



Efficient, flexible design for demanding hygienic applications: Alfa Laval FrontLine and BaseLine heat exchangers

To minimize total cost of ownership and maximize profitability, these hygienic gasketed plate heat exchangers bring superior value to owners and operators across a broad range of hygienic industries – from food to personal care.

High efficiency and versatile design make the Alfa Laval FrontLine and BaseLine gasketed plate heat exchangers (GPHEs) solid choices for a wide range of hygienic heat transfer applications. The premium Alfa Laval FrontLine range is the clear choice for demanding hygienic applications, for applications that require gentle product handling, and for heat-sensitive media or media containing particles and fibres. The Alfa Laval BaseLine range is a competitive heat exchanger for less demanding hygienic processes and utility applications.

“High heat transfer efficiency and flexible design are what customers can expect from the Alfa Laval FrontLine and BaseLine gasketed plate heat exchangers,” says Jakob Worsøe, Global Portfolio Manager, Heat Exchangers at Alfa Laval. “These two hygienic heat exchangers optimize process performance thereby providing sound, climate-smart and sustainable operating economy.”

Engineered for hygiene, versatility and efficiency

The plate-and-frame construction of the Alfa Laval FrontLine and BaseLine make them easy and flexible to design and configure for various applications. Both heat exchangers are available with two different plate types optimized for specific duties:

- The standard plate with Chevron pattern, is used in a wide range of applications, ensures good product distribution as well as high thermal efficiency making it ideal for pasteurization of milk and cheese milk.
- The Gemini double wall plate consists of two plates pressed together and prevents cross contamination of the fluids in the event of leakage through the plates. Gemini plates are not welded, making it easy to open and inspect them during service.

In addition to these two plate types, the Alfa Laval Wide Stream Plate is available for the Alfa Laval FrontLine range. The Wide Stream Plate handles products that contain particles and/or fibers with ease, making it ideal for processing juices.

Optimized design

Optimized to meet hygienic demands of our customers, the Alfa Laval FrontLine plates provide gentle and uniform heat transfer between the two media involved. This prolongs operating times thereby increasing productivity. In addition, the unique distribution area ensures that the fluids



are evenly distributed across the entire plate surface, eliminating stagnant zones that can result in fouling.

Easy to maintain, long service life

Maintenance is made easy. With increased Cleaning-in-Place (CIP) efficiency and less fouling, the plates of Alfa Laval FrontLine heat exchangers are easy to clean and lengthen the time between cleaning cycles, thereby increasing production output. Both Alfa Laval FrontLine and BaseLine heat exchangers feature FDA-compliant glue-free gaskets, which makes service easier and boost uptime.

Broad range of hygienic gasketed heat exchangers

Part of a broad range of Alfa Laval GPHEs, the Alfa Laval FrontLine and BaseLine ranges are suitable for use wherever hygienic applications are critical to efficient, energy-saving processes. This includes the food, dairy, beverage, home and personal care, biotech and pharmaceutical industries, providing owners and operators with peace of mind and flexibility to handle virtually any duty.

To learn more about Alfa Laval's hygienic heat exchangers, visit:

www.alfalaval.com/insights

Watch how Alfa Laval hygienic heat exchangers work:

<https://www.youtube.com/playlist?list=PLf5gOVHfu82EHnPkJsc6k00HssU1CTDAn>

Alfa Laval FrontLine:

<http://www.alfalaval.com/products/heat-transfer/plate-heat-exchangers/gasketed-plate-and-frame-heat-exchangers/frontline/?id=14000>

Alfa Laval BaseLine:

<http://www.alfalaval.com/products/heat-transfer/plate-heat-exchangers/gasketed-plate-and-frame-heat-exchangers/baseline/>

About Alfa Laval

Alfa Laval is a leading global provider of specialized products and engineering solutions based on its key technologies of heat transfer, separation and fluid handling.

The company's equipment, systems and services are dedicated to assisting customers in optimizing the performance of their processes. The solutions help them to heat, cool, separate and transport products in industries that produce food and beverages, chemicals and petrochemicals, pharmaceuticals, starch, sugar and ethanol.

Alfa Laval's products are also used in power plants, aboard ships, oil and gas exploration, in the mechanical engineering industry, in the mining industry and for wastewater treatment, as well as for comfort climate and refrigeration applications.

Alfa Laval's worldwide organization works closely with customers in nearly 100 countries to help them stay ahead in the global arena. Alfa Laval is listed on Nasdaq OMX, and, in 2015, posted annual sales of about SEK 39.7 billion (approx. 4.25 billion Euros). The company has about 17,500 employees.



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Images available in high resolution:

Alfa Laval FrontLine image

Alfa Laval BaseLine image