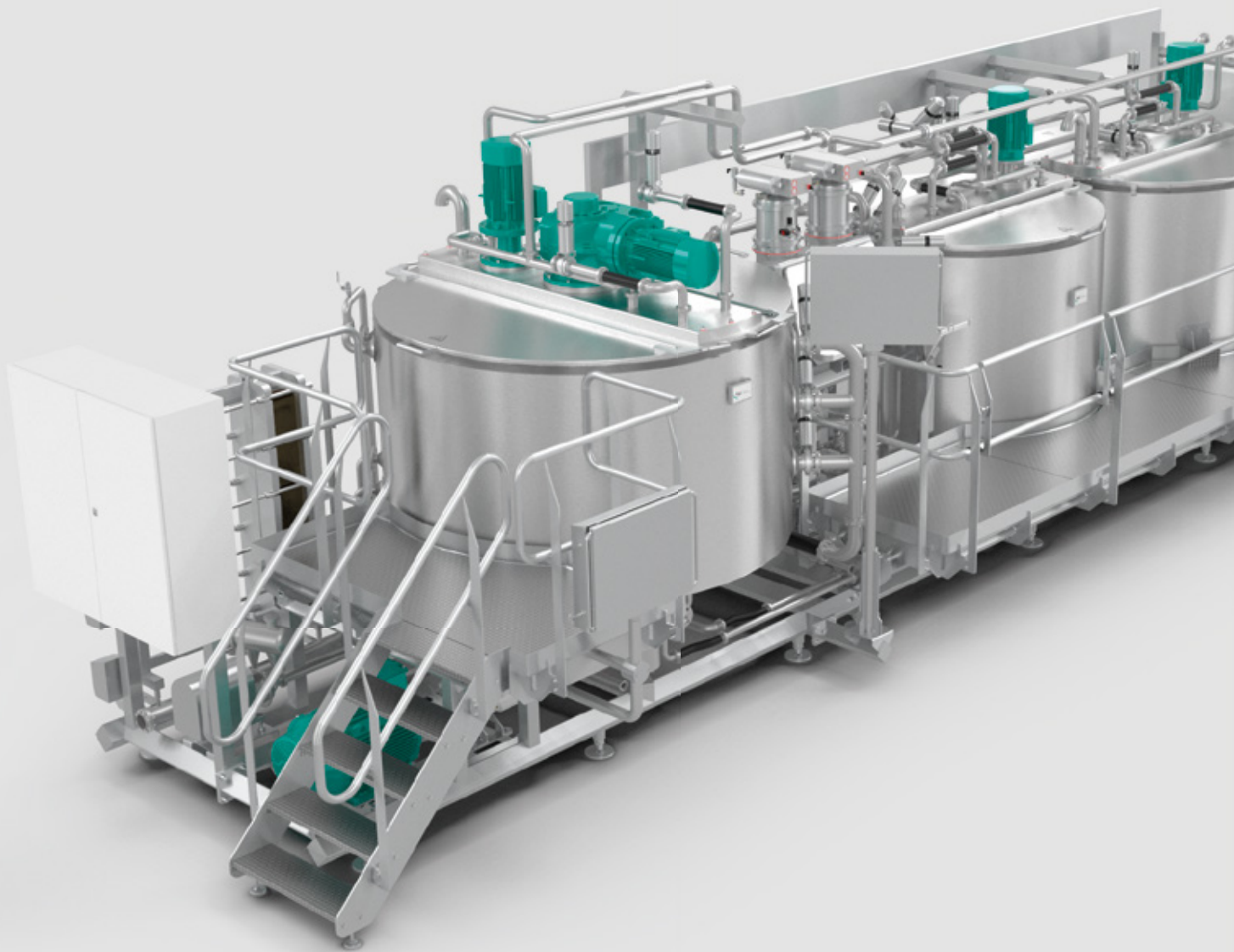


Process systems

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

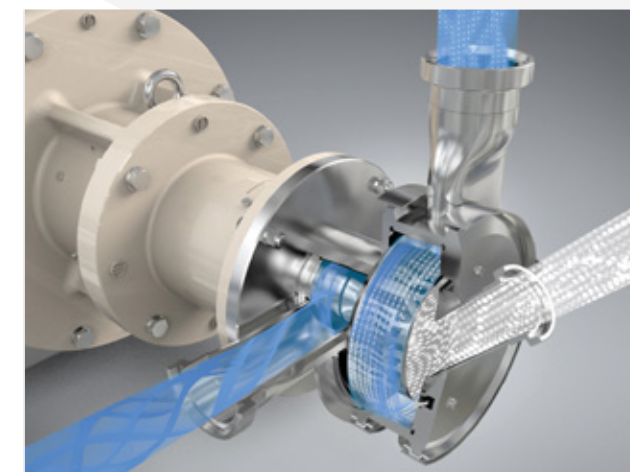
For production of creamy sauces
or silky smooth creams,
Gpi has the right solution!



