

NEW PHE solution for Dairy Processing



Alfa Laval is pleased to introduce the FrontLine 10 and FrontLine 15 Automatic Plate Heat Exchangers for high capacity dairy processes.

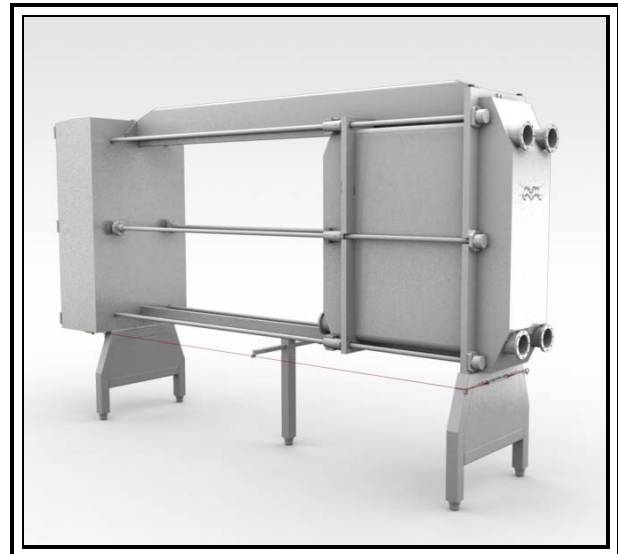


The FrontLine 10 and 15 heat transfer plates represent the latest in heat transfer technology from Alfa Laval and offer several advantages over current equipment:

- At 6.7 and 10 sq ft respectively we offer more heat transfer area per plate for increased throughput, higher heat recovery and lower pressure drops in a single frame
- The long narrow plate geometry and our patented flow distribution area eliminate dead spots, providing for a very hygienic heat exchanger
- Clip-on, FDA compliant gaskets
- With over 9000 sq ft of heat transfer capacity the FrontLine 15 Automatic can pasteurize 600 gpm of raw milk with 92% heat recovery or process up to 1400 gpm of cheese milk in a single frame
- The FrontLine 15 features large 6" ports which reduce shear and operating pressures

Both units feature our Automatic frame which offers clean, quiet and reliable operation. The oil-free, electric powered drive system features:

- Variable speed electric motor with lubrication free gears and timing belts to provide for smooth, quiet and precise operation
- Unit is controlled via an Allen Bradley touch screen, user-friendly interface
- Programmable speed and stop position settings to optimize your process conditions
- Fast open and close speeds
- With a minimal bolt removal area the free space requirement around the unit is kept to a minimum
- Meets 3A and FDA regulatory requirements



Alfa Laval's heat transfer technology, together with our unique automatic frame, combine to fulfill the high capacity demands of today's modern dairy processes.

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