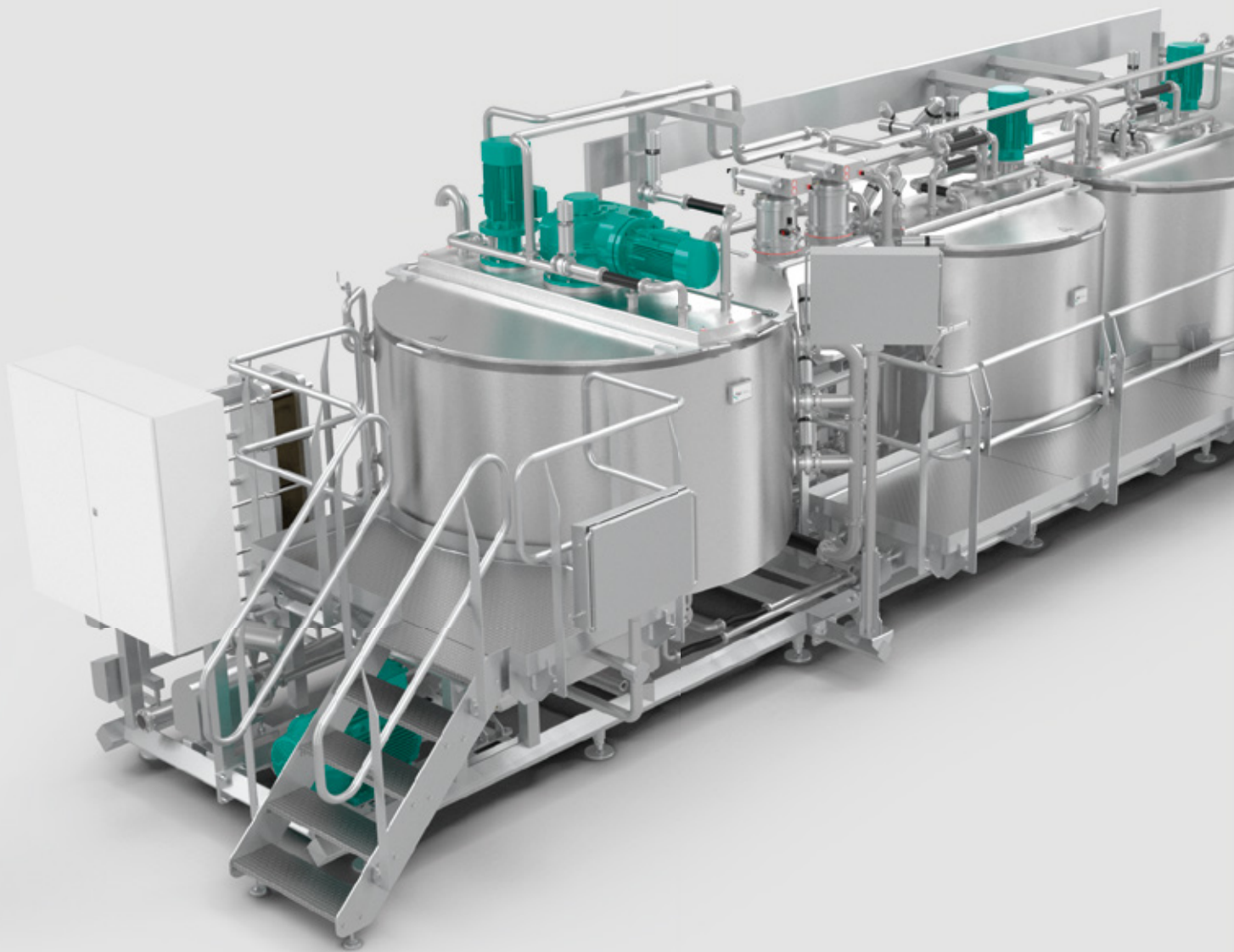


# Process systems

for Food

and Cosmetics



# Process Systems for the Food & Cosmetic industry



- + Sauces, dressings & soups
- + Batters and starches for French fry industry
- + Spreadable products; peanut butter, chocolate paste, bread spreads
- + Confectionery; candy dough, candy bars, chocolates, ice cream
- + Bakery products; bakery cream, waffle syrups, caramel, dairy, cottage cream, cream cheese
- + Starch premixes for the production of sauces, desserts, dough, cosmetic products etc.
- + Thickeners; gums, CMC, pectin, fibers, gelatin etc.
- + Chocolate & cacao
- + Cosmetics; creams and lotions, shampoos, hair gel, sun blocks, fragrances etc.

