

## Termobreak

Information

The technical parameters are set individually for each application. The dimensions and demand for heating medium are estimated after consultation and defining of production requirements. The dimension depends on efficiency and the temperature difference of the heated raw material, its type, as well as physical and thermodynamic properties. The device is used for defrosting, heating or cooling of raw material in the form of pulp or creamogen as well as products containing the whole fruits.

Technical data

<b>Efficiency</b>	up to 25 tonnes/h during steaming from the temperature of -30 °C to +5 °C
<b>Width</b>	1200 mm
<b>Length</b>	3500 mm
<b>Height</b>	1900 mm
<b>Heating medium</b>	heating water or steam with pressure up to 4 bar
<b>Material type</b>	AISI 304

Safety

- The biggest advantage of this appliance is the rotatable heating unit in the shape of two spirals placed on the common shaft. The movable heater protects the product against burning and due to the constant stirring of raw material, increases the efficiency of heat transfer. This kind of solution enables also to apply the direct steam injection since constant stirring process protects against adhering of raw material to the heating spiral that could result in burning of the product.
- The heating spiral itself is the stirring unit, which doesn't have any cutting edges and the gentle stirring doesn't damage the structure of raw material, so it can be used for heating of delicate products like fillings or jams containing whole fruits.
- Another advantage of termobreak is high heat transfer coefficient, approx. five times higher than in the standard tubular heater, as well as no need for using the feeding pump, which results in reducing the energy demand.

