

Specialized in processing viscous product

Tanks and vessels in stainless steel, scraped surface heat exchangers and process units for high viscous products are some of the benefits JH Staal has to offer the dairy industry.

By Lene Mikkelsen Walsh

Founded in 1990, the Danish company JH Staal has 27 years experience in producing stainless steel tanks and vessels. The factory is located in Spentrup in Jutland and has 25 employees, but is soon to expand the workforce, partly due to JH Staal's focusing on heat exchangers and process units for high viscous products.

JH Staal started out producing tanks and is able to deliver in sizes ranging from small process tanks to large outdoor storage tanks. Also pressure vessels where the requirements usually are high

for surface treatment and documentation are a part of the product portfolio. JH Staal's primary customers are in food, dairy and pharma industry. The company has costumers in Norway, Sweden and Denmark.

Heating and cooling with JH Staal

During the years JH Staal has also produced scraped surface heat exchangers. Rotapro is the name of JH Staals scraped surface heat exchanger. Rotapro is used for heating and cooling viscous



Process unit with Rotapro Scraped surface heat exchanger

products, that can contain particles such as berries, nuts etc. and so up to 30 millimetres in size.

Process units for high viscos product processing, based on Rotapro has become an important part of JH Staal's business. Among others they have designed and delivered units for cooling of Prim cheese (a Nutella / caramel-like product) from 50 to 17°, for cooling of fish soup from 80 to 20° and for cooling of high viscous vanilla cream from 80 to 25°C and Colling of marmalade from 80 to 50°C

The process unit is based on the Rotapro scraped surface heat exchanger with adjacent tanks before and after – the number of tanks depends on the assignment. In addition, it consists of a cleaning tank and automatic vales. The unit is controlled by a Siemens PLC .

Quality and high skilled employees

- Quality and documentations are keywords for JH Staal, when asking owner and manager Lars Sørensen.

Owner and manager Lars Sørensen





Scraped surface heat exchanger: Rotapro

- Also JH Staal puts effort in meeting the costumers' needs from clarification to engineering, he adds.

- Manufacturing of tanks and vessels for environments, which sets special

requirements to hygiene and corrosion, demands engineering knowhow and craftsmanship from start to finish. That is why human resources are central to JH Staal. Competent employees sup-

port at all phases in the process and together with the costumers they find the right solution, he explains.

Our smiths are certified according to PED requirements, and we have welding procedures for several stainless steel alloys Lars Sørensen explain.

- Through the production process we control the quality of welding. And finally we follow up on certifications so that we always have full traceability on the products, he says and adds:

- Quality can also be measured in numbers of reclamations, and during the years JH Steel has had an absolute minimum of reclamations.



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STAINLESS STEEL EQUIPMENT FOR THE DAIRY INDUSTRY



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