

# Industrial heat pumps for processes in the European food and beverage industry



Industrial heat pumps are the key technology to face current and future challenges. They can directly make use of low-temperature waste heat and lift it to a useful temperature level, or even better: cooling one process while heating another.

**Industrial heat pumps can transform the way heat is produced in food manufacturing. They can:**

- Replace natural gas **up to 200°C** - making it suitable for a wide range of processes.
- **Use waste heat** efficiently - turning energy that is normally lost into useful process heat.
- **Lower operating costs** - through high efficiency and reduced maintenance needs.
- Recover and upgrade waste heat, making them **2–4 times more efficient than boilers**.
- Deliver major climate benefits - **cut CO<sub>2</sub> emissions**.
- Generate **heat & cold at the same time**.

**EXQUISHEAT focuses on four applications:**



**Hot water for sanitation & cleaning**



**Evaporation/ Drying**



**Pasteurisation**



**Refrigeration**

## EXQUISHEAT project

The project supports the roll-out of industrial heat pumps in the food and beverage industry and supports the development of standardised solutions. It will:



Analyse key **food industry processes**.



Develop **standardised, replicable heat pump solutions** tailored to at least three applications.



Raise awareness and **provide practical guidance**.

Curious how **YOUR** processes could benefit from high-efficiency heat pumps?

Let's explore it together!



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## Partners involved



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