

Efficient Mixing and Agitation

Alfa Laval Side mounted agitators Type ALS

Application

Application	Typical examples
Maintain media	Milk storage tanks, cream tanks, mixed
homogeneous	product tanks, UHT product storage
	tanks, etc.
Mixing and Solutions	Fluid and fluid mixing, i.e. drinking
(dissolves)	yoghurt and fruit mix tanks, flavoured
	milk mix tanks, syrup mix tanks, etc.
Solid Dispersion	Powder protein + oil mix tanks, micro
	salt + milk product mix tanks, etc.
Suspension	Fluids with particles, i.e. juice tanks,
	crystallising tanks etc.
Heat transmission	Circulation of media in tanks with
	dimple jacket (cooling or heating)
Dairy Fermentation (break	Yoghurt tanks, cheese culture tanks,
coagula + mixing)	crème fraîche, etc.



TECHNICAL DATA

Motor

Motor size and speed as required for duty. As standard with IEC motor IP55, other types on request. As standard painted RAL5010.

Voltage and frequency

As standard for 3x380 to 420V, 50Hz - 3x440V to 480V, 60Hz All motor voltages and frequencies are available.

Gears

Different gear types available according to configuration. As standard filled with normal synthetic or mineral oil, optional: Food approved oil. As standard painted RAL5010.

Ordering

The following information is required to ensure correct sizing and configuration for ordering:

- Tank geometry
- Product properties
- Task of agitator
- Enquiry forms are available

PHYSICAL DATA

Materials

Available materials:

> AISI 904L SAF 2205

Other materials on request.

Seal rubber parts

(O-rings or bellows): $\ \ \, \dots \dots \dots \dots \ \ \, EPDM$

FPM/FEP (only for stationary

o-rings) FPM

Other materials on request.

Mechanical seal parts: Carbon

Carbon (FDA) Silicon carbide

0...0

3.1 Material certificates/FDA conformity statement according to 21 CFR177 on steel/elastomer parts in contact with media

Dimensions

Certificates

Propeller standard diameter range: \emptyset 125 mm to 1900 mm. Specific dimensions on the drive unit and propeller(s) will depend on the actual configuration selected.

Standard design

The Alfa Laval range of side mounted propeller agitators is designed to meet almost every customer requirement. Due to their modular build, the agitators can be designed for every kind of application within the sanitary industry. The modular construction is designed with the aim to meet both European and American standards and regulations, such as EHEDG, USDA, FDA, 3A etc.

Configurable design

Type ALS agitator design is fully configurable divided in the following elements:

- Drives (drive + shaft support + shaft diameter)
- Seal arrangements (oil trap + shaft seal type)
- Shaft (length)
- Energy Saving Foils (propeller type + surface finish)
- Options

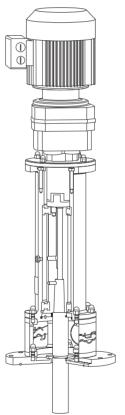
Each element has a broad range of different characteristics which makes it possible to size the agitator for all applications and requirements.

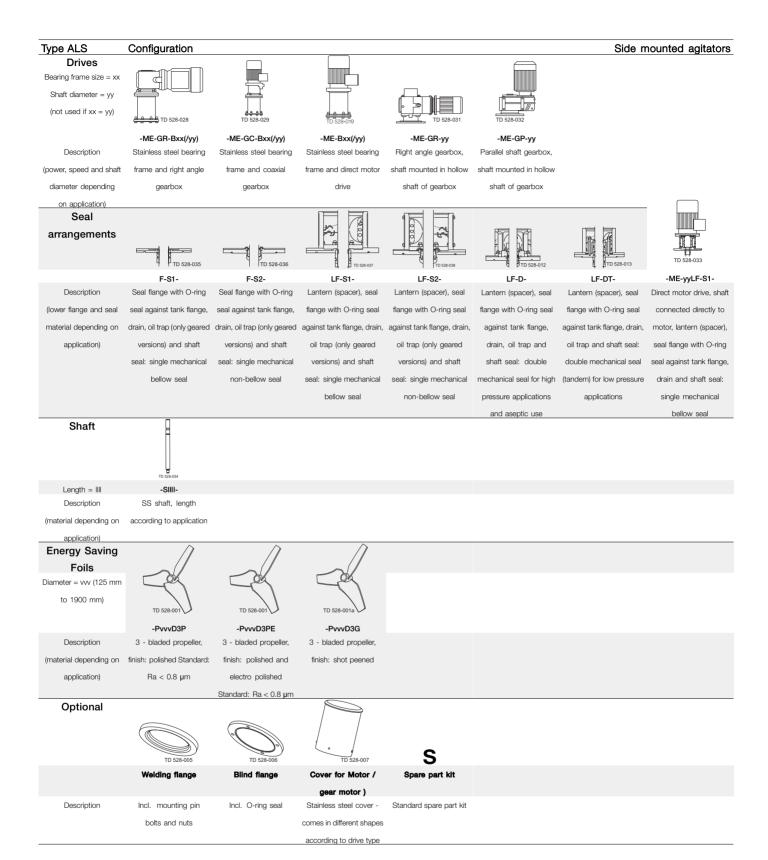
Advantageous and profitable design

Each configuration offers a number of advantages, which are shown in the examples below:

Operation features	Due to
Low energy consumption	the wide range of high efficiency
	propellers and drive units makes
	it possible to design for low
	operational costs
Gentle product treatment	the wide range of high efficiency
	propellers makes it possible to
	design for low shear operation
Sanitary features	Due to
Easy external cleaning	stainless steel bearing frame design
	with O-ring seal (for wash down)
Connections inside the tank (risk	bearing frame drives with drive
zones) can be avoided	shaft and special internal shaft
	connection without having a flange
	coupling inside the tank
Good drip off properties	no plane surfaces or grooves on
	internal parts
Easy cleaning	no interior shadow sides between
	the blades and smooth surfaces
Maintenance features	Due to
All service (replacement of	bearing frame drives with
wear parts such as shaft seals,	detachable shaft which can
bearings etc.) can be done from	be dismounted from outside of the
outside of the tank	tank
Easy dismantling	use of spider type coupling and
	stainless steel parts (no corrosion)









Alfa Laval reserves the right to change specifications without prior notification. ALFA LAVAL is a trademark registered and owned by Alfa Laval Corporate AB.

ESE00218EN 1507

© Alfa Laval