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Versatile heat transfer solutions

The Contherm® range of scraped-surface heat exchangers





Full spectrum of equipment and know-how

The Contherm® scraped-surface heat exchanger range

The many processes involved in manufacturing food, chemicals, pharmaceuticals, cosmetics, health and beauty products all require sturdy, reliable heat transfer solutions designed to ensure removal of the fouling layer normally associated with viscous and sticky products, as well as to optimize the integrity of particulates.

For these and many other applications, Alfa Laval provides a complete range of scraped-surface heat exchangers (SSHEs) capable of meeting each customer's processing requirements.

Full spectrum of equipment

Alfa Laval supplies the heat transfer equipment needed, either as individual components or as complete engineered modules to be integrated into processing lines. Such modules are pre-engineered and pre-configured so they can be brought on line as quickly and easily as possible.

The cost-effectiveness of Alfa Laval solutions ensures you the best possible path to processing success.

Full spectrum of know-how

The Alfa Laval global sales network provides you with access to an exceptional pool of knowledge for improving, extending and developing your processing set-up, locally as well as internationally.

Our application experience is backed by the R&D resources, materials technology and know-how available from the world's foremost specialists in the use of heat transfer, fluid handling and separation technologies.

Going global

This vast body of expertise is on tap for our customers. We are fully familiar with all the international technical requirements that you may encounter when tackling both commodity and niche markets throughout the world. Alfa Laval can deliver equipment and systems configured to comply with the national and international codes and standards of your choice.



A comprehensive range

Meeting customer requirements

Nowadays, convenience food plays an important role in people's lifestyles. For the modern consumer, fresh flavour and a pleasing texture at an affordable price are still critical. These consumer demands present a challenge to food manufacturers, particularly in the case of prepared foods made from delicate raw materials or featuring consistencies that involve special processing.

From a hygienic design point of view, personal care and pharmaceutical applications can be even more demanding than food. The design of the Contherm range is based on aseptic technology that complies with stringent international hygiene standards, including USDA and 3A.

Why scraped-surface heat exchangers?

Many manufacturers need to be able to ensure continuous production. This helps provide a high throughput and uniform heat transfer, which play an important role in profitable production. However, the consistency or contents of many food products normally hinder efficient heat transfer.

The Contherm range of SSHEs from Alfa Laval is fully capable of meeting such demands, and is able to deal with the kinds of products where other types of heat exchangers are known to clog or foul.





Applications

Application examples:

Viscous

Ketchup, mayonnaise, chocolate spreads, fruit pie fillings, gravies and sauces, whipped/aerated products, peanut butter, pizza sauces, puddings, salad dressings, salsa and taco fillings, sandwich spreads, bread dough, mechanically deboned meat (MDM), gelatine, omelettes, baby food, nougat, skin lotions, shampoos, liquorice, etc.

Heat sensitive

Liquid and scrambled egg products, meat emulsions, fruit preparations and fruit purées, cream cheeses, whey proteins, fish meal, etc.

Crystallizing and phase change

Coffee/tea extracts, icings and frostings, sugar concentrates, margarines, shortening, spreads, gelatine broth, lard, fondant, biscuit creams, solvents, fatty acids, petroleum jelly, beer and wine, etc.

Particulate

Meat, chicken pieces, fish meal, pet food, jams and preserves, yoghurt fruits, a variety of fruit preparations, rice pudding, vegetable pieces, etc.

Sticky

Caramel, cheese sauces, lecithin, processed cheese, confectionery, yeast extracts, gums, gelatine, mascara, toothpaste and starch, etc.



Contherm Core is available in a horizontal installation frame. As many as three units can be stacked on top of each other in order to maximize floor space.



A Contherm range to meet each customer's requirements

Features and benefits of each range

Wide range available

Our customers' processes and applications are by no means identical, and the same is true of the Contherm range of scraped-surface heat exchangers. For example, when using raw products that are easy to process, a basic Contherm design consisting of polymer blades and single mechanical seals would be a suitable solution. Whereas for highly demanding products and processes, the materials and components need to be more rugged and more durable in order to ensure dependable operation.

