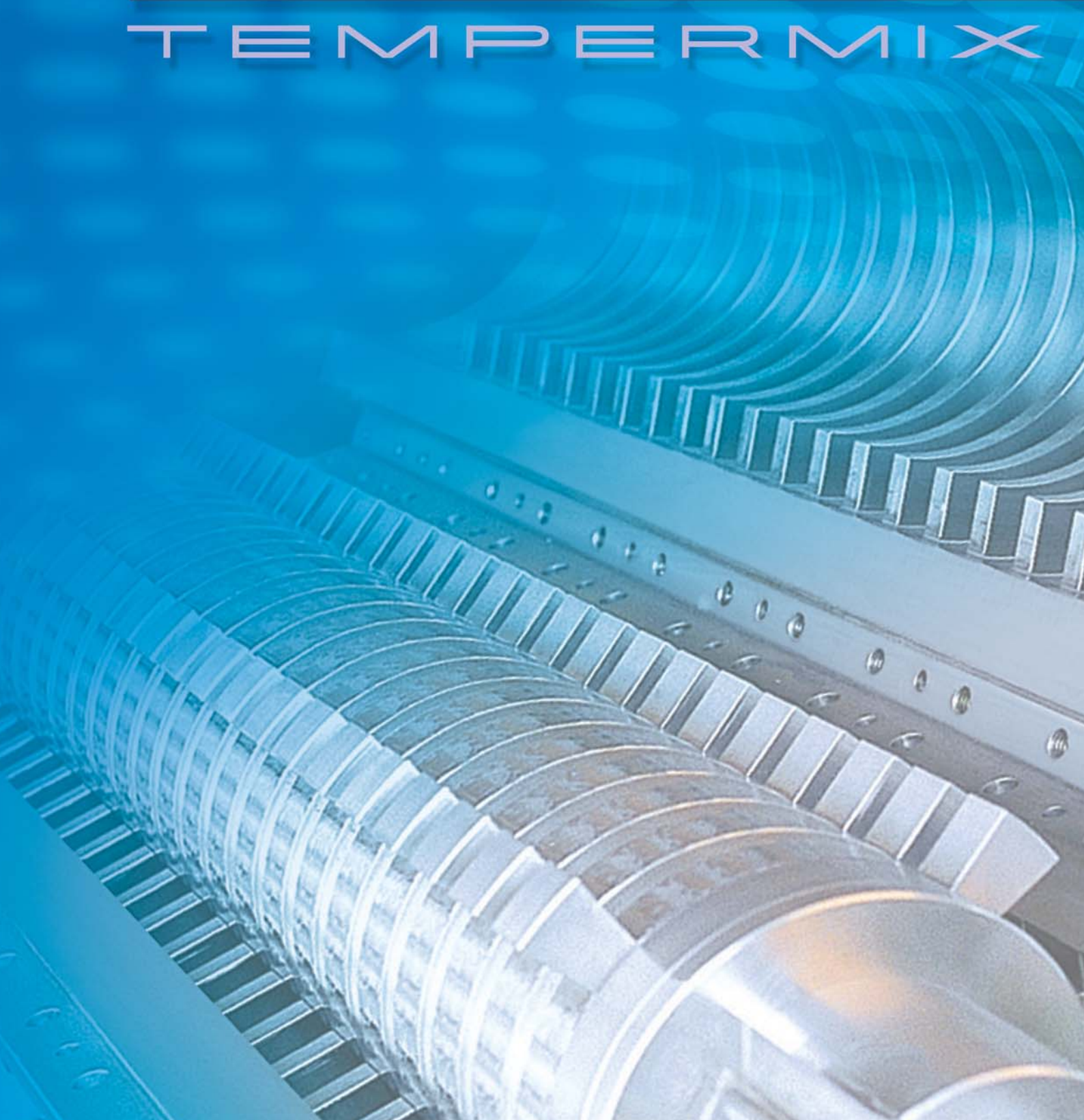




**ALIFAR**

TEMPERMIX

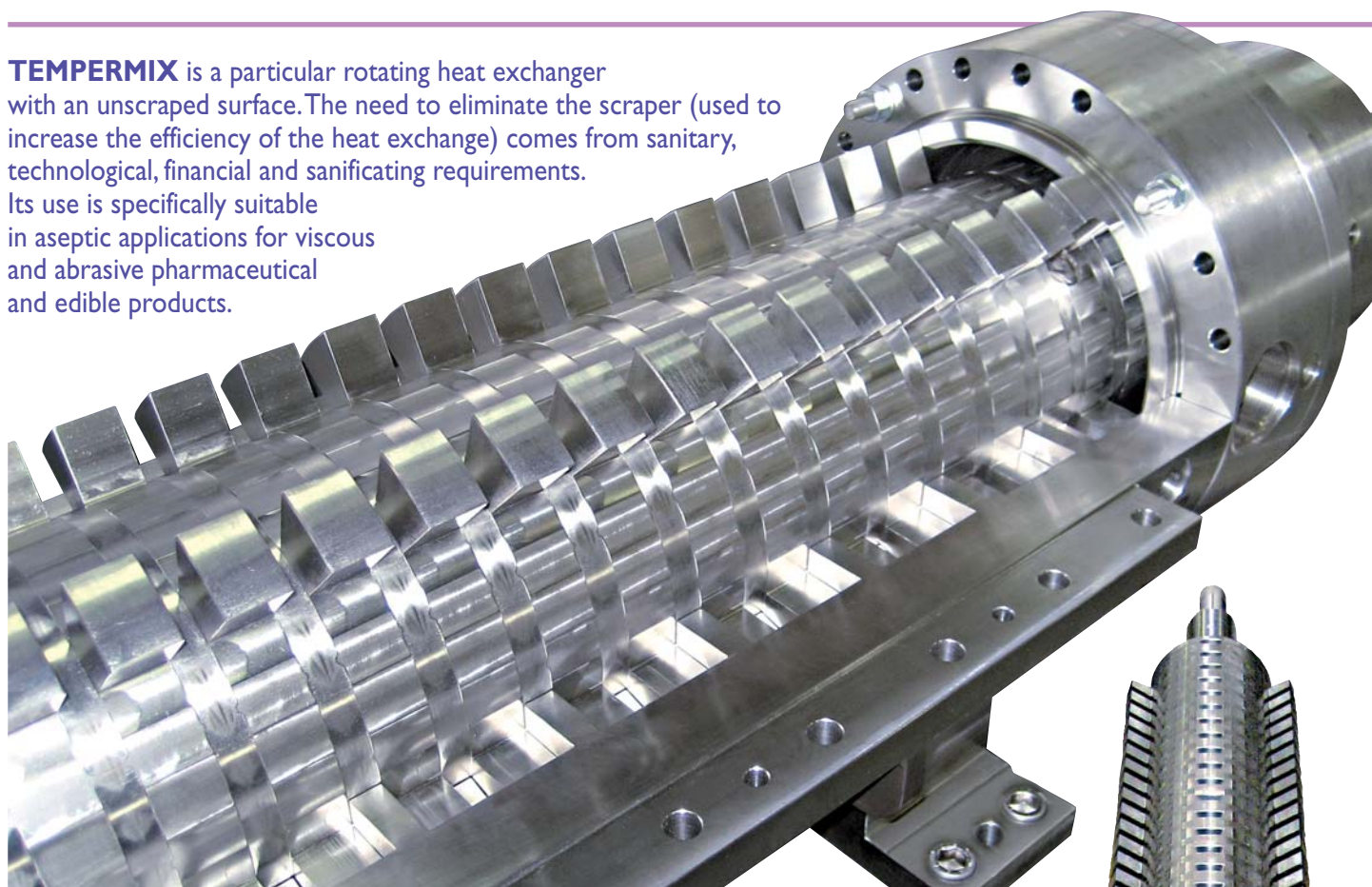




# TEMPERMIX

## FOR THE FOOD AND PHARMACEUTICAL INDUSTRIES

**TEMPERMIX** is a particular rotating heat exchanger with an unscraped surface. The need to eliminate the scraper (used to increase the efficiency of the heat exchange) comes from sanitary, technological, financial and sanitifying requirements. Its use is specifically suitable in aseptic applications for viscous and abrasive pharmaceutical and edible products.



The machine body is built wholly with machine tools starting from the full stainless steel drill rods and the cooling system is obtained by deep drilling.

The tolerances between rotor and external body, variable from 0.020 mm to 0.350 mm, are based on thirty years' experience and depend on the application.

### ▼ Application with a bevel motor



### ADVANTAGES OF THE UNSCRAPED SURFACE

**Sanitary:** Avoid the release in the product of metal micro-dust caused by the abrasion of the scraper or any of its parts due to the accidental breakage of the scraping blades.

**Technological:** The heat exchange is instantaneous in the whole product mass and such to allow:  
- regular cooking without any overheating  
- amorphous structures of margarine (due to plasticizing) that disperse easily in the mixtures and do not require maturing (cristallizzatori).

**Financial:** The machine body is not subject to wear and tear. The ratio between heat exchange surface and residual volume is about 10.5 times higher than in the normally used scraped surface heat exchangers. For instance, with the same exchange surface, the Tempermix shown here has a residual volume of 16.5 litres in comparison with about 170 litres in scraped surface heat exchangers; the result is a considerable saving both of product when production is started and halted, and of waste water when flushing.

