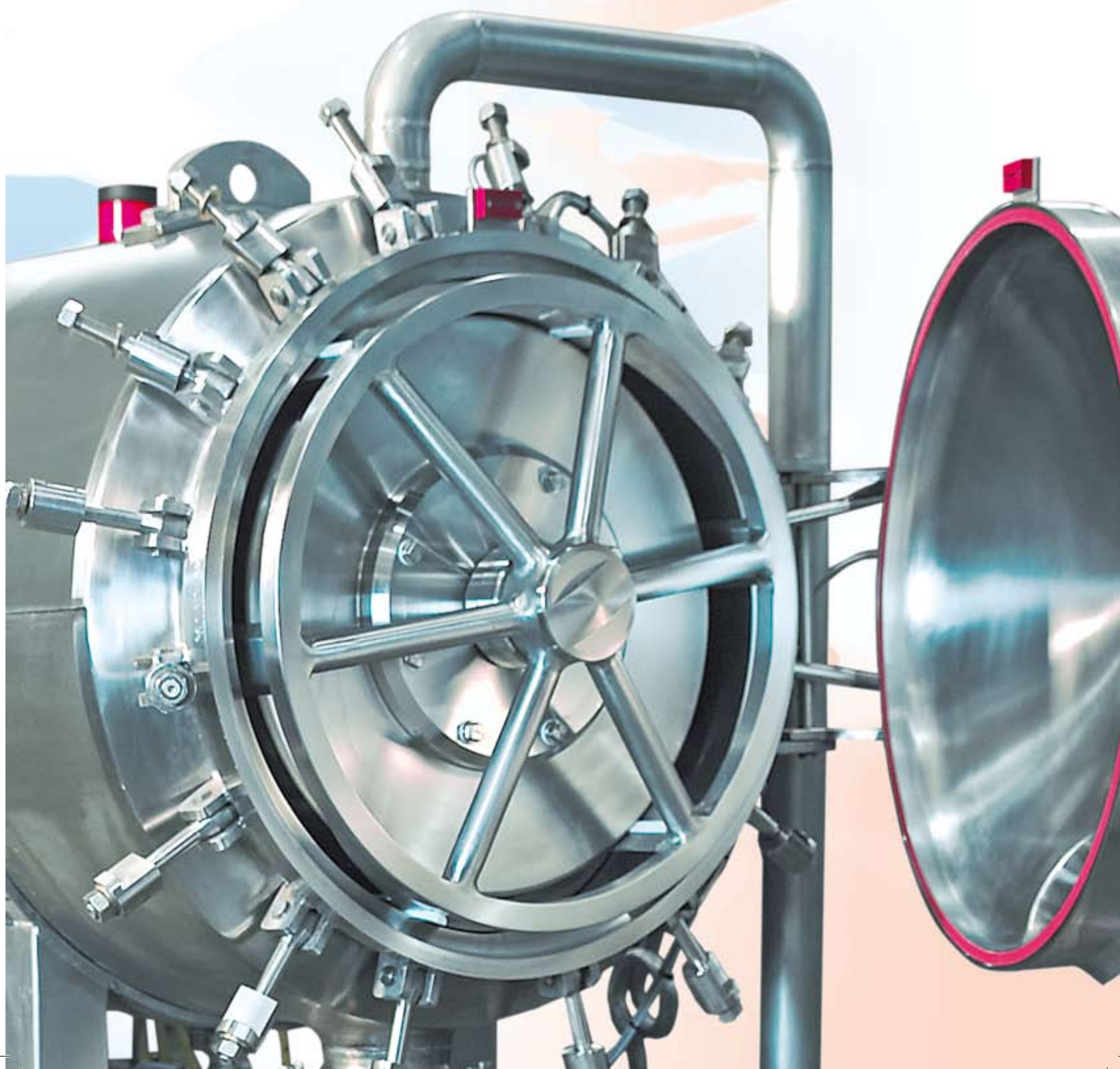




Terlet is launching the

Maxxitherm

for cooling highly viscous and structure-sensitive products

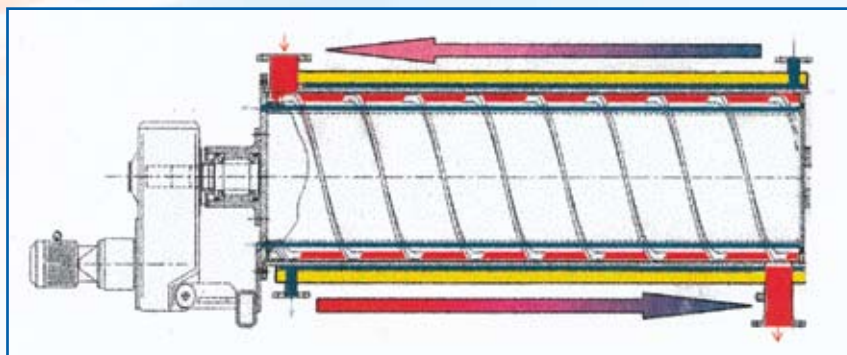




The new Maxxitherm developed by Terlet is an innovation in the area of scraped heat exchangers. Products such as mashed potato, croquette ragout, processed meat, cookie dough and other highly viscous and structure-sensitive products can be cooled in the Maxxitherm. The product slides along the surface and is, therefore, transported at extremely low speed through a unique cage construction.

Unique features

The product will be subjected to a minimum of sheer forces due to the technology of the Maxxitherm and, therefore, the product's structure will not be damaged. The product is transported along both a cooled external and a cooled internal cylinder. The heat transfer will, therefore, be extremely uniform. Your structure-sensitive product will be cooled using the best method and will retain its quality and structure with the Maxxitherm.



Advantages

Maxxitherm offers many other advantages in addition to a superior product quality such as:

Maxxitherm

- An in-line cooling step in your process
- No structural damage to your product
- Will leave bits in your product untouched
- The Maxxitherm will empty itself once the supply has stopped
- It offers a closed continuous process
- It meets food safety standards
- Low speed and little wear
- Low maintenance costs
- Low energy use
- Large ΔT
- Low costs per kg of end product
- Space saving in comparison with conventional cooling methods

Continuous cooling process

The Maxxitherm brings about a continuous cooling process in a hygienic and closed system.

Capacity

A ΔT of 60°C-70°C can be achieved with a capacity of up to approximately 2000 kg/hour with the Maxxitherm depending on the product.



Process systems & equipment

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