

Application Report No. A 01-1e **Heat Exchanger Cleaning in a Sugar Factory**

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Status: 10/2005

KAMAT Su Jeti



In the food industry, cleaning of heat exchangers is part of the daily business. Blocked bundles reduce the exchange of heat and the resulting efficiency.

The pictures in this report show a job being carried out by a customer in Turkey.

Photo below:

New-type KAMAT Rotating Nozzle for streakless cleaning



The work was carried out with a KAMAT electric foot switch, a steel-coated hose DN 8 and a new-type KAMAT Rotating Nozzle. This special nozzle has two rotors, one of which rotates clockwise and the other one anti-clockwise. This method of rotation ensures that a streakless cleaning is achieved.

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Normally, a pressure of between 1000 and 1200 bar is required for cleaning heat exchangers in the food industry, in order to achieve an effective work performance (good cleaning results in an acceptable time limit), to meet the requirements of the customer.



- KAMAT foot switch
- High pressure hose DN 8