

# Chemetator<sup>®</sup>

Scraped Surface Heat Exchangers for Margarine and Fats



# Chemetator®

## Series 4 High Pressure Scraped Surface Heat Exchangers

The latest Series 4 Chemetator® meets the exacting requirements of modern day shortening, margarine and dairy spread producers. In the Series 4 models the chilling tube, gearbox and motor together with local refrigeration fittings are enclosed and isolated to keep the processing area clean and dry. The units feature a modular design and can be stacked as required to maximise factory floor space utility.

Each Chemetator tube has its own refrigeration system and drive to give the most process flexibility. Chemetator® units can be mounted with worker units on a single, common frame to further suit customers' requirements. These systems give the producer the best in flexible production capability.





*Front view of  
model 424-A2M*



*Hot water seal  
flushing as  
standard*

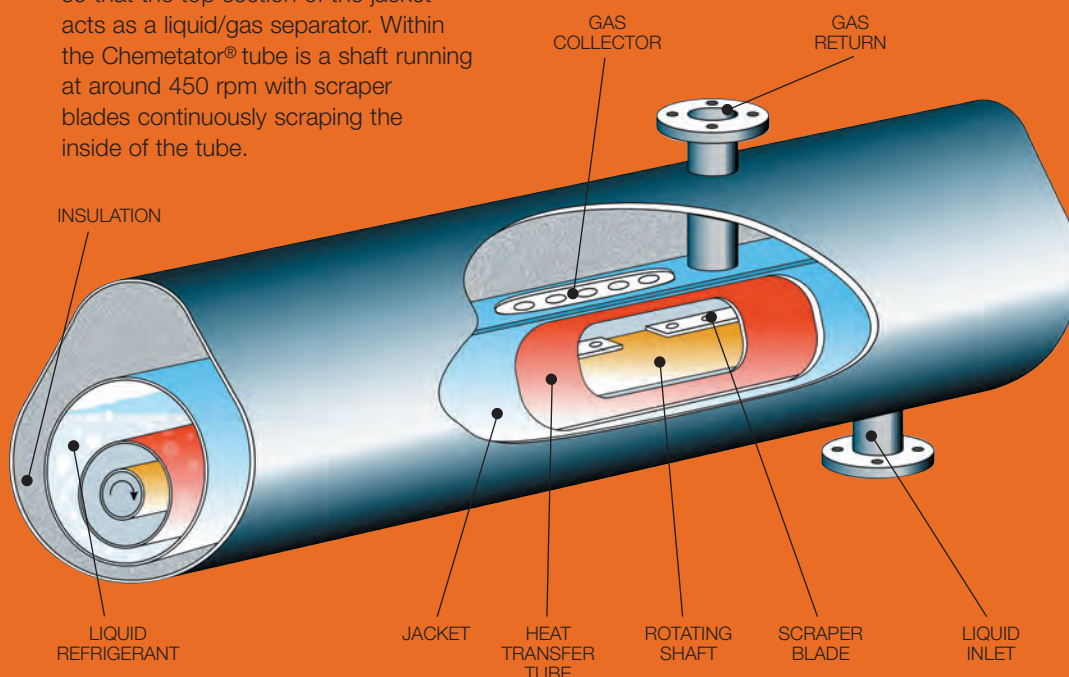
## SERIES 2 CHEMETATORS

The original Chemetator design for margarine, shortening and spread production with 40, 70 and 100 bar pressure rating options for a wide range of edible oil products.



## Design of 4 Series Chemetator

The heart of the system is the horizontal heat transfer cylinder, jacketed for direct expansion refrigerant. The Chemetator® tube is mounted eccentrically within the jacket so that the top section of the jacket acts as a liquid/gas separator. Within the Chemetator® tube is a shaft running at around 450 rpm with scraper blades continuously scraping the inside of the tube.



## PRODUCTION MODEL RANGE

MODEL	CYLINDER DIAMETER (mm)	NUMBER OF CYLINDERS	*Nominal Product Capacities (kg/hr)			
			TABLE MARGARINES	BULK MARGARINES AND SHORTENINGS	PUFF PASTRY MARGARINES	PUMPABLE SHORTENING

### 6" PRODUCTION UNITS

212	154	1	500	750	—	—
222	154	2	1000	1500	600	1000
232	154	3	1500	2250	900	—
242	154	4	2000	3000	1200	—
214/414	154	1	1000	1500	—	—
224/424	154	2	2000	3000	1200	2000
234/434	154	3	3000	4500	1800	3000
244/444	154	4	4000	6000	2400	4000
216/416	154	1	1500	2250	—	1500
226/426	154	2	3000	4500	—	3000
236/436	154	3	4500	6750	—	4500
246/446	154	4	6000	9000	—	6000