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

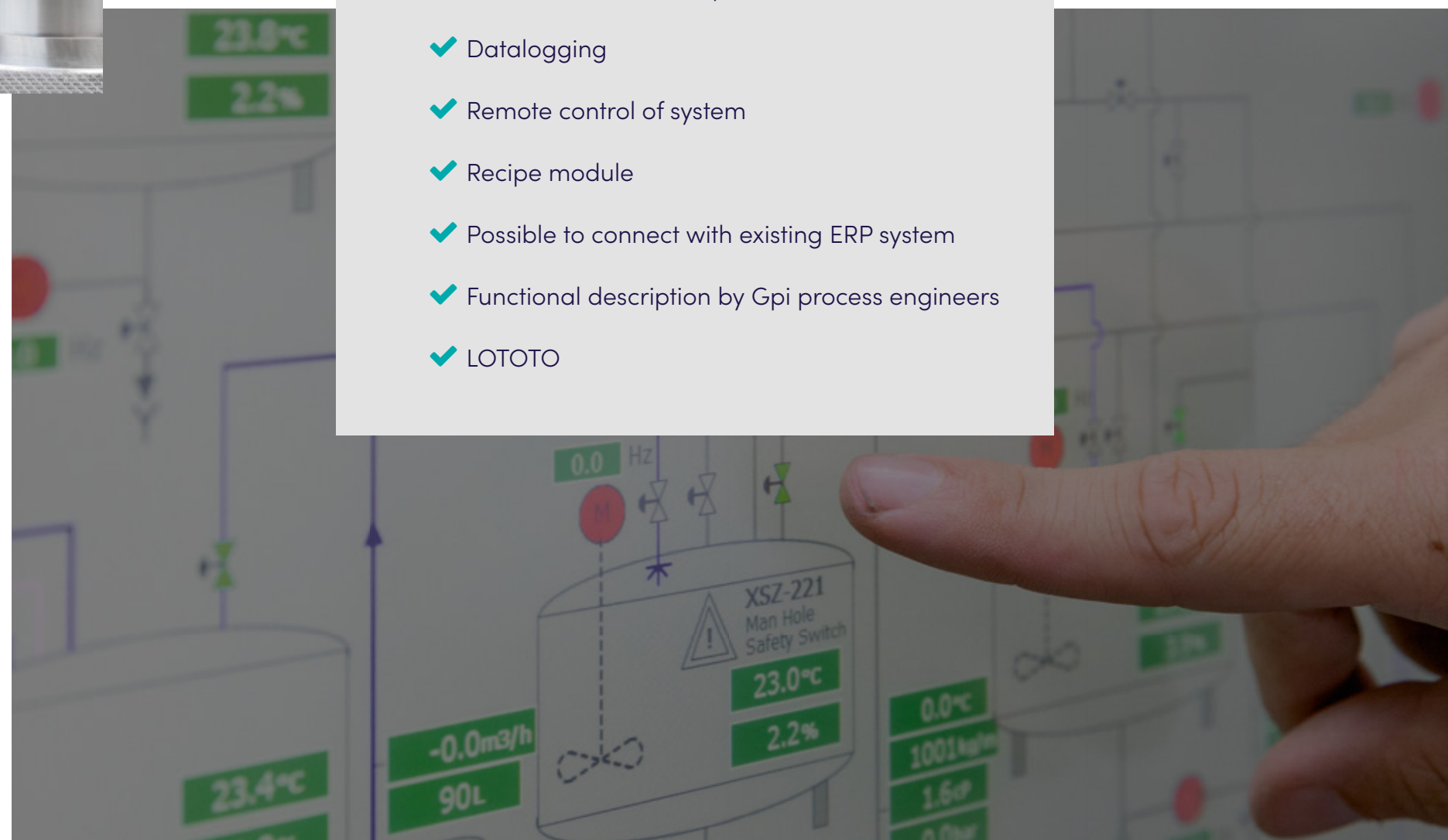




Control and automation



- ✓ 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 commisioning 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 Process Technology

Gouda, The Netherlands

Gpi Tanks XL

Lopik, 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

Nesbru, Norway

Gpi Sweden

Göteborg, Sweden

Gpi UK

Walsall, United Kingdom

Gpi Ireland

Sligo, Ireland

Gpi India

Bangalore, India

Gpi Schwarte

Olsztyn, Polen

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

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