

We have lift off! Precise **Hygienic line** designs lead the way in tackling the food safety challenge

The development of gasketed plate heat exchangers, which are specifically tailored for hygienic applications, is evolving the processing of food, beverages, and pharmaceuticals.

These innovations are designed not only to meet all requirements for hygienic applications but to consistently exceed them, ensuring performance, safety, and reliability at the highest level. Margareta Clementson, the launch manager for the Hygienic line, explains the importance of this unique portfolio in advancing hygiene and sustainability at a time when there can be no compromise on safety, particularly in food and beverage applications, as well as in pharmaceutical settings where hygiene remains essential.



“The price of not getting it right with hygiene is high, and with the Hygienic line, Alfa Laval is developing a unique portfolio of gasketed plate heat exchangers that ensure our customers do get it right.”

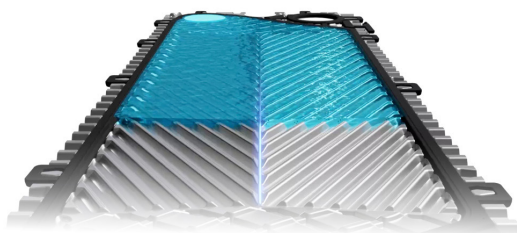


Margareta Clementson,
Strategic Marketing,
Food and Water Division, Alfa Laval

With food safety at the top of the global processing agenda, hygiene has been put firmly in the spotlight. Alfa Laval is responding to the challenge with its world leading Hygienic line designed to meet the highest standards of cleanliness and efficiency.

Designed for maximum hygiene and efficiency

“The big difference between this equipment and our competitors’ is that the plates for these heat exchangers are specifically designed for hygienic applications. They are not just standard industrial plates being adapted for use; they are set up to optimize the distribution of fluid to ensure maximum hygiene and efficiency, and are designed to be easily cleaned themselves.”



Margareta highlights that the Hygienic line is not just about food safety. She states that the designs also focus on sustainability. “We ensure our technology saves water, energy, and chemicals without compromising on thermal efficiency”.

In fact, sustainability is embedded in the design with the thinplate technology, meaning that the equipment has been developed with lower CO₂ emissions while lasting just as long as thicker-plated, old-school alternatives. Margareta also says that customers from a variety of industries are already enjoying the significant operational and sustainability benefits from the range.

Pioneering innovations

Since the first product launch in November 2021, innovation has been a hallmark of the Hygienic line. Features like EquiFlow™, for instance, optimizes media flow, enabling uniform heat treatment with minimal fouling.

The plates engineered with precision, challenge the notion that thicker plates are stronger. Innovations such as SmoothPort™, which places the gasket at the plate edge, preventing build-up and maximizing cleanability and drainability, and CleanChannel™ in the heat transfer area and along the gasket, enhance cleanability and drainability, preventing build-up and facilitating the removal of particles. These features ensure that the equipment remains clean and efficient, reducing downtime and maintenance costs.

Versatile applications across industries

“It is exciting to be working in a company that is leading the way with these innovations,” says Margareta.

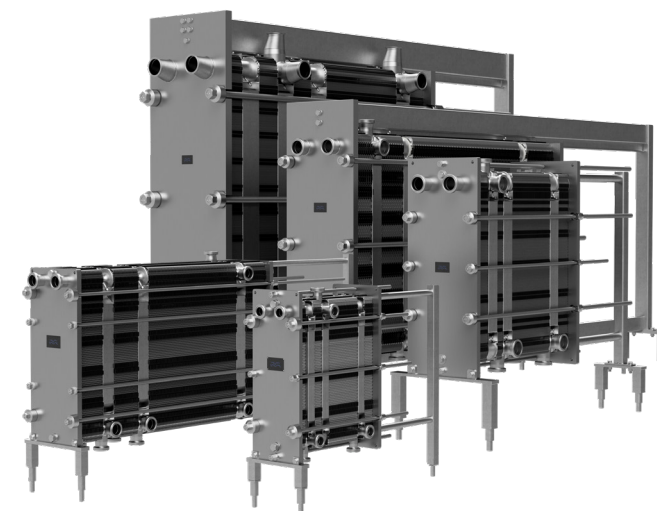
The Hygienic line’s precision design makes it suitable for various industries, including dairy, food, beverages and brewery, but they are also deployed in others such as biotech, pharmaceutical and home and personal care.

Since the launch of the H4 heat exchanger in China four years ago the portfolio has grown steadily, delivering enhanced efficiency and hygiene you can trust.

A comprehensive package

Margareta notes that the launch of the Hygienic line had been a continuous process. “We listen to customer feedback to refine our products” she says, “the response has been overwhelmingly positive, whether from new plants or those upgrading existing sites.

“The cleanability factor has been a significant plus” Margareta adds. “Our customers appreciate the combination of efficiency, sustainability, and food safety. This comprehensive package makes the Hygienic line an exciting proposition in the market.”



Contact Alfa Laval

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