

# Sanitary Plate Heat Exchangers

Dairy | Juices | Condiments | Wine | Beer

Achieving the balance between energy efficiency, optimal performance, and dependability is a complicated equation that is easily solved with Thermaline's years of industry experience and the understanding of your process needs.

## Stainless Steel Frame

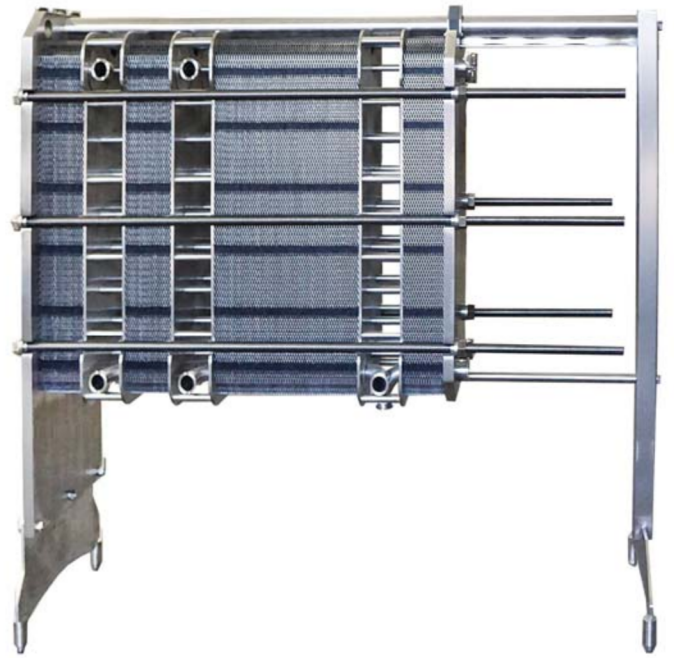
- Highly polished for complete cleanability
- Rugged design for years of service
- Solid heads no cladding to harbor bacteria
- Multiple mounting options
- Customizable connections

## Sanitary Carbon Steel Frames

- Rugged high temp powder coating
- Sanitary wetted surfaces and customizable connections
- Stainless steel tie bolts

## Open Centerframe Design (OCD) for Cleanliness

- Completely cleanable - no enclosed boxes to harbor bacteria
- Leak detection and sanitization portals
- Economical design makes it easy to adapt to new processes



## Industrial Plate Heat Exchangers

- Manufactured in accordance with ASME standards
- Heavy duty epoxy coated frames
- Connections, gaskets, and plates available in a variety of styles and materials to match your process



## Mix Proof Double Wall Plates

Thermaline's mix proof double wall plates prevent cross contamination of your low viscosity fluids. Two plates are paired together to form one plate with a safety micro air gap in between the plates. If either of the plates fail from corrosion or cracks the process fluids will not mix, rather the fluid against the failed plate will be directed through the micro air gap and to the outside of the heat exchanger where it becomes visible.

- Standard 0.6mm plates for exceptional service life
- Micro air gap maximizes heat transfer efficiency
- Clip on adhesive-less gaskets
- Pharmaceutical, Bio-Tech, Personal Care, Potable Water, Food and Beverage Processing

*\*Excellent choice for low viscosity processing.*

