

NEW SPX Product-to-Product (P2P) Tubular Heat Exchanger

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Unique design gives bacteria nowhere to hide; while improved heat transfer reduces cost, size and energy consumption

SPX has long been a leading provider of **Tubular Heat Exchangers (THE)** to the dairy and beverage industries. In response to customer requests, SPX has now developed a new patented Product-to-Product (P2P) Tubular unit that sets a new standard in food hygiene and heat transfer efficiency.

Higher Food Safety = Less Risk

The SPX P2P THE has a unique design and manufacturing method that eliminates all crevices from the secondary sides of the tubes, giving bacteria no space to hide during cleaning and sterilization cycles. This combined with a special uniform turbulent flow pattern creates an easily cleanable P2P THE that assures product sterility and reduces food safety risks compared with traditional P2P THE technology.

Improved Heat Transfer Efficiency = Lower Costs, Smaller Units

The unit also uses a combination of a tangential inlet/outlet and a coil wound around the tube bundle to generate a special helix spiral product flow pattern in between the inner tubes and the outer shell. This, combined with the direct P2P principle increases the heat transfer. Also the numbers of tubular units can be reduced significantly. This not only reduces the energy consumption, but also reduce the overall footprint for the installation.

Costs are further lowered as the need for a secondary circuit is minimized, reducing the amount of process equipment such as pumps, valves and pipework needed for the process.

Designed for Low Life Cycle Costs

As well as reducing energy costs and installation costs, the SPX P2P THE is also designed for rapid maintenance, easy inspection and, with its higher level of 'cleanability', offers the potential for increased times between service intervals. It has been designed to provide robust operation and high-level heat transfer performance.



SPX = More than a leader in heat exchange technology

With leading brands such as APV, Waukesha Cherry-Burrell, e&e Series, and Gerstenberg Schröder; SPX has long served the dairy, food and beverage industries with leading technology solutions. Its capability stretches beyond just a technology manufacturer with the experience and engineering capability to provide complete, turnkey processing lines. Its world-leading Innovation Centres enable customers to test and validate processes, bring new products to market quickly and gain the support of leading food scientists and technology.

SPX also has a strong global reach with a comprehensive portfolio of professional aftermarket services to ensure your process is optimized throughout its lifetime.

The new SPX P2P THE is the result of a combination of continual research and development, close customer partnerships, detailed understanding of heat transfer technology, advanced capability in hygienic design, and expert engineering. It is the latest of many products designed to bring sustainability, energy efficiency and improved safety to food and beverage industries.