Alfa Laval provides tailored solutions designed to add the most value to your product and process requirements. To match the Contherm range to the particular requirements of our many different customers and the applications they work with, Contherm SSHEs are divided into four categories.



Contherm Core

Made for low-viscosity and/or fouling products with or without particulate matter. The Contherm Core is a simplified design made with the high-quality well-proven Contherm components that our customers have come to rely on.

Contherm Core is available in a horizontal installation frame, with an option to stack as many as three Contherm Core units on top of each other. This is a truly economical solution for the right applications.

Contherm

Made for medium-viscosity and/or fouling products with or without particulate matter. This standard Contherm model is designed with ease of service in mind, and therefore allows automated removal of components.

Contherm Select

Made for use with special applications and process requirements. Examples include extremely viscous, sticky, abrasive or fouling products. Contherm Select models are also ideal for applications that require significant mixing and shear, and for aerated products and applications that require deep cooling, including cryogenic design.

Convap

A modified Contherm scraped-surface evaporator used for removing moisture from viscous and/or heat-sensitive products that tend to cause fouling in static heat exchangers.



Astra Sweets, a leading confectionery producer located in Turnhout, Belgium uses six Alfa Laval Contherm SSHEs to heat the confectionery mass for pasteurization and then to cool it afterwards. The Contherm units are ideal for this production process as they preserve the taste, colour and texture of the product.

The Contherm heat exchangers allow Astra Sweets to skip daily cleaning routines, which would result in hours of downtime if other types of heat exchangers were used. "As a result, we have lower maintenance costs," says Technical Manager Kris De Vries from Astra Sweets.

Contherm – how it works

Working principle

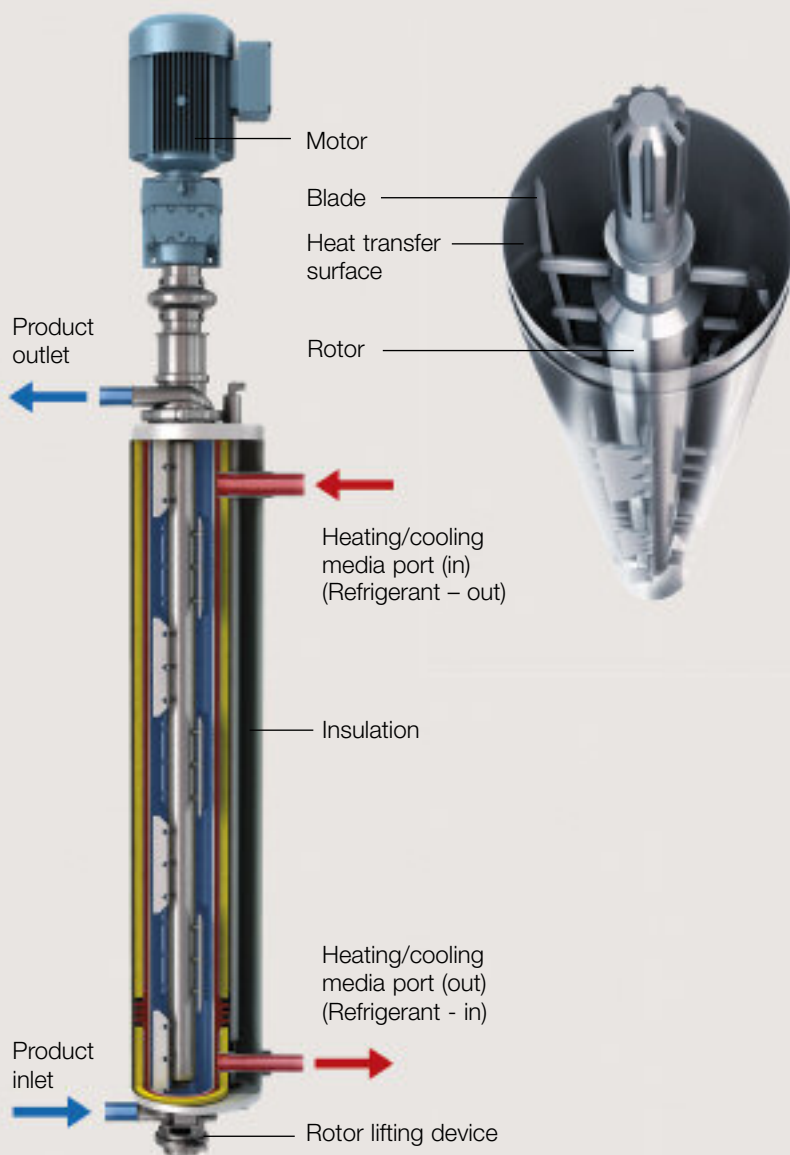
Product enters the cylinder through the lower product head and flows upwards through the cylinder. At the same time, the heating/cooling media travel in a counter-current flow through the narrow annular channel.

