



SONDEX®

► S4A - S8A

Plate Heat Exchangers for Food and Dairy

Recommended Applications:

The S4A and S8A range range of Sondex food and dairy plate heat exchangers is especially designed to meet all sanitary requirements.

Design Principle:

The Sondex type S4A and S8A plate range with lengths up to 0.75 m (2,5 ft) and a "long" thermal pattern will cover many duties up to 6 m³/h (26 gpm) in a single pass solution, meaning that all the connections are on the head side. This will ensure easy pipe- and service work, and by dismantling the exchanger for service, no pipes need to be removed.

This plate range is designed for a small-sized pasteurization up to 3.000 l/h (depending on the type of product and the temperature profile) and ensures a gentle and soft product treatment.

The heat transfer is obtained, when the warm medium transfers energy through the thin, strong flow plates between the channels and delivers it to the cold opposing medium without mixing the two media.

Counter-current flow creates the optimal efficiency. The plate- and inlet design allows effective, easy CIP (Cleaning in Place) of all "flow" surfaces.

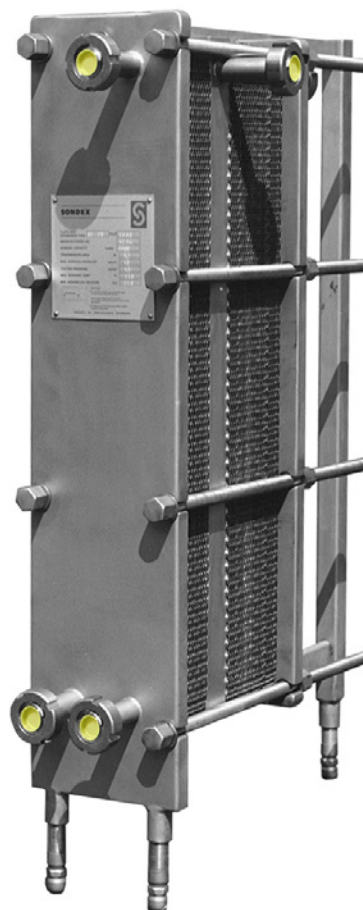
Flow plates:

The corrugated "herringbone" pattern ensures turbulent flow in the whole effective area. Furthermore, this pattern brings "metallic" contact between the plates, and together with locking devices on the gaskets, the plate pack is easily assembled. The plate pack is held firm and safely between the fixed head and movable follower of the frame.

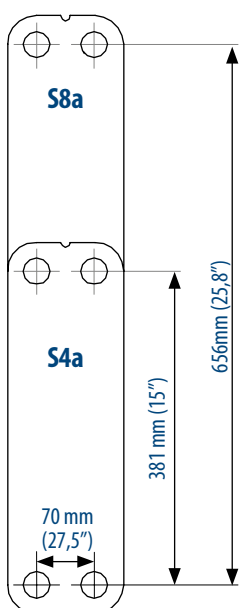
Data Required for Correct Quotation:

- Duty
- Flow rate
- Temperature
- Type of media
- Working pressure
- Working Temperature
- Pressure loss
- Thermodynamic properties

Above data determines the choice of heat exchanger.



S8A



For exact dimensions of the PHE please refer to the dimension drawing

Technical Information

Frame:

Stainless steel frame, designed for the food and dairy industry. The frame comes with clamping bolts placed around the frame edge. The FS frame is equipped with adjustable ball feet.

Design pressure:

- FG and FS stainless steel frame: 1.6 MPa. (232 PSI)
- FT stainless steel frame: 1.0 MPa. (145 PSI)

Intermediate Frames:

Intermediate frames and corner blocks for FS frames in stainless steel.

Construction Standard:

- EN13445 (PED 2014/68/EU)
- ASME sec VIII, Div. 1

Connections:

- 1"/DN25 dairy union. According to all known standards.

Plate Material:

AISI 316, 254 SMO and titanium. Also 2 x 0.4 mm "Sonder Safe" plates, for food and industry. Other materials available on request.

Gaskets:

The gasket is the unique non-glued "Sonder lock" gasket which locks the plates together with strong rubber buttons, so that the plates are strongly guided during the assembly of the plate heat exchanger. Materials: NBR, EPDM and Viton. Other materials available on request.

Extra Equipment:

- Safety cover in stainless steel
- Assembling spanner