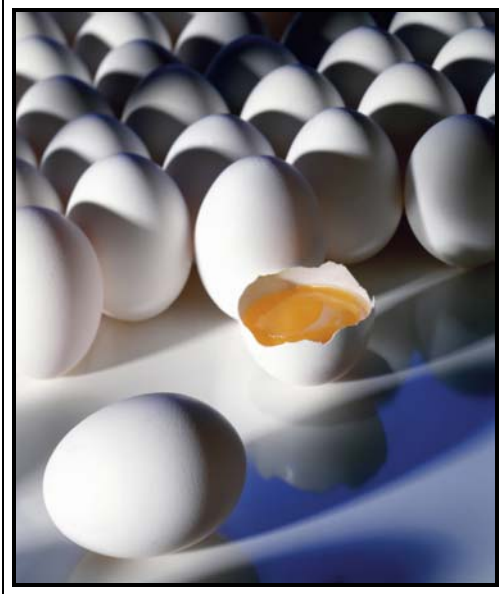


# NEW PHE solution for liquid egg processing



Alfa Laval is pleased to introduce the FrontLine 10 Automatic Plate Heat Exchanger for liquid egg processing.

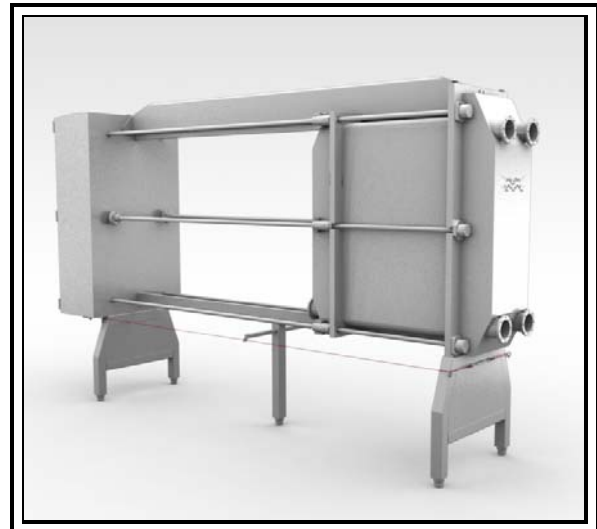


The FrontLine 10 heat transfer plates represent the latest in heat transfer technology from Alfa Laval and offer several advantages over current equipment:

- At 6.67 sq ft we offer more heat transfer area per plate for increased throughput, higher heat recovery and lower pressure drops
- The long narrow plate geometry and our patented flow distribution area eliminate dead spots, thus providing for a very hygienic heat exchanger
- Gasket materials are fully FDA compliant
- Clip-on gaskets for ease of maintenance
- The high quality heat transfer plates are then assembled in a state-of-the-art frame with automatic open and close capabilities.

The FrontLine 10 Automatic frame 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 create a new industry standard for the heat treatment of liquid egg products. **For more information contact Alfa Laval at 262-605-2600. Or, contact Carl Lemke at [carl.lemke@alfalaval.com](mailto:carl.lemke@alfalaval.com).**