**Sanitification:** All mechanical components in contact with the product are in AISI 316 stainless steel and therefore suitable for the flushing acid-base treatments normally used.







◀ Tempermix HI 700 margarine plasticizing system

## MAIN APPLICATIONS

### Fat plasticizer

Anhydrous and/or hydrated margarine production  
Chocolate tempering

### Emulsifier-aerator

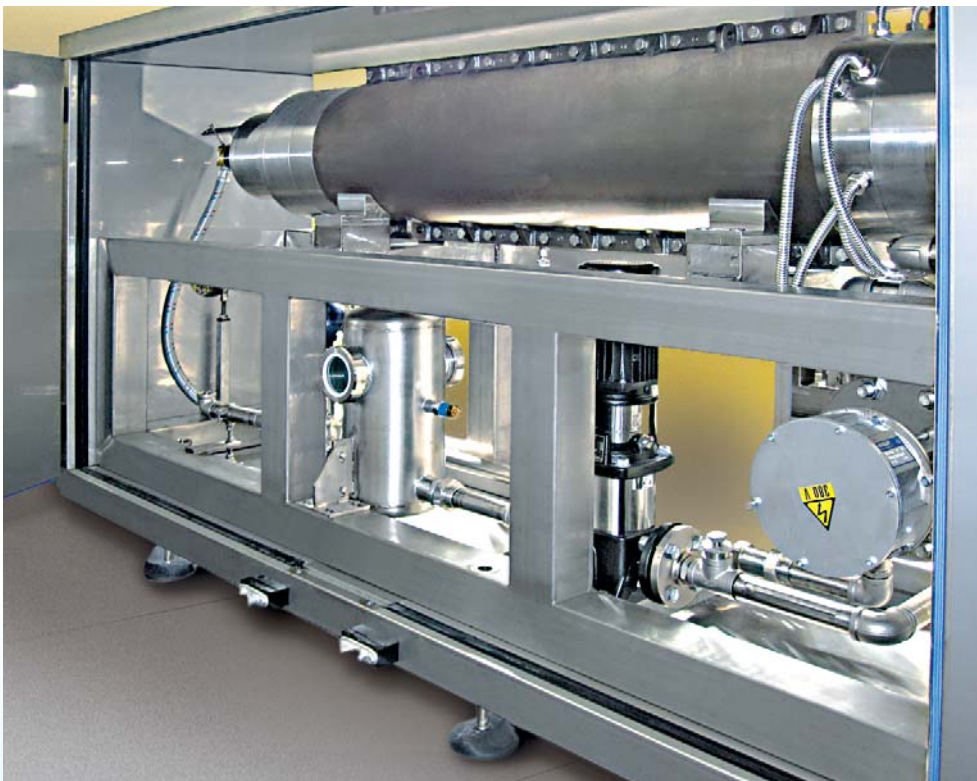
Mayonnaise  
Semi-fluid floury cake-type mixtures  
Anhydrous creams for the confectionery industry

### Cooker-pasteurizer

Meat and vegetables sauce  
Semi-fluid cheese  
Hydrate creams for the confectionery industry  
Egg mixtures

### Cooler

Downstream from a cooker-pasteurizer  
Anhydrous creams containing monosaccharide sugars



◀ Tempermix HI 700 cooling-heating system

▼ Tempermix HI 300 rotor and casing



◀ Tempermix HI 300 casing and rotor



## TECHNICAL FEATURES

### BASE MODELS

H 1700 / H 1300

### OPTIONS

heated / cooled

<b>Thermal exchange area:</b>	4,7 m <sup>2</sup>
<b>Residual volume:</b>	16,5 litres
<b>Thermal exchange values:</b>	
- Cooking-pasteurizing $\Delta T$ of 15°C:	300.000 calories/hour
- Cooling $\Delta T$ of 15°C:	230.000 frigories/hour
- Margarine plasticizing:	27.000 frigories/hour
<b>Feeding and discharge (DIN, SMS, Tri-clamp):</b>	50 mm
<b>Power of the main motor:</b>	5,5 – 9,2 kW
<b>Weight of the main body (exchanger):</b>	1.300 kg

**Exclusive international design, construction and distribution: ALIFAR Srl**

Registered Office:  
Via Firenze, 18  
I-36065 Mussolente (Vicenza) Italia  
Fax: 0039 0424 031316 - 0039 0424 577210

Headquarters and Offices:  
Via Regia, 71/C  
I-35010 Vigonza (Padova) Italia  
Tel. 0039 049 8934593 • Fax 0039 049 8936156

Internet: [www.alifar.it](http://www.alifar.it)  
e-mail: [alifar@alice.it](mailto:alifar@alice.it)  
e-mail: [info@alifar.it](mailto:info@alifar.it)