# Benefits by using Gpi Process Systems



## Hygienic design

- ✓ Increase in production efficiency
- ✓ Shortening cleaning times
- ✓ Zero product contamination



## Maximum efficiency

- ✓ Shorter production times by selecting the correct components
- ✓ Products can be recovered using pigging systems
- ✓ Less cleaning time means more production time



## HSE

- ✓ Ergonomically friendly design
- ✓ Design based on safe working environment
- ✓ Design according to risk inventory (CE)
- ✓ Designed as per latest European standard for Machine Safety



## Automation

- ✓ Various levels of automation possible
- ✓ Saving FTE by automating your process
- ✓ Reproducibility and traceability



## Energy savings

- ✓ Energy recovery by exchanging heat loss
- ✓ Electrical components up to IE5 efficiency class
- ✓ Preventing heat loss by effective insulation
- ✓ Short mixing time by using fit for purpose solutions

# Gpi's building blocks to assemble your ideal process system



# Heating & cooling



- ✓ Kelstream scraped surface heat exchangers



- ✓ Cooking kettles & Cooling vessels



- ✓ Melting units



Heating



Cooling



Cooking kettle



Cooling vessel



- ✓ Cooking & Cooling vessels
- ✓ Kelstream scraped surface heat exchangers / pasteurization systems
- ✓ Melting units
- ✓ Process vessels



# Mixing & blending

- ✓ Mixing vessels
- ✓ In-house build agitators, Anchor or Gate for high- and low viscous products
- ✓ Jetstream mixers for middle and low viscous products
- ✓ In-line mixers powder induction and dispersing machine



Jetstream mixer with anchor agitator



Sauce production unit with various combi-mixing options

For production of creamy sauces  
or silky smooth creams,  
Gpi has the right solution!

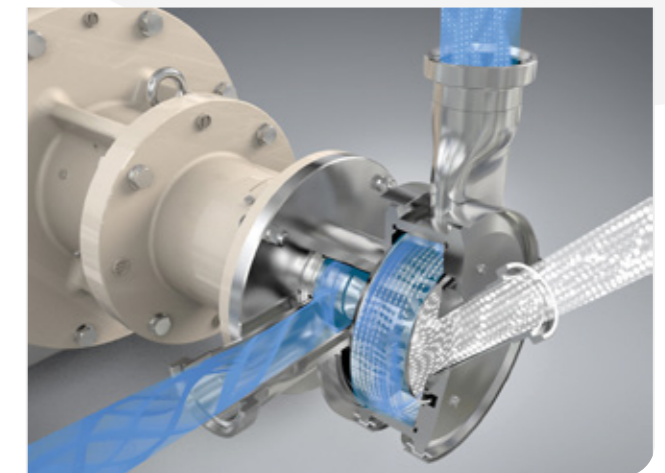
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In-line mixer – powder induction and dispersing



Bag emptying unit



In-line mixer powder induction and dispersing

# Powder handling

- ✓ Powder induction and dispersing machine
- ✓ In-tank high shear mixers
- ✓ Vacuum systems
- ✓ Auger systems
- ✓ Bag emptying systems
- ✓ Powder hoppers

# Processing and measuring



- ✓ Control valves
- ✓ Pumps
- ✓ Measuring instruments
- ✓ Flowmeters
- ✓ Safety instruments





# Control and automation

- ✓ HMI or other control options
- ✓ Datalogging
- ✓ Remote control of system
- ✓ Recipe module
- ✓ Possible to connect with existing ERP system
- ✓ Functional description by Gpi process engineers
- ✓ LOTOTO



# FAT & commissioning

- ✓ FAT in Gouda
- ✓ Tests with water and, if desired, with product
- ✓ Experienced team
- ✓ Commissioning all around the world
- ✓ Remote commissioning also possible





# Service & after sales

- ✓ Maintenance inspections
- ✓ Preventive maintenance
- ✓ Original spare parts
- ✓ Technical service training
- ✓ Telephone support



### Part of Gpi Group

Our extensive network of production sites and support offices ensures that we can serve our customers in every region, quickly and effectively.

Our other offices:

#### **Gpi De Gouwe**

Gouda, The Netherlands

#### **Gpi Tanks XL**

IJsselstein, The Netherlands

#### **Gpi Pharma**

Lopik, The Netherlands

#### **Gpi Tanks GmbH**

Kassel, Germany

#### **Gpi Poland Skarbimierz**

Skarbimierz Osiedle, Poland

#### **Gpi Poland Brzeg**

Brzeg, Poland

#### **Gpi Norway**

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Göteborg, Sweden

#### **Gpi UK**

Walsall, United Kingdom

#### **Gpi Ireland**

Sligo, Ireland

#### **Gpi India**

Bangalore, India

**Any questions about our process systems?  
We are happy to help!**

Goudkade 8  
2802 AA Gouda

**T** +31 (0)182 513644

**E** [info@gpi-degouwe.com](mailto:info@gpi-degouwe.com)