Rotating blades continuously remove product from the cylinder wall in order to ensure uniform transfer of heat from the media to the product. An optional coil in the annulus increases media velocity, adding to the heat transfer efficiency.

Product exits the cylinder through the upper tangential port. Product flow and rotor speed can be varied to suit the properties of the particular product flowing through the cylinder.

Numerous Contherm configurations are available. Trained, knowledgeable Alfa Laval staff are able to customize each Contherm unit by selecting the appropriate materials, features and options to meet each customer's exact requirements.

Contherm scraped-surface heat exchanger

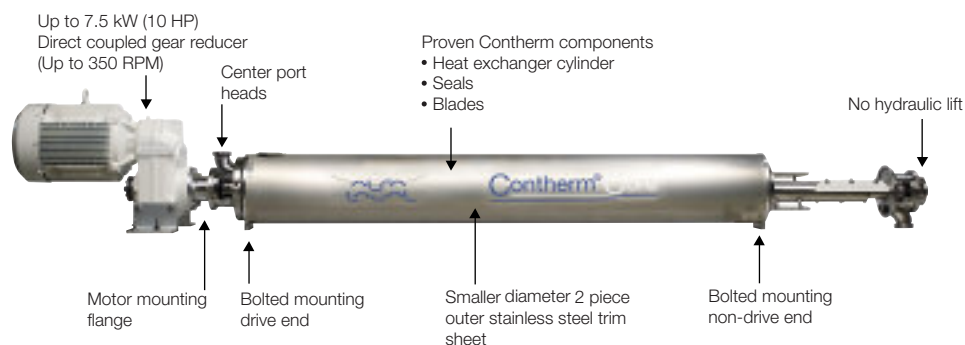


Equipment for any viscous application

Contherm Core

When processing less complicated low- to medium-viscosity products, a more simple scraped-surface heat exchanger solution is often needed.

Based on the standard Contherm model and certain “core” components, Contherm Core was developed to provide a straightforward, cost-effective design with all the quality and reliability customers expect from Alfa Laval. This design ensures ease of installation and reliable operation, adding up to a longer service life and better return on investment.

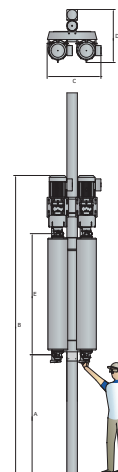


Contherm Select



For extreme applications and process requirements, Alfa Laval can source and manufacture Contherm SSHEs with a comprehensive range of special design features. This results in highly robust Contherm Select units that have a unique ability to modify the product being processed.

Features such as stainless steel blades, enlarged blade pins, bearing isolators and hard coatings on the surface of the heat exchanger are examples of the heavy-duty design features available in the Contherm Select models. These are intended to maximize the durability and dependability of the equipment.



