



**NEAEN VARIO T**  
SCRAPED SURFACE HEAT EXCHANGERS



**NEAEN VarioT Scraped surface heat exchangers are the professional solution used in a variety of manufacturing processes, ensuring the best possible result. This is carried out in accordance with the properties of the product, such as its various contents, high viscosity, crystallization and phase transformations.**

NEAEN VarioT Scraped surface heat exchangers have a great advantage over other SSHE systems. NEAEN VarioT combines the usual principle of heat transfer, as well as its unique design that provides many benefits for the effective transfer of heat or cold for troublesome products.

## **PRINCIPLE OF OPERATION**

The product is fed into the cylindrical shell and moves tangentially counter the heating or cooling medium which is fed into the system. Rotary scrapers continuously remove products from the walls of the cylinder, providing a uniform thermal load on the system.

Improving the efficiency of heat transfer is achieved by increasing the feeding speed heating of heating medium or coolant in the jacket.

The rotor speed may vary to achieve the desired product quality and capacity.

A wide range of NEAEN VarioT heat exchangers, materials and additional equipment enable the choice of SSHE to meet the requirements of any process.

The NEAEN VarioT scraped surface heat exchanger can be integrated into any production line and any process and allows for the required operation to be performed quickly, efficiently and highly hygienically. Precise parameters controlled by the system based on an industrial controller allow you to control and modify the required temperature and feed rate of the heating medium/coolant, feeding pump pressure and rotor speed to achieve the desired result.

The NEAEN Vario-T scraped surface heat exchanger can be connected to an existing source of heating or cooling or supplied with its own heating/cooling station.



## ONGOING PROCESSES:

- ▶ Crystallization
- ▶ Dissolution
- ▶ Sterilization
- ▶ Pasteurization
- ▶ Polymerization
- ▶ Gelation
- ▶ Heating
- ▶ Aseptic cooling
- ▶ Deep cooling

## APPLICATIONS – IN THE FOOD INDUSTRY:

- ▶ Margarine
- ▶ Spreads
- ▶ Jams
- ▶ Chocolate
- ▶ Caramel
- ▶ Fat toppings
- ▶ Cream
- ▶ Marinades
- ▶ Peanut Butter
- ▶ Honey
- ▶ Animal and vegetable fats
- ▶ Baby Food
- ▶ Fish and meat stuffings and pates
- ▶ and other products



## BENEFITS OF USING NEAEN VARIO-T SCRAPED SURFACE HEAT EXCHANGERS

- ▶ Fast and highly efficient product handling
- ▶ Effective transfer of heat or cold from the continuous surface scraping. Continuity of the process eliminates scorching or freezing of the product
- ▶ Large heating surface in a limited area
- ▶ Low flow resistance
- ▶ Gentle product handling, guaranteeing the absence of damage.
- ▶ Easy maintenance
- ▶ Quick and easy replacement of the scrapers
- ▶ High hygiene – the complete absence of hard to reach places where accumulation of the product is possible.
- ▶ Complete unloading product, no product loss after stopping the heat exchanger
- ▶ CIP and SIP processing
- ▶ Ability to conduct the inspection and maintenance of the heat exchanger without disassembly
- ▶ Easy-to-open lid with clamps
- ▶ Tangential inlet
- ▶ Low cost in comparison with similar models
- ▶ Highest quality materials: All product contact parts are made of stainless steel of the highest quality EU made AISI 316/AISI304, other options on request.

Model	VarioT-1	VarioT-3	VarioT-6	VarioT-10	VarioT-15	VarioT-25	VarioT-50
Heat exchange surface area m <sup>2</sup>	0,1	0,3	0,6	1,0	1,5	2,5	5,0
Heating medium	Steam, water, thermal oil						
Cooling medium	Water, chilled water, brine, glycol, ammonia						
Product pressure, bar, standard / max	10/20						
Heating / cooling medium pressure, bar, standard / max	6/12						
Material, stainless steel	AISI304 / AISI316L						

## APPLICATIONS IN THE PHARMACEUTICAL AND CHEMICAL INDUSTRIES

- ▶ Gels
- ▶ Pastes
- ▶ Creams
- ▶ other



# THE EMA EUROPE COMPANY HAS MORE THAN THIRTY YEARS OF EXPERIENCE IN THE DEVELOPMENT, DESIGN, AND MANUFACTURE OF INDUSTRIAL EQUIPMENT FOR THERMAL FOOD PROCESSING

The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



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Find your nearest sales representative at

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