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Alfa Laval Front 10

Gasketed plate heat exchanger for hygienic applications

Introduction

Alfa Laval FrontLine is the premium range of heat exchangers used in dairy, food, beverage and other hygienic applications requiring gentle product treatment, long operating times or superior cleanability. A large range of plate and gasket types is available.

The Clip plate has a chevron type of plate pattern designed for hygienic conditions. The entry points, the distribution area and the shape and pressing depth of the plate pattern give optimal performance.

In addition to normal single plate configuration, this model is also available with Gemini double wall plates. Gemini plates are fully cleanable and accessible and are used as an extra precaution to avoid intermixing of fluids.

Applications

- Biotech and Pharmaceutical
- Food and Beverages
- Home and Personal care

Benefits

- Superior hygienic safety – plates designed for food applications
- Gentle treatment of sensitive products
- Uncompromising cleanliness
- Flexible configuration – possible to rebuild the heat exchanger

Features

Every detail is carefully designed to ensure the highest hygienic standards, gentle product treatment and efficient cleaning. Selection of available features, depending on configuration some features may not be applicable:



- Five-point alignment
- Corner guided alignment system
- Chocolate pattern distribution area
- T-bar roller
- Clip-on gasket
- Leak chamber
- Bearing boxes
- Fixed bolt head



- Key hole bolt opening
- Lock washer
- Pressure plate roller
- Connection plate roller
- Interchangeable corners
- Adjustable feet
- 2-point feet support on column
- Tightening bolt cover

Alfa Laval 360° Service Portfolio

Our extensive service offering ensure top performance from your Alfa Laval equipment throughout its life cycle. The Alfa Laval 360 Service Portfolio include installation services, cleaning and repair as well as spare parts, technical documentation and trouble shooting. We also offer replacement, retrofit, monitoring and much more.

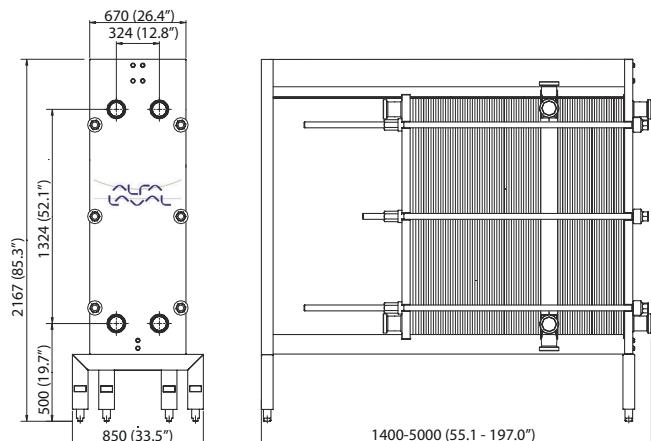
For information about our complete service offering and how to contact us - please visit www.alfalaval.com/service.

General remarks for technical information

- The global offering presented in this leaflet may not be available for all regions
- All combinations may not be configurable

Dimensional drawing

Measurements mm (inches)



Extended pressure and temperature rating may be available on request.

Connections

DIN, SMS, Tri-CLAMP, BS/RJT and IDF/ISO male parts.

Technical data

| Plates | Type | Free channel, mm (inches) |
|-----------|--------------------------------|---------------------------|
| Clip 10 | Single plate | 4.0 (0.16) |
| Clip 10-G | Gemini (hygienic), Double wall | 4.0 (0.16) |

Materials

| | |
|--------------------------|---|
| Heat transfer plates | 316/316L, 254 C-276 Ti |
| Field gaskets | NBR, EPDM |
| Ring gaskets | NBR, EPDM |
| Connections | Acid proof stainless steel |
| Frame and pressure plate | Solid stainless steel, clad stainless steel or surface coated |

Other materials may be available on request

The plate heat exchanger is manufactured according to 3A certification.

The gaskets are produced in compliance with the regulations of FDA.

Operational data

| Frame, PV-code | Max. design pressure (barg/psig) | Max. design temperature (°C/°F) |
|----------------|----------------------------------|---------------------------------|
| RM, pvcALS | 10.0/145 | 150/302 |
| RM, PED | 10.0/145 | 150/302 |
| RH, pvcALS | 16.0/232 | 150/302 |
| RH, PED | 16.0/232 | 150/302 |
| RD, PED | 21.0/304 | 150/302 |

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