

NR5 EasyFlow Heat Exchanger



The first commercially successful plate and frame heat exchanger was introduced in 1923 by Aluminum Plant and Vessel Company Ltd., which became known as APV. We have evolved and grown over the years to better meet the changing needs of our customers and their industries.

Our vision for the future is rooted in a long standing tradition of excellence and commitment to progress. We strive to offer the customer the highest quality products and services today, tomorrow and beyond.

Based in Charlotte, North Carolina, SPX Corporation (NYSE: SPW) is a global Fortune 500 multi-industry manufacturing leader. The company's highly-specialized, engineered products and technologies serve customers in three primary strategic growth markets: infrastructure, process solutions, and diagnostic systems. Many of SPX's innovative solutions are playing a role in helping to meet rising global demand, particularly in emerging markets, for electricity, processed foods and beverages and vehicle services. The company's products include thermal heat transfer equipment for power plants; power transformers for utility companies; process equipment for the food & beverage industry; and diagnostic tools and equipment for the vehicle service industry. For more information, please visit www.spx.com.

NR5 EasyFlow Plate HeatExchanger

AlegA cy Of Perf ormAnce

APV R5 Heat Exchangers can be found hard at work every day in a wide variety of hygienic applications around the world. It is SPX 's experience and commitment to excellence that have set the standard in this industry for superior performing products.

The NR5 EasyFlow is a well-balanced heat exchanger that provides outstanding performance & value. Great attention to detail makes the NR5 the smart choice for high efficiency hygienic applications.

PrOcess AdVAnt Age:

- Competitive cost
- Longer run times
- Can handle UHT milk as a result of washboard turbulence
- Greater heat transfer
- Increased process capacity

feAtures:

- EasyClip gasket design
- Interlocking plate design
- Diagonal flow plate for even product treatment
- Reinforced port area
- Fewer contact points
- 150 psi rating (10 bar)
- 3A compliant
- Intensified heat transfer

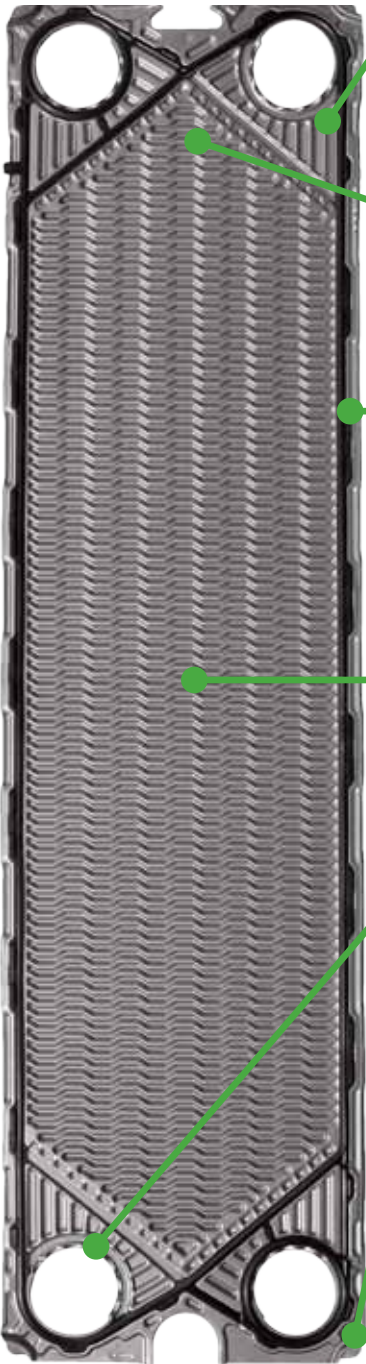
Benefits:

- 20% more processing capacity in the same R5 frame
- 7 1/2% more heat transfer area per plate than the competition
- Diagonal flow plate for even product treatment
- Superior washboard hygienic design
- Fits in all R5 frames

mAteriAls & OPti Ons:

- Standard delivery plate offer 316 SS / 0.6mm
- Also available 27-7 Mo / Titanium
- Standard delivery gaskets EPDM, Nitrile

Typical product applications



Port strength
Careful attention to detail avoids weak areas that can cause plate deformation and shorten plate life. Reinforced inlet area provides rigid surface for secure sealing.

distri Buti On
The NR5 inlet design provides a homogenous and efficient distribution of product across the plate and into each channel avoiding low turbulence flat areas.

eAsycli P
EasyClip allows you to quickly and securely install and remove gaskets for increased serviceability and gasket longevity. A robust design, EasyClip allows gaskets to be interlocked between plates providing trouble-free installation.

