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.

<table>
<thead>
<tr>
<th>Model</th>
<th>Heat Transfer Surface</th>
</tr>
</thead>
<tbody>
<tr>
<td>F50</td>
<td>0.5m²</td>
</tr>
<tr>
<td>F100</td>
<td>1.0m²</td>
</tr>
<tr>
<td>F150</td>
<td>1.5m²</td>
</tr>
<tr>
<td>F200</td>
<td>2.0m²</td>
</tr>
<tr>
<td>F450</td>
<td>4.5m²</td>
</tr>
<tr>
<td>F700</td>
<td>7.0m²</td>
</tr>
</tbody>
</table>

**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

**Fruit**
- Fruit preps
- Marmalade
- Pie filling

**Personal Care**
- Ointments
- Lotions
- Gels
- Vaseline

**General**
- Peanut butter
- Potato Mash
- Egg

**Confectionary**
- Caramel
- Chocolate
- Wafer Cream

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

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