

Kelstream

Scraped Surface Heat Exchanger

The Kelstream Scraped Surface Heat Exchanger is a vertical heat exchanger used for inline heating and/or cooling of medium to high viscous products.

Kelstreams are commonly utilized in processing in the food-, pharma and cosmetics industry. These heat exchangers are preferred because of their capability to process heat-sensitive, viscous, or particulate-laden products.

Advantages of the Kelstream

Two concentric heat exchange surfaces to provide an efficient heat transfer. Continuous scraping of the entire surface prevents burn-on, crystallization or product build-up. A large heating surface per unit on a small footprint.

The Kelstream is available in a model range from 0.5 m² up to and including 7.0 m² for capacities ranging from 50 kg/hr up to a capacity of 10.000 kg/hr per unit. Our process engineers can calculate which model is the proper size for your product and process. This can be one machine or multiple machines connected in parallel or series.

Model	Heat Transfer Surface
F50	0.5m ²
F100	1.0m ²
F150	1.5m ²
F200	2.0m ²
F450	4.5m ²
F700	7.0m ²

Hygienic Lipseal

The Kelstream is equipped with a hygienic lipseal. With this lipseal, you don't need a barrier fluid to keep the seal working. But, when a hygienic solution is required, you can flush or clean the seal from within. This prevents microbiological build-up or crystallization. The lipseal is cost effective, since you only need to replace the wearing parts of the seal.

Products processed with the Kelstream

Sauces

Mayonnaise
Ketchup
Starch slurry
Mustard
Hummus
Salsa

General

Peanut butter
Potato Mash
Egg

Confectionary

Caramel
Chocolate
Wafer Cream

Fruit

Fruit preps
Marmalade
Pie filling

Personal Care

Ointments
Lotions
Gels
Vaseline



Do you have any questions
regarding Kelstream?
We would be happy to help!

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 **Kelstream**