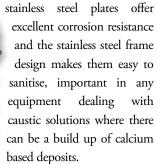




Eight gasketed plate heat exchangers (PHE ) from Tranter International AB are helping to keep process equipment sparkling at Scottish & Newcastle's Royal Brewery in Manchester.

The stainless steel PHE are employed on detergent heating duty, heating a combination of caustic and water with steam. The heated solution is then pumped through the process equipment ensuring hygienic conditions throughout.

Completely Stainless steel PHE were a particular requirement for this application due to the nature of the liquid being processed. Tranter's



The gasketed plate heat exchanger is one of the most commonly used and efficient

methods of heat transfer used in today's process industries. The brewery's previous heat exchangers had been extremely unreliable, but the engineers have been delighted with the faultless performance of the Tranter PHE.

Suitable for virtually any application Tranter's gasketed plate heat exchangers combine high heat transfer efficiency with compact size, design flexibility, low fouling as a result of plate pattern turbulence and low life cycle costs. Modular design allows each part of the heat exchanger to be changed as necessary, for servicing, a change of duty or to increase capacity, work which in many cases can take place on site by the user. Stainless steel PHE are used particularly in the food and beverage industries as they are completely hygienic.

Commenting on the units Brewing Area Engineer Steve Sherborne said "The simplicity of the design and the robust nature of the PHE made them ideal for this application. The compact nature of the PHE also means that they take up a third of the space of our previous units, and the Tranter PHE have been a welcome change from the unreliability of their predecessors which required frequent maintenance resulting costly downtime."



