



Increase Your Capacity and Efficiency!

The Contherm SSHE is now bigger and better!

Continuous improvement

Alfa Laval is committed to continuous improvement in order to provide maximum performance of our equipment for your processing system. In order to provide our customers with more bang for their buck, the Contherm Product Center has recently expanded its portfolio of scraped surface heat exchangers. A newly developed 6 X 11 Contherm provides you with more in terms of heat transfer and production capacity for your food processing applications.

The Contherm 6 X 11 is ideal for applications including puddings, sauces, dressings, gravies, and bakery fillings such as fruit, confection, creams and icings.

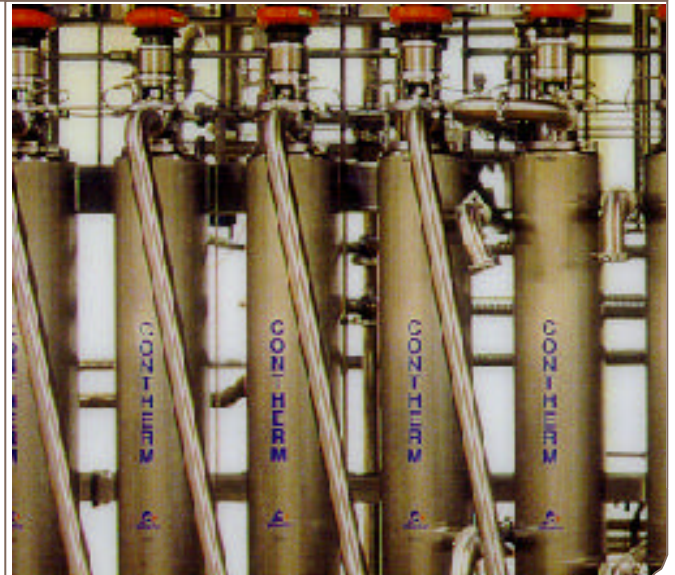
How do we compare?

The new 6 X 11 model Contherm is both more effective and efficient than other traditional scraped surface heat exchangers.

Due to increased length, the Contherm 6 X 11 provides 15% greater surface area and capacity over traditional size SSHEs (6 X 9 or 6" X 72"). It is more efficient when utilizing Alfa Laval's HIPEX or "High Performance" Stainless Steel heat transfer cylinder material, allowing for a total of up to 25% increase in capacity over competitive products.

Contherm Benefits

In addition to realizing a 15 – 25% increase in heat transfer and production capacity, a Contherm SSHE will provide you additional benefits. A variety of options are available to best meet your application:



- A newly developed 3" tangential head for gentle product treatment
- An Alfaloy cylinder coating that increases cylinder life
- A variety of blade materials

Our units are available in either a vertical or horizontal application. Vertical orientation provides you with the following benefits:

- Saving valuable floor space
- Maximizing product recovery by providing effective air purging/plug flow
- Optimizing CIP (clean in place) and reducing the risk of contamination
- Facilitating rapid and safe removal of the rotor assembly for simple inspection and labor saving maintenance through the use of the dedicated hydraulic lifting system

Common Sense for our Customers

As an ISO 9001 Certified company, Alfa Laval is committed to the quality of our products and services. Contherm SSHEs are specifically designed to allow for parts interchange ability from one model to another. The 6 x 11 unit continues to utilize standard components such as blades, seals, and bearings, simplifying inventory management.

Give it a try!

Put the 6 x 11 Contherm and your product to the test. Our fully equipped Food Development Center in Newburyport, Massachusetts is available for the cost-effective development of process conditions prior to scale-up. Whether you want to test processing methods or plant efficiency, we have the facilities and application knowledge to help in your decision-making.



Rental units are also available

For reasons of confidentiality, if you prefer to carry out processing trials using a Contherm in your own plant and with your own personnel, we can offer you a Contherm test unit on a rental basis, along with qualified Contherm personnel during start up.

The next generation

Watch for additional improvements and enhancements as Alfa Laval prepares to introduce the next generation Contherm SSHE. For more information on the Contherm 6 X 11, contact Craig Martin or Jeff Logan at +1 978 465-5777.



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