

Processing vessels



Terlet Processing Vessels

Terlet produces process tanks and vessels with a content ranging from 50 to 45,000 litres. These tanks and vessels are used for preparation processes during which products are mixed, stirred, cooled, heated or crystallized.



Terlet top driven tanks

MMR TANKS

MMR TANKS FOR THE PREPARATION OF SOUPS, SAUCES AND RAGOUTS

The MMR is a heating/mixing tank that is used for soup products requiring a combination of mixing and heating operations. An optimum mix has to be attained, in which the whole pieces, such as mushrooms, paprika, meat etc., are kept intact as much as possible. The soup must be cooked without causing it to burn and stick to the side.

MMR PROCESSING TANK FOR THE PROCESSING OF FRUIT PRODUCTS

The MMR is a heating/mixing tank that is used for fruit products requiring a combination of processing operations. First, an optimum mixture has to be obtained. Second, the fruit pulp must be heated without causing it to burn and stick to the side.

PROCESSING TANK FOR THE DAIRY INDUSTRY

The MMR is a processing tank that is employed as a mixing tank for mixing cream, fruit or herbs into curds and soft cheese.

FEATURES AND BENEFITS

- Optimum mixing action, even with thin soups containing vegetable and meat pieces
- No damage to the product solids
- Good heat transfer, resulting in fast heating



MMR Processing tank
800–6,000 l



FERMENTATION TANK

CULTURE AND YOGURT TANK

This tank allows milk to ferment in a low-spore environment and stir effectively the inoculation after it has reached the desired acidity degree. For culture preparation it is also necessary to cool the starter so far as possible (with chilled water) and to check the virulence of the culture.

FEATURES AND BENEFITS

- Result of scientific research
- Hygienic design
- CIP – cleaning possible



Top driven tank
800–40,000 l



Terlet bottom driven vessels

VESSELS WITH BOTTOM DRIVEN AGITATORS

Cookers and coolers: Applications used for sauce, soup, ready meals and pie fill production.

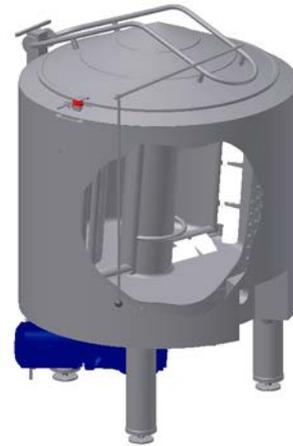
FEATURES AND BENEFITS COOKING VESSEL

- Full access
- Hygienic design
- Split dimple pressure jacket for cooking small batches
- Short heating times
- Wall and bottom surface scraped for optimal heat transfer
- Special agitator for intensive mixing action resulting in a more homogeneous end product
- Low maintenance
- Less product loss
- No dead corners
- No seals or bearings in contact with product
- Homogenizing through optional homogenizer in one vessel
- CIP provisions optional
- In tiltable execution for viscous products

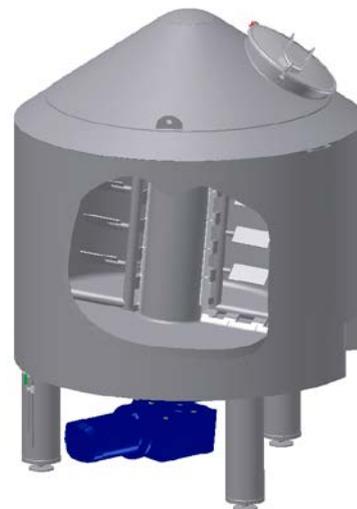


FEATURES AND BENEFITS COOLING VESSEL

- Hermetically closed
- No contamination in cooling phase
- Vacuum/pressure execution
- Cooling with central inner cylinder which means very short cooling times
- No fat separation
- No transport pump needed
- CIP provisions optional



Bottom driven vessel
50–2,000 l



Bottom driven tank
1,000–5,000 l



CRYSTALLIZATION TANK FOR THE PRODUCTION OF LACTOSE

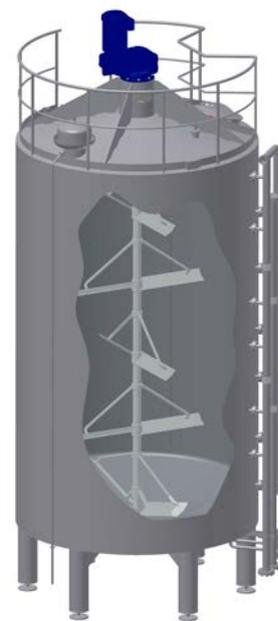
The crystallization tank allows the lactose, in concentrated whey, to crystallize, with continuous supersaturation of the lactose contained in the solution during cooling.

