



I26 heat exchanger with stainless steel frame

I13 heat exchanger with carbon steel frame



I Application

Most processes include a stage in which a product is either cooled or heated, or both, through several heat transfer sections, for example in a pasteurisation process. This can be achieved with the help of plate heat exchangers. They are used in the food (dairy, beverage, beer, etc.), wine, chemical and pharmaceutical industries among others.

Our heat exchangers are extremely versatile: by means of a simple modification in the number of plates, they can be adjusted according to changes in the product flow capacity or changes in the application operating temperature.

I Operating principle

The plates provide the heat exchange surface required for the process. Each plate and gasket set, create a closed system of alternating parallel passages between the plates, where the main fluid circulates through one side and the heating or cooling medium circulates through the other, allowing the heat exchange between both fluids. For better heat transfer, the fluids flow in opposite directions (counter current).

I Design and features

Plate heat exchangers consist of a series of stainless steel (or other material) plates mounted in a frame and supported by a carrying bar at the top and a guide bar at the bottom. The frame is made up of a fixed end and a movable end, and is compressed by means of tightening bolts.

The plates are made of stainless steel and designed to achieve a perfect distribution of the product over the whole of the heat transfer surface. Mechanically fixed gaskets are used to obtain a perfect separation and spacing between the plates.

Depending on the heat exchanger model, the frame material can be AISI 304 stainless steel (models 17, 19 and 126), or painted carbon steel (model 113).

PED certificates.

FDA certification for gaskets upon request.

I Materials

Plates	AISI 316 L (0.6 mm thick)
Frame	AISI 304 stainless steel (17, 19, 126) carbon steel (113)
Gaskets	NBR

I Options

There are different plate models depending on application which are available upon request: double plates (for processes where contamination should be avoided), free-flow (for medium viscosity products or products with a low content of suspended solids).

Other plate materials available upon request: AISI 316Ti, titanium.

Other gasket materials: EPDM, FPM, HNBR, etc.

Frames for pressures of up to 16 bar available upon request.

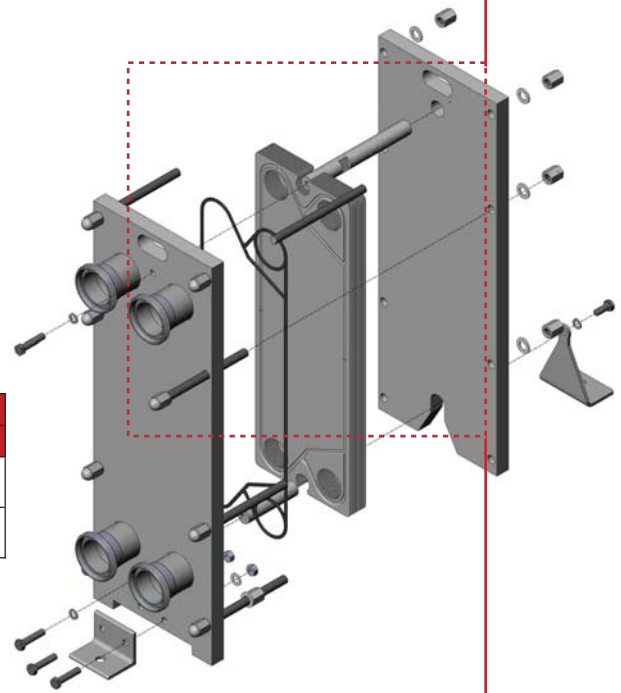
Frame in painted carbon steel for single-stage systems.

I Technical specifications

Maximum pressure 10 bar
 Operating temp. max. 130°C (NBR gaskets),
 other temperatures with different gaskets
 Connections flanges, DIN 11851, Clamp, SMS, etc.
 Length between 0.3 and 6 metres
 Gasket fixation mechanical ("clip")

Model	I7	I9	I13	I26
Ø connection	32	32	65	65
Pasteurisation: heat recovery, heating, cooling	-	2000 l/h	-	10000 l/h
For heating/cooling processes	5000 l/h	5000 l/h	20000 l/h	20000 l/h

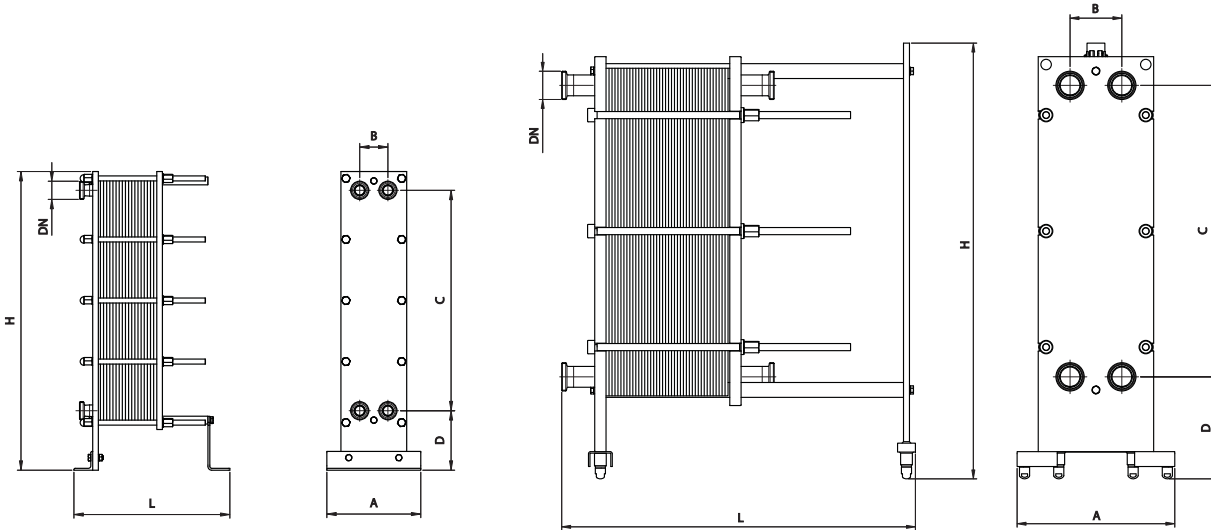
*Flow rate values are indicative and depend on application.



I General dimensions

Heat exchanger I7, I9, I13

Heat exchanger I26



Type	DN	A	B	C	D	H	L
I7	32	300	90	480	190	730	350 - 650
I9	32	300	90	704	190	955	350 - 650
I13	65	300	135	590	170	875	365 - 865
I26	65	530	174	980	343	1465	690 - 2190



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