360° Service Portfolio.

Gasketed Plate Heat Exchangers in your Brewery.

Condition Audit

When we perform a Condition Audit, our specialists use a package of auditing tools to analyze the current status of plates and gaskets, as well as your operating conditions. This can involve thermal imaging cameras, to let us get inside your units without opening them. The result is an assessment of the cleaning, repair and maintenance needs of your heat exchangers now, and in the future – especially valuable for key functions like cooling wort and green beer. A comprehensive report informs you of our findings.

Redesign

We can help adapt and optimize your Alfa Laval equipment to your changing needs. We know that energy recovery is increasingly important in any brewery, and our Redesign program is especially useful for enabling this. For example, there are often opportunities for energy recovery in the pasteurization process that we can help you realise. There could also be potential to optimize your wort cooler so that it generates less hot water and requires less frequent cleaning (CIP). We can provide a comprehensive proposal for improving the performance of your heat exchangers.

Preventive Maintenance

You can reduce unplanned shutdowns, increase uptime, and extend the lifetime of your heat exchangers, by having Alfa Laval analyze operating conditions at your brewery and devise a maintenance plan accordingly. Preventive Maintenance is stand-alone service that can be done on-site or at one of out Service Centres.

Reconditioning

With the Reconditioning service, we give your heat exchangers a thorough makeover, in your brewery or occasionally at one of our Service Centres. The process typically involves gasket removal, cleaning, crack detection, replacement of plate packs, refurbishing frames, and re-assembly.

Spare Parts -

SUPF

START-UP

POVEMENTS

High quality, durable OEM plates, gaskets and other vital spare parts ensure increased productivity and a longer lifespan for your brewing equipment.

Alfa Laval in brief

Alfa Laval is a leading global provider of specialized products and engineering solutions.

Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again. We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuff, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com

Want more? Have a look at our Service and maintenance videos on our website at www.alfalaval.com or contact your Alfa Laval local representative.

Run Longer, Run Safer, Run Better

Service for Gasketed Plate Heat Exchangers in your Brewery



Run Longer, Run Safer, Run Better.

Gasketed Plate Heat Exchangers in your Brewery.

Alfa Laval Services ensure the reliability of your heat exchangers. We offer **Preventive Maintenance** to put together a thorough maintenance plan to address weaknesses before they become critical problems. Our **Redesign** service can help reduce energy consumption and costs, potentially through unlocking heat recovery opportunities. And, of course, a reliable supply of high-quality, durable OEM spare-parts is crucial to maximising the uptime of your brewery. **Reconditioning** is a more thorough option – a service to bring your equipment back to peak performance and reliability.

Gasketed plate heat exchangers are among the toughest pieces of equipment in your brewery. With proper maintenance and cleaning, they can perform several vital functions in the brewing process and be in place for years, if not decades. They are reliable – but that doesn't mean they are unbreakable.

Unexpected failures can arise through gaskets reaching end-of-life, through corrosion and plate deformation, and even through excess chemical cleaning. The repercussions are far from trivial unplanned shutdowns, product batches lost to leakages and contamination, it can even compromise the safety of your brewery. Our services can reduce the potential for unplanned shutdowns and hazardous equipment malfunctions.

Alfa Laval Services can also help your equipment run with greater efficiency and productivity: to run better, in other words. We have servicing options that support you by reducing energy and water use, and even cutting your CO2 emissions. We can also look for ways to reduce water usage in your brewery, by replacing or retrofitting units to improve their effectiveness. Reduced water and energy use, with attendant cuts in emissions - these bring clear environmental, regulatory and financial benefits.

This is a guide to the services that Alfa Laval offer, specifically tailored for gasketed plate heat exchangers in the brewing industry. It's about helping our customers get the best out of their equipment allowing them to run longer, run safer and run better.

External wort boiler

A high temperature operation. If your brewery uses a plate heat exchanger here, regular checks and maintenance are crucial to avoid burn-on and gasket wear. A Condition Audit will assess, amongst other things, whether a high temperature differential is causing burn-on or fouling.

Wort pre-heater

When connected with the vapour condenser, this position becomes part of a Energy Recovery System Hot water generated by the vapour condenser is used to pre-heat the wort. Another advantage by using a wort pre-heater is that you reduce the brewing time due to faster heating from 74° to 99° in the PHE (vs. in a wort kettle). By decreasing the brewing time you also increase the product quality due to reduced exposure to heat over a longer time (Maillard reaction).

Green beer coole

If the heat-exchangers used to cool green beer are not fully optimised and maintained, both your product and equipment could be at risk. Yeast cells in green beer can cause plate fouling, and plates can be further damaged by freezing media and pressure shocks from the centrifuge. Your product could also be at risk from contamination by cooling media if there are any leaks between plates, and yeast viability and vitality can also be harmed if temperatures are too low. A Condition Audit from Alfa Laval can help you manage these risks.

Yeast cooler

Freezing or clogging in your yeast cooler are likely to affect the performance of your heat exchangers, and even damage the yeast itself. A Condition Audit can assess any damage, and a Redesign can address it

Thermolvsing

Thermally deactivated yeast has value as an ingredient in food supplements and animal feed, and it can also be used to generate biogas. We can advise on the installation and maintenance of these modules.

Beer chille

An effective set-up here can improve beer colloidal stability and filterability, as well as reducing the risk of contamination from cooling media. A poor set-up can lead to heat exchangers being damaged by freezing media and pressure shocks. A Condition Audit can ensure you get the most out of these units.

Beer

recoverv

Thermolyzing

Gasketed Plate Heat Exchangers in the Brewing Process



ensure this module operates safely.