



When fast and easy access is critical to your operation

FrontLine™ 15 Automatic

Applications

Pasteurization and general cooling/heating of dairy, brewery, beverage and food products.

Standard design

The frame

The FrontLine 15 with automatic opening and closing has an electrical drive system supported with six pulling tie bars which moves the pressure plate inside the frame.

The drive unit is based on a standard electrical motor with sensors in combination with precise lubrication free timing belts and life time lubricated gearboxes which transfer the torque.

Each tie bar has a clean and open seal free design nut which can only be relocated in one position to guarantee the synchronization between the bolts. The two middle tie bars are removable and designed with quick connections.

One unit may contain several heating and cooling duties, separated by connection plates with interchangeable connections.

The control system

The PLC based control system has a reliable power supply with programmable interface utilizing standard Allen Bradley / Rockwell components. The unit is controlled from the logic menus on the touch screen and can easily be reconfigured. This flexible control system allows communication with other equipment via a standard ethernet connection.

In addition, the control system monitors bolt torque as well as speed and will interrupt the movement if any saturation or other unexpected values occur.

The Front plate

The Front plates are designed to meet the highest requirements in sanitary applications. The combination of high pressing depth and a pattern with relatively few contact points provides longer operation time without interruptions. The distribution pattern assures an even flow over the entire plate. The ports have a diameter enabling cleaning in place (CIP) with the same flow used in the process itself.

The plates are fitted with a gasket which seals the inter-plate channel and directs the fluids into alternate channels. The number of plates is determined by the flow rate, physical properties of the fluids and the temperature program. Connections may be located in the frame plate, the pressure plate and the connection plate.



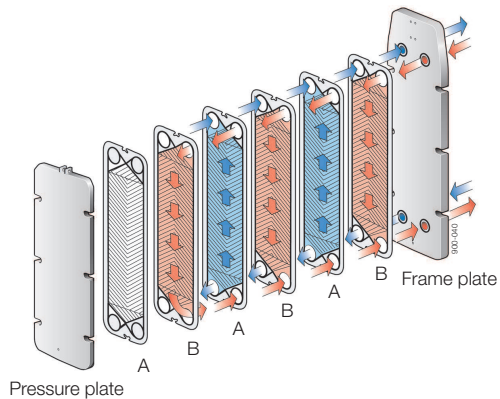
FrontLine™ 15 Automatic

The plate pack

The chevron corrugation of the plates provides a passage between the plates and supports each plate against the adjacent one. It also enhances the turbulence, resulting in efficient heat transfer. Different chevron angles are available to reach the optimal high heat transfer at a given pressure drop. A unique distribution area provides an efficient flow over the plate surface. The Alfa Laval hanging system enables easy handling of the plates in the frame. Furthermore, the corner guiding provides a strong plate pack. The plates are reversible and have parallel flow, which means that only one type of gasket is needed.

Working principle

A plate heat exchanger consists of a pack of corrugated metal plates with port holes for the passage of two fluids between which heat transfer will take place. The plate pack is assembled between a fixed frame plate and a movable pressure plate and compressed by bolts.



Flow principle of a plate heat exchanger

Standard Materials

Frame

Frame and pressure plate in clad 304 stainless steel.

Plate type

Front15

Plates

AISI 316 stainless steel

Gaskets

Nitrile-FDA or EPDM-FDA.

The FrontLine plates are supplied with glue-free clip-on gaskets, which are easy to replace even with the plates still hanging in the frame.

The material of gaskets are selected for safe use in connection with pharmaceutical and food products

Technical Data

Mechanical design pressure (g) / Temperature

RHA clad stainless steel 200 psi / 302 °F

Complies with 3A.

Complies with the European Pressure equipment Directive (PED). May carry the CE mark.

Connections

Tri-CLAMP standard.

DIN, SMS, BS/RJT and IDF/ISO male parts available. Others on request.

Plates

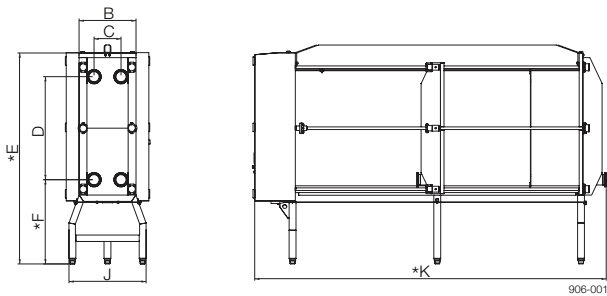
| Plates | Front 15 |
|-------------------------|-----------------------------|
| Plate pattern | Chevron |
| Surface ft ² | 9.80 |
| Overall dim., inch | 68.9 x 24.61 |
| Port dim., inch | 6 |
| Thickness, inch (mm) | 0.0279 / 0.0354 (0.5 / 0.6) |

Options

- A. Thermometer pocket and nib with ventilation cock¹⁾
- B. Thermometer pocket¹⁾
- C. Connection for 2.01" pressure transmitter¹⁾
- D. Protection sheet
- E. Bolt protections of stainless steel
- F. Test certificates and material certificate
- G. Testing by authorized inspection companies

¹⁾ At through pass corners in connection plates.

Dimensions (inch)



| Measurements | Front 15 |
|---------------|------------------------------|
| B | 33.00 |
| C | 15.75 |
| D | 60.00 |
| E | 127.50 |
| F | 46 (adjustable for leveling) |
| J | 45 |
| K | 163, 205 or 247 |
| Cabinet width | 48 |

| Connection | Front 15 |
|------------|----------|
| Diameter | 6" |

| Capacity GPM | Front 15 |
|-----------------|----------|
| Pasteurization | 600 |
| Heating/Cooling | 1200 |

Overall length varies depending on numbers of plates and connecting plates.
Recommended free space around the unit is 5 feet at sides and frame head end.

Electronic system

Electrical motor

40.23 HP (30 kW)

Power supply

3 x 460 VAC, 80A, 60 Hz

Control system

PLC based control system with programming features.

User interface

Logic menus on full color 6" touch screen monitor. Access to other equipment via Ethernet.

Safety

Fulfill CE safety regulations.

Cable-car switch for emergency stop.

Main cabinet is equipped with emergency stop.

Key switch and pin code PLC limits access for authorized personnel




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The information contained herein is correct at the time of issue, but may be subject to change without prior notice.

How to contact Alfa Laval

Contact details for all countries are continually updated on our website. Please visit www.alfalaval.us to access the information direct.

 Authorized to carry the 3A symbol