# **Drinks Industry**



This case study was carried out at a:

Malt Whisky Distillery

Located near Stirling, Scotland

# Study

The management of a Distillery located near Stirling decided to perform a CEELOC trial on a liquor plate heat exchanger. The trial focused on comparing the performance of the existing mechanical steam trap with a replacement CEELOC trap. It should be noted that the existing mechanical trap was in operation for approximately 14 months before the trial commenced.

### It was found that:

- 1. The original mechanical trap regularly produced condensate temperatures in excess of 100°C, which is a strong indication of inefficient trap operation and excess energy leaving the process.
- 2. The maximum condensate temperature with the CEELOC was 83°C, indicating much more sensible heat entering the process fluid

# % Savings 4.3% Overall reduction in steam usage.







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# **Graphs**

The monitoring results highlight the difference in condensate discharge behaviour between the mechanical trap and the Ceeloc trap. With the mechanical trap, condensate regularly leaves the liquor PHE at temperatures above 100°C, indicating wasted energy and unstable process control. In contrast, the Ceeloc consistently reduces condensate temperature, demonstrating more efficient heat transfer to the process and improved system performance.



