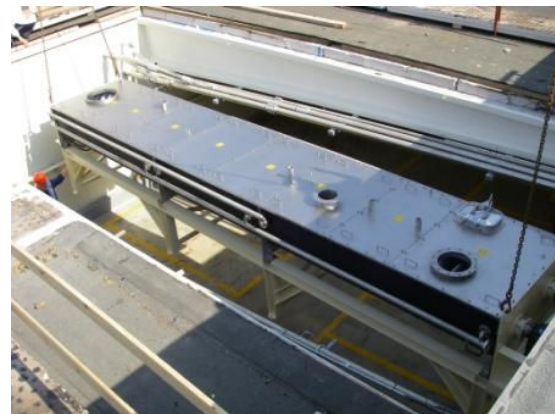


Starch cooled for production of confectionery

Celsius, Drunen, the Netherlands, recently delivered a large screw-type heat exchanger to the factory of Astra Sweets in Turnhout, Belgium. It is being employed to cool starch used during the production of sweets. Hot liquid recipes are poured into trays containing powdered starch, with small shapes pressed into the starch which act as moulds for the sweets. The starch is constantly reused and therefore needs to be constantly re-dried and re-cooled. The heat exchanger, comprising twin screws each more than 10m long, provides a capacity of 10,000kg/h and is designed to cool from 55° to 42°C using water at 10°C as the coolant. The unit weighs 7t and fulfils a buffer function, in that there is always a sufficient



supply of starch to make up the mould trays. Main contractor for the project was Jongerius Technology of Kapellen, Belgium, which was responsible for the new integrated system for reducing moisture content of the starch by means of drying and cooling. www.celsius.nl



Celsius 7t heat exchanger is craned through the roof of the Astra Sweets factory (left) and (right) lowered into position