PRE-CRYSTALLIZATION TANK FOR WHEY POWDER

This allows the lactose, in concentrated whey, to crystallize, at a constant temperature for the preparation of nonhygroscopic whey powder ("non-caking" whey powder).

FEATURES AND BENEFITS

- /// Optimum mixing action
- /// No damage to crystals
- /// Even cooling
- /// Maximum cooling surface resulting in large, regular crystals
- /// Hygienic design



Crystallization tank
1,000–40,000 l

Terlet horizontal vessels

HORIZONTAL VESSELS FOR THE PRODUCTION OF SOUPS, SAUCES AND FRUIT

HORIZONTAL TANKS FOR THE PROCESSING OF SOUPS AND SAUCES

The horizontal cooking/mixing tanks are primarily employed in the preparation of sauces and soups in which there is a large variation in relative density. In other words, the tendency for the components to sink or float.

HORIZONTAL TANKS FOR THE PROCESSING OF FRUIT PRODUCTS

A horizontal tank can be used for the preparation of all kinds of fruit products. A great advantage is the very efficient mixing of products that tend to sink to the bottom or, conversely, float to the top.

FEATURES AND BENEFITS

- ▄ Optimum mixing action, even at minimum fill ratio
- ▄ Large heat exchanging surface
- ▄ No damage to the product because of the low revolving speed of the stirring mechanism



Horizontal tank
500-5,000 l



Concentration vessels/tanks

For the quick concentration of liquid products like jams, marmelades, etc. Vessels with a lot of heating surface are required.

In our program there are two options available to increase the heating surface compared with a normal jacketed vessel or tank:

THE “DOUGHNUT” TANK

This tank is equipped with an internal heated register (Doughnut), used to concentrate low viscous liquids, like pectin based jams and marmelades. The principle is based on natural circulation of the product when heat by means of steam is added.

ADVANTAGES

- No moving parts
- Relatively cheap construction
- Up to 3x faster than a conventional jacketed vessel



“Doughnut” tank
500–1,500 l

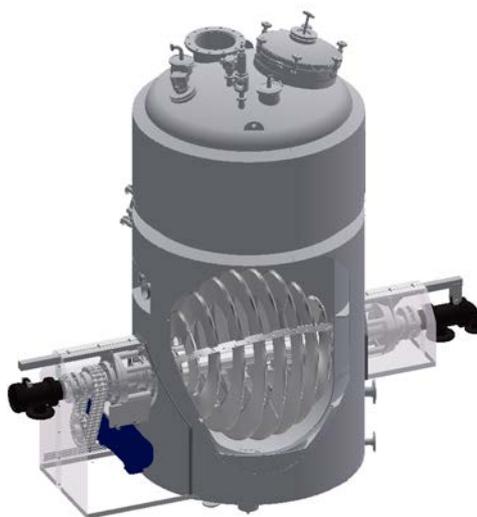
THE “MAXXITHERM” COIL TANK

This type of tank is equipped with a rotary heated coil, used to concentrate higher viscous liquids, like starch based fruit preparations. The principle here is that the rotary (agitator) coil is heated by means of steam.

The heating surface can be increased in both options with a factor 2 to 3 compared with a jacketed tank. This means that you are able to increase your concentration capacity with these tanks with 100 % to 200 %.

ADVANTAGES

- Suitable for high viscous products
- Products can also be mixed and pre-heated in these tanks
- Up to 2–3x faster than a conventional jacketed vessel



“Maxxitherm” coil tank
1,000–2,500 l





From design to maintenance

Terlet has a team of experienced and professional engineers and process specialists who not only understand machines but also our customers' products and the manner in which they are manufactured. Our machines are designed in-house and are fully geared to your specific needs and are perfectly in line with your process.

This know-how and the flexibility of a personalised production facility are evident in our high quality standards. An added value you experience during the complete life cycle of our products.

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