Contherm Core is designed specifically to process low- to medium-viscosity products, such as soups, sauces, ketchups, fruit purées, dressings, baby food and desserts as well as skin lotions, facial creams and shampoos.

The Contherm Core is also ideal for batch augmentation, a process in which a product is more efficiently heated or cooled while being circulated from a batch tank, through a Contherm Core unit and back to the original tank.

This system provides the advantages of continuous processing, including consistent product quality as a result of exacting temperature control, but at a fraction of the cost.

The features and benefits of Contherm Core include:

- Economical scraped-surface heat exchanger solution for use with low- to medium-viscosity products
- Uses well-proven core components of the standard Contherm model, including the 316L stainless steel heat transfer cylinder, seals and blades
- Can deal with viscosities of up to 50,000 cps and particles up to 25 mm (1 inch) in diameter
- Horizontal mounting
- Flushed seals (optional equipment) permit aseptic processing.



Sturdy, versatile Contherm Select units can handle applications such as high-solids confectionery products, mechanically de-boned meats, shortening and margarine, fish meal and other industrial proteins, peanut butter and marshmallow, ice cream variegates, mascara and gelatine.

The features and benefits of Contherm Select include:

- High-torque rotor spline and enlarged heavy-duty blade pins for products with extremely high viscosity
- Sealed isolator design that ensures extended/long life of Contherm bearings
- Single or double-flushed configurations available. Huhnseal designed specifically for Contherm to extend seal life and performance
- All blade types available, including metal detectable. PEEK and slotted USDA blades available for particularly demanding or unusual applications
- Inboard bearing seals and 76 mm (3 inch) tangential inlets for use with large particulates or highly viscous products to reduce system pressure drop
- Designed to comply with the most stringent industry standards, including USDA and 3A hygienic design certification.

inboard bearing seals and 76 mm (3 inch) tangential inlets

Technical information									
Metric system	Model	Heating surface m ²	A mm	B* mm	C mm	D mm	E mm	Net weight kg	Floor space m ²
	6x3	0.279	854	2502	864	933	717	140	0.33
	6x6	0.557	1387	3645	864	933	1326	234	0.33
	6x9	0.836	1997	4864	864	933	1936	274	0.33
	6x11	1.020	2355	5689	864	933	2205	306	0.33
American system	Model	Heating surface ft ²	A in	B* in	C in	D in	E in	Net weight lb	Floor space ft ²
	6x3	3.0	33.6	98.5	34.0	36.8	28.2	308	3.6
	6x6	6.0	54.6	143.5	34.0	36.8	52.2	515	3.6
	6x9	9.0	78.6	191.5	34.0	36.8	76.2	605	3.6
	6x11	10.5	92.7	224.0	34.0	36.8	86.8	675	3.6

