

# LEADING FEATURES OF ROTAPRO SCRAPED SURFACE HEAT EXCHANGER

Rotapro is a scraped surface heat exchanger that's widely used in aseptic processing of high moisture food products. These food products are classified in 4 categories of B, C, D and E on the basis of their viscosity that's measured in cP (centipoise). Rotapro heat exchanger can provide aseptic treatment up to a temperature of 145 Celsius.



*Rotapro Scraped Surface Heat Exchanger*

Aseptic processing plant comprises of a series of Rotapro scraped surface heat exchangers to heat and cool viscous products. Each Rotapro features a cylinder which has heating or cooling jacket on the outer part. The inner part contains a rotor fitted with scraper blades which rotates and scrapes the temperature controlled cylinder through centrifugal force. These scraper blades scrape the wall of the hot or cold cylinder to mix viscous product and transfer maximum heat.

Rotapro also features rotor shaft seal box which is a double mechanical type loaded with hot water or steam flush for ensuring sterility. Rotapro comes in different sizes and a range of configurations. These configurations vary according to the number and types of cylinders, rotors and scraper blades. A gear motor or hydraulic motor drives the rotor.

Rotapro scrape surface heat exchanger can be delivered as a standalone unit for personalized custom plant design or as an entire processing plant unit manufactured in our factory.

Rotapro surface heat exchanger is designed and manufactured for treating a dynamic range of highly viscous food products to acquire high level of heat transference without reducing the quality of the particles. Rotapro can process:

- Milk products
- Baby food

- Sauces and Dressings
- Marmalade and Jam
- Desserts
- Confectionery items

The Scraped Surface Heat Exchangers Type ROTAPRO consists of:

- Premium quality heat transfer cylinder made of stainless steel EN1.4404 on special request in Duplex steel SAF2205 / EN1.4410
- The rotor is manufactured in stainless steel EN1.4404, equipped with scraper blades in PEEK.
- Food approved by FDA.
- The seal box is a double mechanical type with water/steam flush, for aseptic food processing.
- Product and service connections are with ISO clamp fittings, alternatively DIN, SMS, BS or DS.
- The design, manufacturing and test fulfill the requirements in PED 97/23/EC.

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