

# CPE30H-XXD Plate Heat Exchanger



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# The Right Choice for Heat Transfer

**CPE Plate Heat Exchangers** 

# **Application**

Pasteurization and general cooling/heating of dairy and brewery products, fruit juices and similar food products.

## Design

The heat exchanger consists of a number of corrugated plates clamped together in a frame and sealed at the edges by means of gaskets.

The plates have ports at the corners and the gaskets are so arranged that the two media flow through alternate passages between the plates. The two media are separated by the plates and cannot be mixed. Heat is transferred through the plates, from the hot medium to the cold.

One unit can contain several heat exchangers, separated by connection plates with spot welded connection pieces.

#### **Frame**

The frame consists of a fixed frame plate, a moveable pressure plate, an upper carrying bar, a lower guiding bar, a support column and tightening bolts with nuts and washers. The frame plate has adjustable feet.

## **Plate**

The corrugation of the plates provides a passage between the plates, supports each plate against the adjacent one and enhances the turbulence, resulting in efficient heat transfer.

The plates have a chevron pattern for maximum strength at high working pressures. Different chevron designs are available, in order to obtain optimal high heat transfer and low pressure drop.

A unique distribution area provides an even flow over the plate surface.

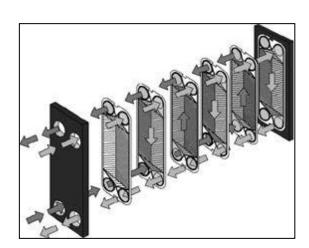
The plates are reversible and have parallel flow, which means only one type of plate is needed.

#### Gasket

The plates are supplied with glue-free Clip-On gaskets, which are easy to replace.

No tools are needed to replace the gaskets.





Flow principle of a plate heat exchanger



# **CPE6 Plate Heat Exchanger**

# Plate types CPE6 plates and CPE6M plates

## Standard materials

#### **Plates**

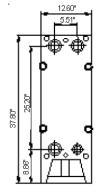
Stainless steel AISI 316, titanium or SMO

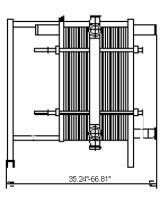
#### Gaskets

Nitrile-FDA, EPDM or EPDM-FDA Clip-On design

## **Frame**

Connection plates of mild steel, clad with stainless steel in glass blasted finish. Nuts of chromium plated brass. All other parts of stainless steel.





## **Technical data**

#### **Plates**

Actual heating surface 1.51 ft2

## **Connections**

Frame and pressure plate 2" or 1.5"
Connection plates 2"
SMS or DIN male parts. Other union standards on request.
Mechanical design pressure (g) / temperature
Frame FMC, with 4 bolts 145 psi / 302°F
Frame FHC, with 8 bolts 260 psi / 302°F

# Capacity

Pasteurization 26,400 lb/h Heating/cooling 33,000 lb/h Water 66,000 lb/h

## **Options**

- Thermometer pocket and nib with ventilation cock1
- Protection sheet
- Commissioning kit, gaskets
- 3A finish
- Test certificates and material certificates
- Testing by authorized inspection companies
- 1) At through pass corners in connection plates

Overall length varies depending on number of plates and connection plates. Recommended free space around the units is one meter at sides and sufficient space at the frame head end to pull out the bolts.