

ENHANCE PERFORMANCE WITH PRECISION SHAFT SELECTION

Customized Heat Exchangers. Optimized for Results.

Votator® II Scraped Surface Heat Exchanger Engineered for Customization

Waukesha Cherry-Burrell's Votator II features a highly modular design that allows you to configure every component—including the shaft—to match your exact process requirements. From product tube materials and blade design to seal configurations and jacket options, every element is customizable for optimal performance.

Choose between concentric, eccentric or oval configurations and fine-tune heat transfer, mechanical efficiency and product quality. Now your system will perform exactly the way your application demands.

Shaft Selection Overview

Selecting the correct shaft diameter is critical for achieving the ideal balance of heat transfer, mechanical performance and product integrity. For this reason, the Votator II offers five shaft diameters—2.5", 3", 4", 4.5" and 5.25"—each engineered to support your specific processing goals, from preserving particulates to minimizing heat exposure and optimizing pressure drop.

Whether your priority is maintaining texture, improving throughput or enhancing thermal efficiency, proper shaft selection helps ensure consistent, high-quality results even on the most demanding applications. For more intensive processes, heavy wall and high-torque shaft options are also available.



SHAFT SELECTION

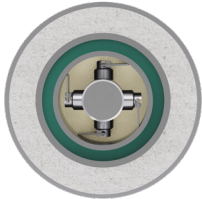
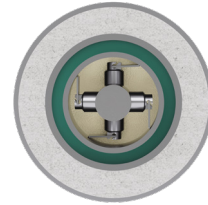
Tailored Shaft Options for Every Application

The Votator II shaft portfolio accommodates a range of product viscosities, particulate sensitivities and thermal processing requirements. Because each diameter plays a critical role in influencing heat transfer rates, residence time, and mechanical energy input—Votator II enables precise control over product quality and process efficiency.

Votator II – Customization You Can Count On.

2.5"

Ideal for products containing solid pieces, such as soups with vegetables, pie fillings with fruit, jams and yogurt with fruit. This diameter helps preserve the integrity of particulates during processing.

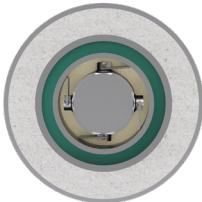
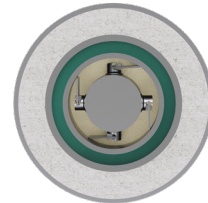


NEW 3.0"

Optimizes pressure drop while controlling heat transfer. Suitable for mechanically deboned meat, pet food and industrial greases. This size balances efficient heat exchange with manageable pressure drop, making it ideal for viscous or dense products with multiple heat exchanges in series.

4.0"

Standard for medium-duty processes; selected for oval or eccentric configurations. Used in sauces, cookie cream, peanut butter, marshmallow, gelatin, frostings or industrial caulks. This diameter offers versatility for a wide range of applications.

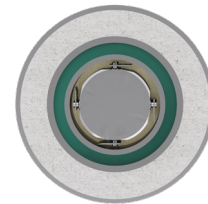


4.5"

Select for crystallizing products requiring rapid cooling to achieve specific product properties, especially fats and oils. Recommended for shortening, popcorn oil and plastics.

5.25"

Reduces residence time, limits heat exposure and improves texture. Best for cream cheese, deodorant, margarine blends, banana puree and fondant. This size helps minimize discoloration and reduce micron size for improved texture for heat sensitive products.



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