

Alfa Laval Top mounted agitators, type ALT

Efficient Mixing and Agitation

Applications

Application	Typical examples
Maintain Media Homogeneous	Milk storage tanks, cream tanks, mixed product tanks, UHT
	product storage tanks, etc.
Mixing and Solutions (dissolve)	Fluid and fluid mixing, i.e. drinking 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 coagula +	Yoghurt tanks, cheese culture tanks, crème fraîche, etc.
mixing)	



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 3×380 to 420V, 50Hz - 3×440 V 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.

ATEX - option

Agitators can be delivered approved for use in an ATEX environment with declaration of conformity.

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

Seal rubber parts

(O-rings or bellows): EPDM

FPM/FEP (only for stationary o-rings)

FPM

Other materials on request.

Mechanical seal parts: Carbon

Carbon (F

Carbon (FDA) Silicon carbide

Material certificate - option

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

Dimensions

Standard propeller diameter range: ø125 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 top mounted propeller agitators is designed to meet almost every customer requirement. Type ALT agitators are characterized by their free hanging shaft without bottom support. Due to their modular build, the agitators can be designed for every kind of application in hygienic industries. The modular construction is designed with the aim to meet both European and American standards and regulations, such as EHEDG, USDA, FDA, 3A etc. Please note that Alfa Laval also offer other agitator solutions:

- Type ALTB, top mounted agitators with bottom steady bearing
- Type ALS, side mounted agitators
- Type ALB, bottom mounted agitators

For more information please see separate Product Data Sheets.

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

Hygienic features	Due to
Easy external cleaning	stainless steel bearing frame
	design with seal O-rings (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

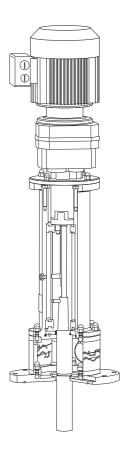
k
1)

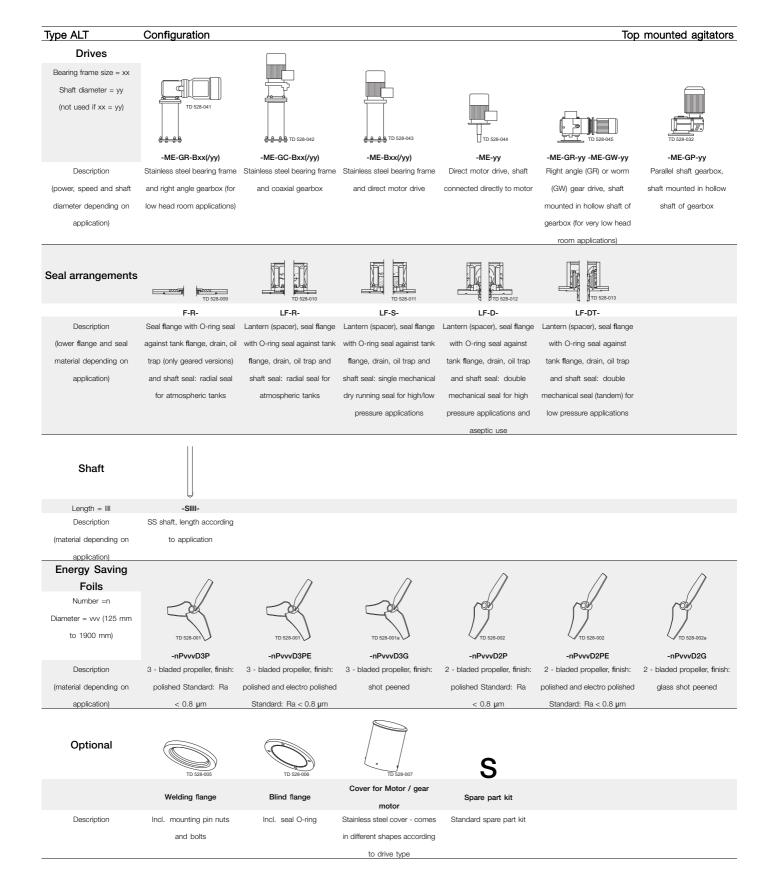
Configurable design

Type ALT 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 make it possible to size the agitator for all applications and requirements.





Alfa Laval reserves the right to change specifications without prior notification.

How to contact Alfa Laval