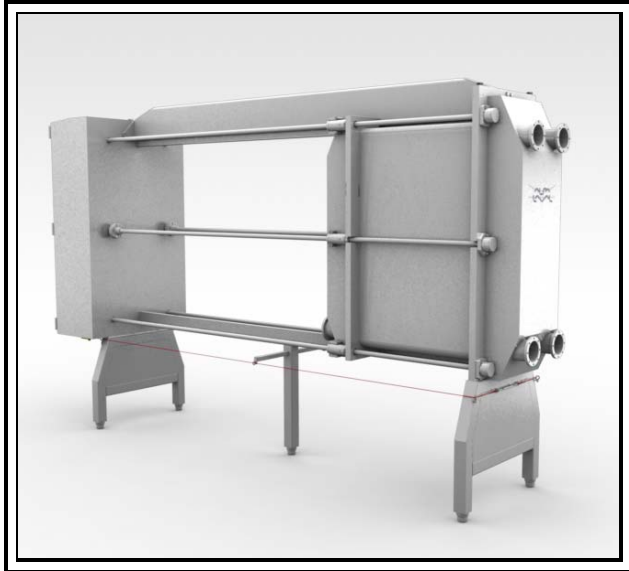


NEW Automatic solution for Sanitary Plate Heat Exchangers



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



The Frontline Automatic frames offer several advantages over the options currently available in the market place:

- Oil-free, electric drive system via a variable speed electric motor with lubrication free gears and timing belts to provide for smooth, quiet and precise operation
- Fast open and close speeds
- Minimal bolt removal area keeps the free space requirement around the unit to a minimum
- Unit is controlled via an Allen Bradley touch screen, user-friendly interface
- Programmable speed and stop position settings to optimize your process conditions
- Meets 3A and FDA regulatory requirements
- Nuts and bearings are readily accessible for lubrication and maintenance

- Sealed frame and pressure plates keep the outside clean and the inside support structure dry
- Connection plates with removable double-corner options for maximum process flexibility
- Emergency stop cord for safe single-operator operation

The FrontLine 10 and 15 heat transfer plates represent the latest heat transfer technology and offer the following additional advantages:

- At 6.7 and 10 square feet respectfully these plates are the largest sanitary plates available on the market allowing higher throughputs and high recovery rates yet at lower pressure drops and cleaning flow rates
- The FrontLine 15 features large 6" ports which reduce shear and operating pressures
- 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
- Herringbone plate design provides for initial sizing and future rest reaming flexibility
- The long narrow plate geometry and our patented flow distribution area eliminate dead spots, providing for a very hygienic heat exchanger

The FrontLine Automatic provides the flexibility and high capacity operation demanded by today's food and dairy processors.

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