### 10" PRODUCTION UNITS

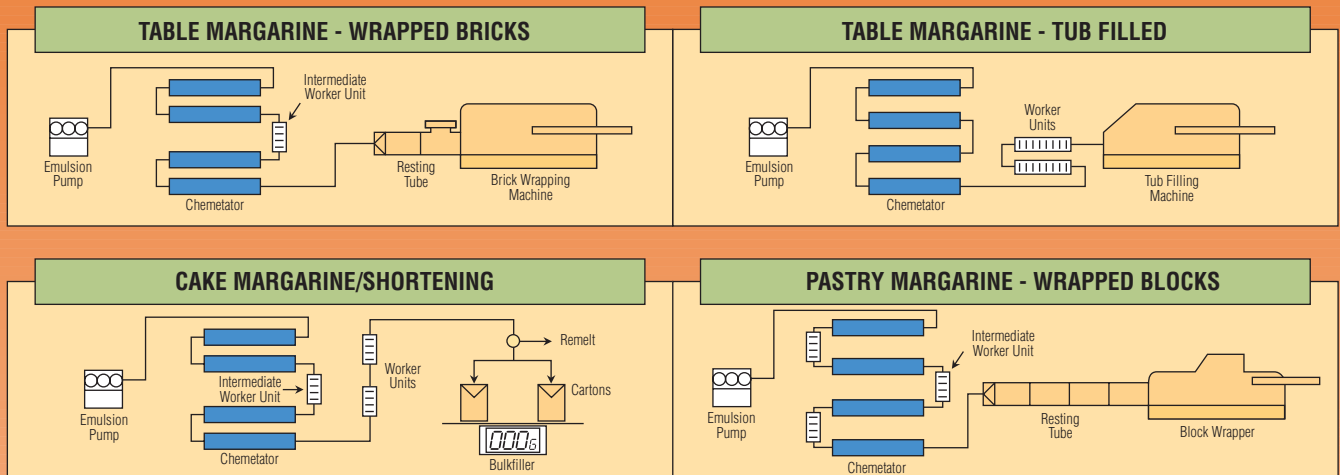
315	250	1	2200	3300	—	2200
325	250	2	4400	6600	2600	4400
335	250	3	6600	9900	3900	6600
345	250	4	8800	13200	5200	8800
317	250	1	3100	4650	—	3100
327	250	2	6200	6200	9300	6200
337	250	3	9300	13950	—	9300
347	250	4	12400	18600	—	12400

\* Nominal rated capacities depending on formulation and temperature range.  
Due to a continuing programme of development, the Company reserves the right to change the specification described and illustrated in this brochure.

Chemtech International Limited's technology caters for a diversity of formulations, enabling the discerning processor to vary both feedstock and finished product, should market conditions or consumer requirements dictate. Without exception, this flexibility assures a perfect formulation of high quality edible products from vegetable or dairy sources.

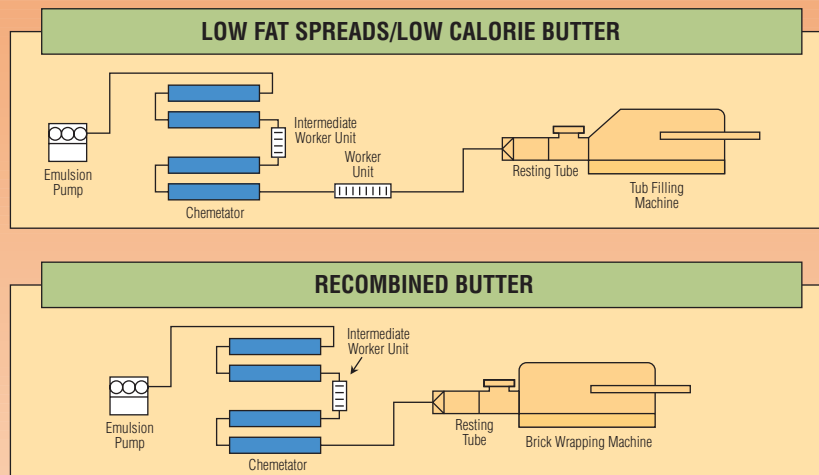
## VEGETABLE FATS

High pressure Chemetator® plants offer total flexibility in the crystallisation of margarine and related fat products based on proven process designs. Systems handle both fast and slow crystallising oil blends, depending on local market availability in various parts of the world.



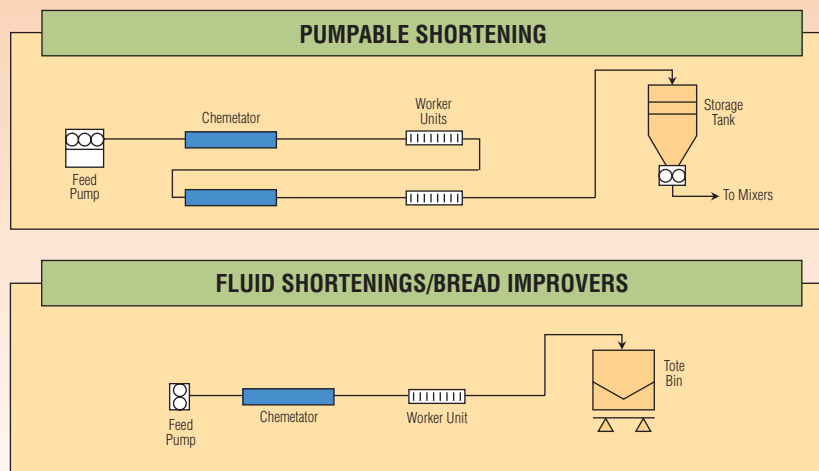
## DAIRY FATS

High pressure Chemetator® chilling systems also offer high flexibility and hygienic processing when producing a range of products from milk based raw materials. Even very low fat content products can be formed with optimal crystal structure.



## BAKERY FATS

High pressure Chemetator® chilling systems are used world-wide to produce pumpable fats for the bakery industry.





**With unique experience and expertise in food processing technology, backed by the technical and commercial resources of the TMCi Group, Chemtech International Limited offers an unrivalled professional project management to the international market.**



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