HeAt trAnSfer
Superior hygienic plate design provides maximum turbulence for increased efficiency, longer run times and 7 1/2% more heat transfer area per plate than the competition.

rAdius P Ort
The NR5 radiused port edge design provides excellent strength while minimizing the risk of product build up on flat, hard-to-clean areas found in some competitor's plates. Generous port size provides lower pressure drops.

PIAte i nterl Ock
NR5 plate interlock system provides safe and reliable alignment of plates during assembly, reducing the risk of plate damage and incorrect position. Positioned at all four corners, the NR5 plate interlock assures proper assembly and saves time.

dairy

- Milk pasteurization
- Cream pasteurization
- Ice cream mix heat treatment
- Milk byproducts
- Cheese-milk HTST
- UHT processing
- Raw milk
- Cream coolers
- Cultured yogurt coolers
- Cheese sauce cooling



food

- Egg processing
- Tomato sauce & paste
- Ketchup pasteurizing
- Liquid bakery sponge cooling
- Bakery brew coolers
- Sauces, gravies, starch cooker-coolers
- Sugar processing
- Infant formula pasteurizing
- Edible oils (sugar, syrups)
- Edible oils (vegetable, soybean,mineral oils)



Beverage

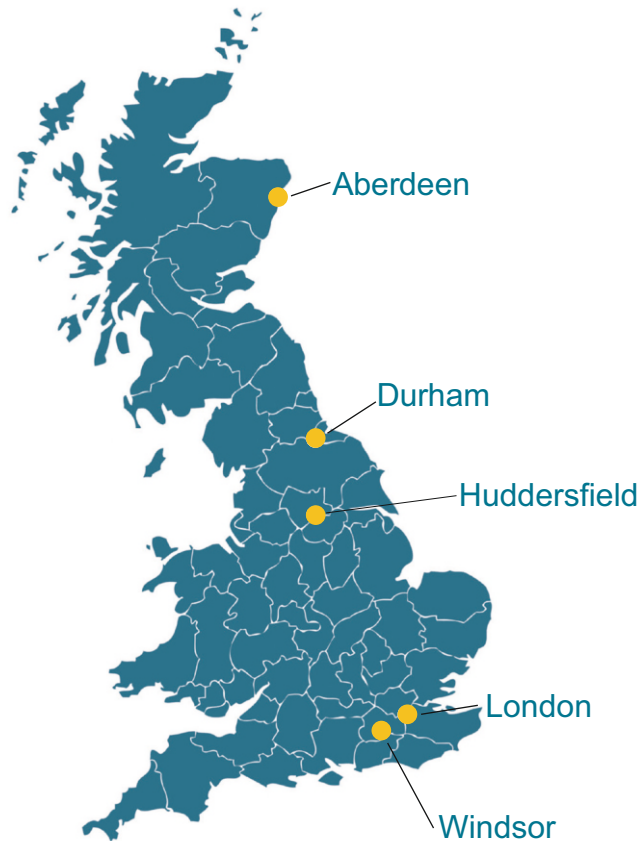
- Fruit juice pasteurizing
- Sport drink hot and ambient fill
- High pulp juice
- Citrus concentrate chillers
- Soft drink processing
- Beer pasteurizing
- Wort cooling



Pharmaceutical

- Antibiotic broths
- Culture media sterilizers
- Sterile water
- Cosmetics
- Shampoos
- Conditioners





AxFlow London

Orion Park, Northfield Avenue, Ealing, London W13 9SJ
Tel.:+44(0)208 579 2111 E-mail:info@axflow.co.uk www.axflow.co.uk

AxFlow Scotland

Unit 3, Harlaw Centre, Howe Moss Crescent, Kirkhill
Industrial Estate, Dyce, Aberdeen, AB21 OGN
Tel.:+44(0)1224 729 367

AxFlow Durham

Unit 31, Evans Business Centre, Aycliffe Business Park,
Newton Aycliffe, County Durham, DL5 6ZF
Tel.:+44(0)1325 327 322

AxFlow Huddersfield

Unit 9a, Fieldhouse Business Park, Old Fieldhouse
Old Fieldhouse Lane, Huddersfield, HD2 1FA
Tel.:+44(0)1484 543 649

AxFlow Windsor

Unit 5, Millside Park, Crouch Lane, Winkfield, Windsor,
Berkshire, SL4 4PX
Tel.:+44(0)1344 886 633

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