* The height may vary depending on the size of the motor

Product configurations

Contherm portfolio		Contherm Core	Contherm	Contherm Select	Convap	Particulars required for quotation
Mounting	Horizontal	■	■	■		Floor space or ceiling height restrictions Desired ease of inspection and service
	Vertical		■	■	■	
Surface area	0.28 m ² / 3 ft ²		■	■	■	Product and media flow rate
	0.56 m ² / 6 ft ²		■	■	■	
	0.84 m ² / 9 ft ²	■	■	■	■	
	1.0 m ² / 11 ft ²	■	■	■		
Cylinder inner diameter	152 mm / 6 inches	■	■	■	■	Product properties that can dictate materials of construction
Certifications	ASME	■	■	■	■	
	PED	■	■	■	■	
	3A			■	■	
	Cryogenic			■		
Materials	316 L Stainless steel	■	■	■	■	Product properties that can dictate materials of construction
	316 L H1PEX Stainless steel			■	■	
	Corrosion resistant alloy			■	■	
	Nickel			■	■	
Unique coatings	Chrome			■	■	pH · % Total solids · Density
	Triple-Chrome			■	■	
	Alfaloy			■	■	
Product	20 Bar / 300 psig and full vacuum	■	■	■	■	Product temperatures in and out
	27 Bar / 400 psig			■		
	-35°C to +170°C / -30°F to +338°F	■	■	■	■	
	Cryogenic and other upon request			■		
Media	17 Bar / 250 psig	■	■	■	■	Heating or cooling media type and available temperature
	48 Bar / 700 psig			■		
	-35°C to +170°C / -30°F to +338°F	■	■	■	■	
Inlet, outlet, heads and connections	Heads	51 mm / 2 inch Centre port	■	■	■	
		51 mm / 2 inch Tangential	■	■	■	
		76 mm / 3 inch Tangential		■	■	
	Product connection	51 mm / 2 inch DIN, Tri-clamp, SMS, other	■	■	■	
		76 mm / 3 inch DIN, Tri-clamp, SMS, other		■	■	
	Media connection	51 mm / 2 inch Upper - NPT or flange	■	■	■	
		37 mm / 1 1/2 inch Upper - NPT or flange	■	■	■	
	Seals	Single carbon mechanical	■	■	■	
		Carbon flushed / aseptic	■	■	■	
		Hard face		■	■	
		Hard face flushed / aseptic		■	■	
		Inboard seal		■		
		Silicone carbide (high-speed applications)		■		
		Huhnseal			■	
		High torque / flushed		■	■	
		Industrial packing gland		■		
Blades		Alfalon III, Nylon	■	■	■	
		Alfalon III-S (metal detectable)		■	■	
		Nylon		■	■	
		Teflon		■	■	
		PEEK		■	■	
		Stainless steel		■	■	
		Corrosion resistant alloy		■	■	
		Slotted feature		■	■	
		Spring loaded		■	■	
Rotors	Rotor diameter	51 mm / 2 inch diameter		■		Particulate description Mixing and/or shear requirements
		76 mm / 3 inch diameter	■	■	■	
		102 mm / 4 inch diameter		■	■	
		114 mm / 4.5 inch diameter	■	■	■	
		127 mm / 5 inch diameter		■		
	Unique designs	High torque spline			■	
		Heavy duty blade pins		■	■	
		Eccentric rotation		■		
		Water tempered		■		
		High speed / high shear		■		
Motors	Power	3.7 kW / 5 HP		■	■	Viscosity
		5.5 kW / 7.5 HP	■	■	■	
		7.5 kW / 10 HP	■	■	■	
		11+ kW / 15+ HP		■	■	
	Type	Direct drive	■	■	■	
		Belt and sheave		■	■	
		Right angle drive		■		
		Explosion proof		■	■	

Alfa Laval reserves the right to change specifications without prior notification.

Convap system for production drying of fruit and more

Convap

Convap is a specially modified Contherm unit designed as a continuous, scraped-surface evaporator that can effectively concentrate products to extremely high solids levels. It is often used to process products that rapidly become viscous as they undergo concentration.

Pre-concentration prior to drying

Convap units are especially suitable for concentrating products that have been pre-concentrated by other means and have become too viscous to handle. The Convap can concentrate some products up to 99% total solids.

Typical Convap applications include the production of purées, mashes, pulps, concentrates and pastes from fruits and vegetables. Convap units are also used for processing a wide selection of confectionery, protein solutions such as whey protein, lecithin, sugar solutions, chemical and pharmaceutical solutions, and for concentrating plant waste materials into a heavy slurry for easy disposal. Convap units can also be used for concentrating coffee and other extracts.

How it works

Just as in Contherm units, product is pumped into the lower end of the Convap heat exchanger cylinder. The heating/cooling media flows in the annular space between the heat transfer wall and the insulated jacket. Mechanical agitation, provided by the revolving blades, creates the convection conditions essential for efficient heat transfer.

The scraping blades continuously remove the thin product film from the precision-finished cylinder wall. The centrifugal action of the Convap rotor, driven by a motor on the upper end of the unit, spins the heavier liquid droplets toward the cylinder wall. This action assures a continuous re-wetting of the heat transfer surface and prevents product burn-on.

