

PLATE HEAT EXCHANGER FASTFRAME™



The Plate Heat Exchanger FastFrame is a game changer for those who value time and money. The innovative design uses a powered wrench to open and close the heat exchanger in no time, eliminating the need for tie bars. The advanced design provides improved operational efficiency and seamless maintenance procedures.

ADVANTAGES

- **Manual Drive System**
The FastFrame incorporates an internal gear reduction mechanism that enables precise tightening with a powered wrench. This feature provides exceptional control and ensures efficient opening and closing operations.
- **Redesigned Top Bar**
Facilitating quicker and more efficient washdown procedures saves time during maintenance operations. Combined with an improved sanitary design, this minimizes the likelihood of bacterial growth, ensuring a more hygienic heat exchanger environment.
- **Simplified Tie Bar Seals**
An off-the-shelf design with a press-in installation feature, resulting in a superior seal and simplified installation process.
- **3A Design / ASME-Certified**
Designed to meet 3A design and ASME certification standards, ensuring compliance with industry requirements and regulations.

ENHANCED CONVENIENCE AND FLEXIBILITY:

With the ability to open and close without the removal of tie bars, the FastFrame offers enhanced convenience and flexibility in heat exchanger processes, allowing for streamlined maintenance, cleaning and inspection procedures.

IMPROVED PRODUCTIVITY:

The FastFrame significantly improves productivity by optimizing the heat exchanger workflow, reducing the time spent on maintenance tasks and maximizing operational efficiency.

KEY SPECIFICATIONS

All stainless steel construction
V017 or SR2 plates
Nitrile, EPDM and FKM gaskets
Up to 590ft ² (54.8 m ²) heat transfer area
Pressures up to 150 psi (10.35 bar)
Temperatures up to 302°F (150°C)
2.5" (63.5 mm) ports (tri-clamp available as standard. More options on request)
8 connections provided (4 head & 4 follower)

BENEFITS

Precise and Efficient Opening and Closing:

The FastFrame with internal gear reduction and powered wrench tightening allows for precise and efficient opening and closing operations, ensuring optimal performance and minimizing downtime.

KEY OPTIONS

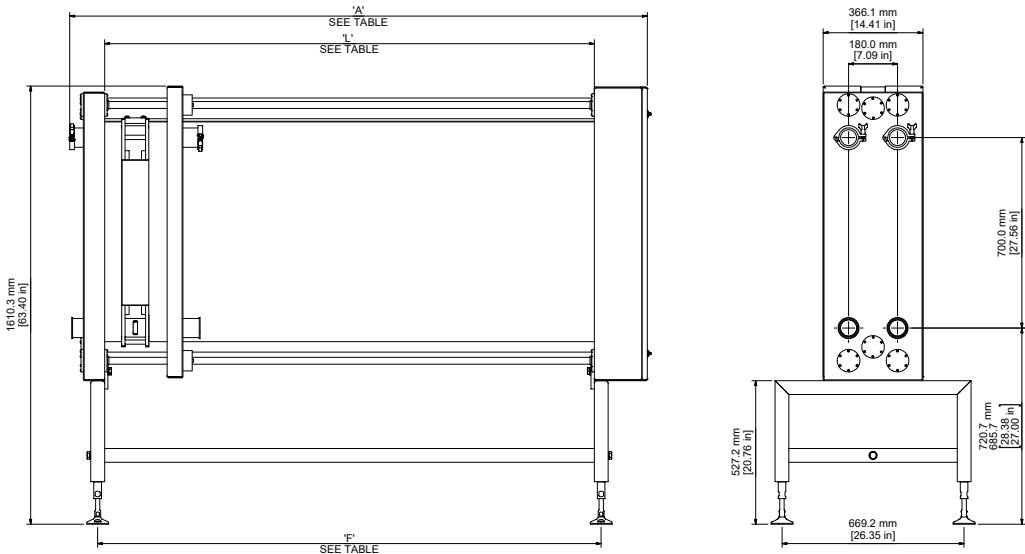
- Plate pack cover (shroud)
- Grids
- Divider plate

FRAME INFORMATION				
Frame Size	DIM 'A'	DIM 'L'	DIM 'F'	Plate Capacity (0.6 mm)
2	1216 (47.9)	900 (35.4)	950.8 (37.4)	102
3	1516 (59.7)	1200 (47.2)	1250.8 (49.2)	152
5	2166 (83.3)	1800 (70.9)	1850.8 (72.9)	252
6	2516 (99.1)	2200 (86.6)	2250.8 (88.6)	319

APPLICATIONS

- Milk
- Ice cream
- Yogurt
- Butter
- Cheese
- Sports beverages
- Dressing/Sauces
- Fruit/vegetable juice
- Egg products
- Brewery applications
- Infant formula
- Emulsions
- Supplements
- Fat substitutes
- Ointments
- Hair products
- Skin cream

CONFIGURATION



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