

Plate Heat Exchangers

Manufactured by **BRITANX**



FOOD - BEVERAGE - PROCESSING



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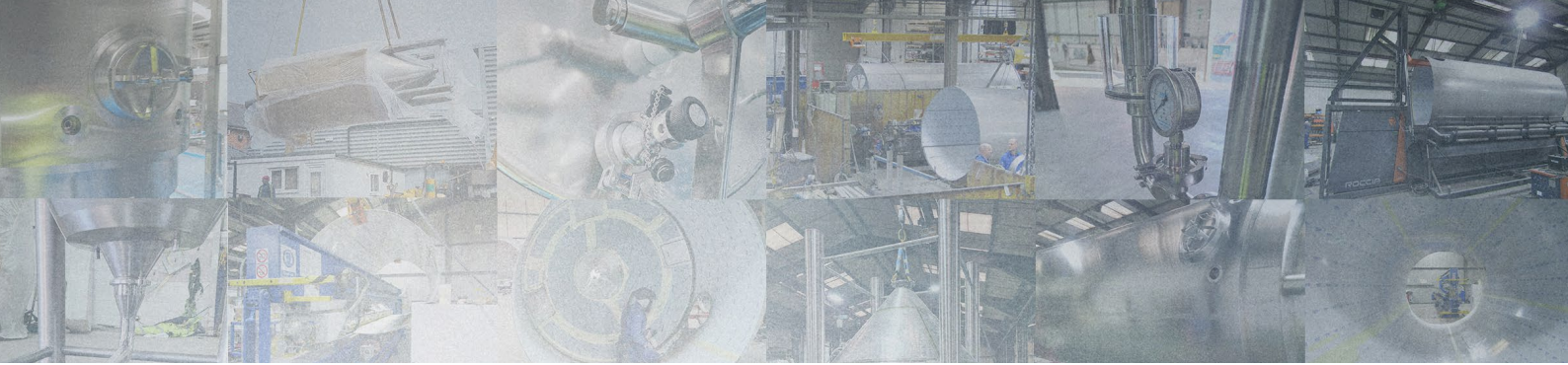


Plate Heat Exchangers

Cools high volumes of product quickly

We believe a plate cooler is an essential ingredient to any processing facility. They can be highly efficient, both environmentally and economically.

One of the main uses of heat exchangers is to rapidly cool the product after boiling. This process of heat exchange produces warm water, which can in turn be used to then pre-heat the product before boiling again.

They can also be used for pasteurisation ahead of bottling. Heat exchangers will significantly reduce the amount of wasted heat in the process. We estimate that any investment will pay for itself within 1-2 years.

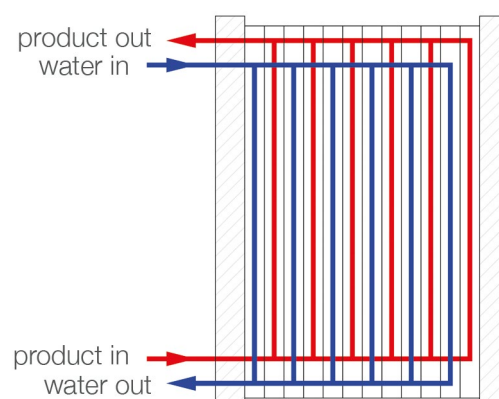
Why

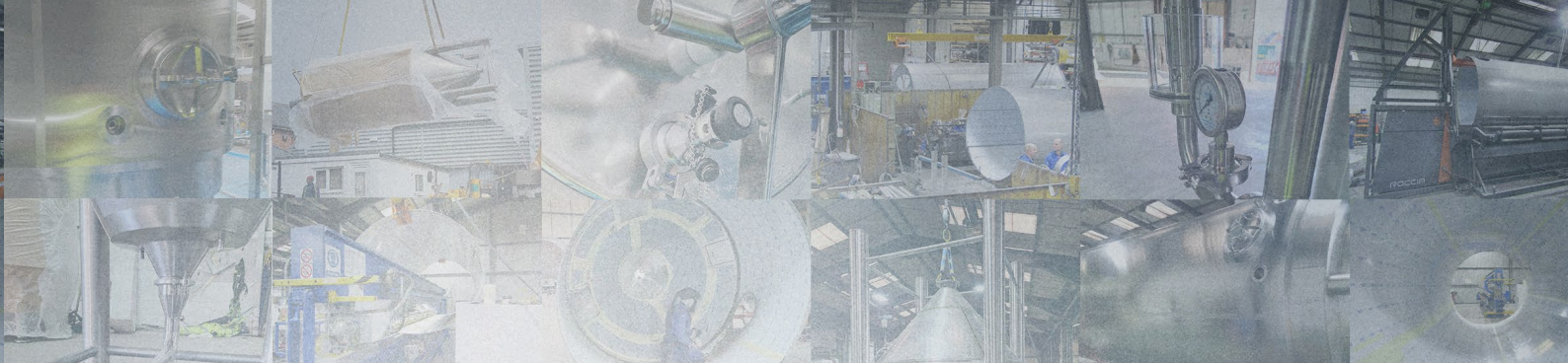
- High-quality stainless-steel heat exchanger plates with herringbone profile; designed to “roll” the flow of product and water
- Clip on quality food grade rubber gaskets
- Suitable for CIP cleaning up to a temperature of 90°C. Plate coolers for higher temperatures require EPDM gaskets, available upon request
- End plates made from high quality stainless steel
- Easy to dismantle for access during inspection
- Maximum water or product pressure - 6 bar
- Connections - product side: stainless steel 2” TCL
- Connections - water side: stainless steel pipe, 2” BSP external thread.
- Alternative fittings available on request.
- Floor mounted with adjustable feet



How does it work?

The diagram on the right shows the principle of operation of a plate cooler. Product and water are sent through it, and the plates separate both flows while at the same time ensuring heat exchange between them. The product cools down, the cold water is warmed.





Dimensions and Performance

Volume		Plate Quantity	Litres per hour (beer & water)	Height (mm)	Width (mm)	Depth (mm)	Plate depth (mm)
Barrels	HLs						
2	3	9	327	1050	400	500	24
5	8	17	818	1050	400	500	45
10	16	31	1635	1050	400	500	82
15	24	43	2453	1050	400	500	116
20	32	57	3270	1050	400	600	153
25	40	71	4088	1050	400	600	191
30	49	85	4905	1050	400	700	229
35	57	99	5723	1050	400	700	267
40	65	113	6540	1050	400	800	305
45	73	127	7358	1050	400	800	342
50	81	141	8175	1050	400	800	380

Product inlet temperature 98°C.
Product outlet temperature 20°C
(based on water inlet temperature 12°C).

Maximum pressure drop on product
and water sides 30kPa.

Bespoke Options...

Fully customisable options are available
to suit your processing requirements:

- sizing and performance
- skid-mounted
- pipe-work installation
- filtration
- valves





Testimonials



Mark Gammons, Brewer

'BRITANX have helped us increase our efficiency by 30%. They identified, sized and installed our plate heat exchangers from start to finish on a great lead time.'

It has helped cut our brew length by an hour within days of installation.

This coupled with greater control means we can specify a 10°C differential in our pitching temperatures, with no change to transfer time.'



Mark Bayley, Dairy Engineer

'We use the BRITANX plate heat exchangers on all our UK dairy farm installations.'

The heat exchange performance is outstanding and you won't find a superior build quality within the industry.'

BRITANX design and manufacture a full range of high quality stainless steel vessels.

As specialists in hygienic vessels, pressure vessels and thermal transfer technology, we custom manufacture to individual requirements.

We also offer a comprehensive range of spares.

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