

# PERFITECH®

**ALL-IN-1 PROCESSING** 



#### **ENHANCED PERFORMANCE**

The all-in-one machine in the **PERFIPROCESS®** range for hot and cold processing, using the extra exchange surface obtained by "bottom-driven" reactor technology, is capable of mixing, emulsifying, cooking, and cooling in the same machine, using state-of-the-art technologies and resulting in a compact unit.

Our system is designed for convenience, coming as a "plug-and-play" kit that includes all the necessary controls and auxiliary instruments.

Mixing, Emulsifying, Cooking, and Cooling in one System.





#### **Combined cooking and cooling**

- Streamlined production with rapid creation of emulsions, ensuring quick batch turnover.
- Versatile adaptability with a wide range of options and variable batch sizes.
- Reliable reproducibility guaranteed through customisable process parameters.
- Cost-effective operations with automatic cleaning (CIP) and swift setup times.
- Intuitive and user-friendly control system.

### Why Choose Us?

PERFITECH® excels in managing small batch sizes and frequent product changes with short production times and automatic cleaning cycles. PERFITECH® provides a dependable and efficient solution for your processing needs, ensuring optimal performance across various production scenarios.

## Plug&Play

Mixing capabilities

**Cooking capabilities** 

**Jacket Heating** 

Direct steam injection

Direct steam infusion

**Cooling capabilities** 

Embedded rotor stator homogenizer





#### What We Do?

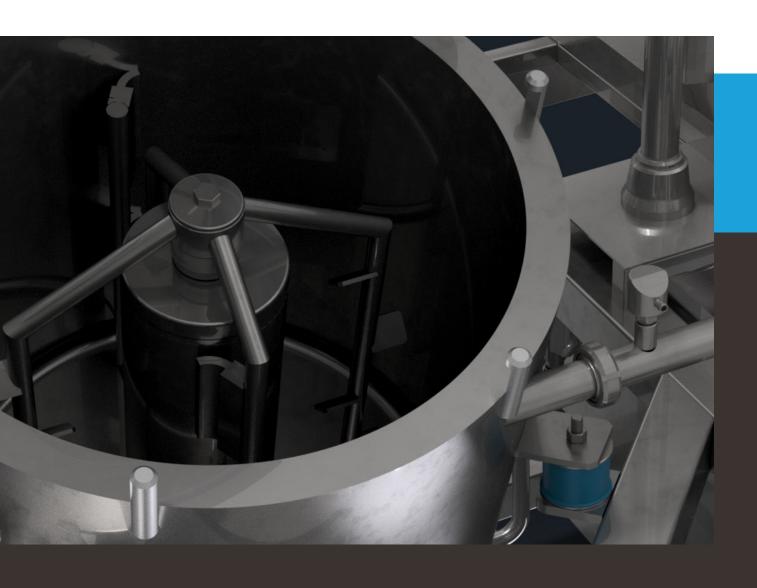
- Baby food
- **Oreans**
- Operation of the contract o
- Fruit preparations
- **Suacamole**
- **⊘** Ketchup
- Hummus & savoury spreads
- ✓ Mayonnaise (low and full fat)
- Ready meal components
- Sauces, Spreads and Dressings
- **⊘** Soups





#### COMPACT, FLEXIBLE AND RELIABLE KITCHEN.

Taste the comfort of home with every industrial bite.











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**SCAN** 

