



Phone : 02-9890-7122
Fax : 02-9890-7133
Email : ahtt@bigpond.net.au
www.heattransfer.com.au

Plate Heat Exchangers in the Wine & Brewing Industry

Plate Heat Exchangers (PHE) have been used for many years by the commercial wine-brewery industry for a range of heating, pasteurizing and cooling duties during the production phase.

The reason for using PHE's as opposed to the alternative Shell and Tube are efficiency, space, economy savings and hygiene.

Plate heat exchangers such as a three section stainless steel frame consist of a series of corrugated plates with a peripheral clip-on gasket that are held within a steel frame. All liquid contact surfaces are manufactured in stainless steel that eliminates corrosion due to contaminated water. If stainless steel is not suitable other higher grade materials are available, such as Titanium.

AHTT Plate Heat Exchangers are Work Cover Approved and manufactured in an ISO 9001 quality approved manufacturing facility, to meet all international heat exchange standards.

Full Plate Reconditioning:

A reconditioning service and supply of loose clip-on gaskets is available for most Plate Heat exchanger types, not just AHTT units



PHE's are used in many food complexes throughout Australia as:

Pasteurisers:

In wine-beer processing pasteurizing is a key element to ensure a safe product suitable for human consumption.

Sanitary units are available to satisfy the most demanding applications.

Heat Recovery:

The design of the system calls for a close approach temperature to maximise the use of low cost energy. PHE's are one of only a few heat exchangers that can meet these high requirements.

ISO9001 Quality Certified Manufacture



Phone : 02-9890-7122
Fax : 02-9890-7133
Email : ahtt@bigpond.net.au
www.heattransfer.com.au

Heating and Cooling Duties:

The PHE has a low hold up volume, which enables it to be used in situations where temperature control is an exacting requirement.

Steam for Hot Wash Down Water:

The versatility of the PHE enables the full utilization of available steam, to provide low cost hot water and for general duties.

Other types of thermal equipment available:

AHTT is able to supply other types of heat exchanger such as shell & tubes, heating and cooling coils, panel coolers and gas coolers.

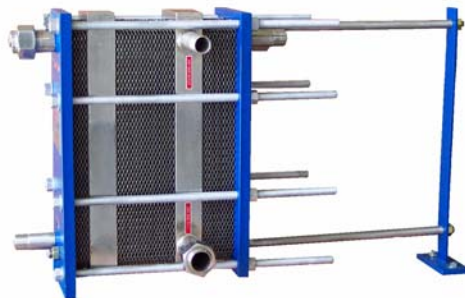
Cleaning In Place:

Compact design and high quality heat transfer surfaces ensures that trouble free C.I.P can be performed on any unit.

Pre fitting of C.I.P.connections is available for every unit.

Typically PHES are used for heating cooling and pasturizing:

Fruit Juices and drinks
Wine, Alcoholic Beverages
Carbonated soft drinks
Mineral water
Beer and Wort
Milk and Cream
Prepared foods
Jams and Sauces



ISO9001 Quality Certified Manufacture