The features and benefits of Convap include:

- Continuous product flow
- Extreme levels of solids can be achieved at overpressure or under full vacuum
- Product gravity feeds out of separator – with pump assistance if necessary
- Moisture is removed from the separator vessel and can be condensed for subsequent use
- Uniquely designed vapour dome and vapour separation vessel for enhanced evaporation and product temperature control.

The Convap is normally operated under vacuum. Vaporization occurs in the Convap scraped-surface heat exchanger cylinder. A separator, connected to the Convap by a custom-designed vapour dome, allows the separation of the concentrate from the vapour phase. In the separation vessel, the water vapour exits the top and concentrated product exits at the bottom.



Features and options for good operating economics

Competence centre and testing



Hydraulic lift and blade funnel for easy maintenance

Many heat exchangers encounter their limits when handling process fluids that are sticky, cause fouling or are heat sensitive. This is not the case with Contherm range from Alfa Laval, however. These units are capable of handling products that other heat exchangers find too difficult. As long as a product can be pumped, a Contherm SSHE can handle it.

To help verify this prior to installation, a test unit is available to enable our customers to test and develop food and non-food processing techniques on a small scale, prior to making decisions about installing new equipment.

Flexible testing facility

Alfa Laval has a number of rental units available for shipping to any location in the world for testing at customer sites.

In addition to renting a test unit, customers can also have tests carried out at Customer Testing Centers in either the US or Europe. Here an expert staff of laboratory technicians assists customers in optimizing both equipment and operating conditions to fit their specific product and process.

The main components at the Alfa Laval testing centre include Contherm SSHEs and Convap scraped-surface evaporators. This equipment makes it easy to set up small-scale processing lines for heating, cooling, evaporation and crystallization, enabling customers to “try before they buy”.

Analytical data

At Alfa Laval, we know that a critical factor for our food processing customers is the ability to preserve the exact taste, texture and quality that their customers demand. And it is equally important for our non-food customers to maintain consistent quality in their products.

This is why Alfa Laval provides customers with the ability to determine the best configuration of their process line prior to any actual purchasing decision.

We aim to prove to you that Contherm SSHEs are robust enough to handle the processing of your particular product. Our analytical test programme provides you with concrete data about the physical properties of each product while being processed using Contherm equipment. This analytical data includes moisture content, pH, specific gravity and particle size.

If you are interested in testing how your company's product will perform, please contact us via the nearest Alfa Laval sales office or by e-mail: info.contherm@alfalaval.com



Contherm test unit including Convap evaporator, control panel and mobile feed pump.

Relying on Alfa Laval



Genuine parts, service and training



Genuine spare parts and service

To enable your staff to run and maintain your Contherm and Convap equipment, Alfa Laval supplies genuine OEM spare parts, services and training for the complete Contherm range.

With Alfa Laval sales companies in more than 50 countries and a global network of regional service centres, you can rely on 24/7 service from trained experts who are close at hand to help you if needed.

Contherm upgrades

Decades of continuous improvement enable our customers to take advantage of the many ongoing Contherm product improvements, most of which are designed to be backwardly compatible with existing equipment.

Equipment rental and exchange

Contherm heat transfer cylinders, rotors and other critical components are available on a rental and exchange basis. This enables our customers to continue production should they have to wait for equipment to be replaced or repaired.

Auditing, consulting and training

Trained field service technicians and product specialists can carry out on-site training and equipment audits in order to assist our customers in identifying areas of risk and/or opportunities for optimizing existing set-ups.

Maintenance tools

A comprehensive range of tools is available to assist our customers in maintaining their equipment to ensure consistent, dependable performance and improve product quality. For example, process control equipment can be specified for the Contherm range and we can supply maintenance documentation and instructional videos on how to service the specific Contherm equipment.



Alfa Laval in brief

Alfa Laval is a leading global provider of specialized products and engineered solutions. Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com

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