

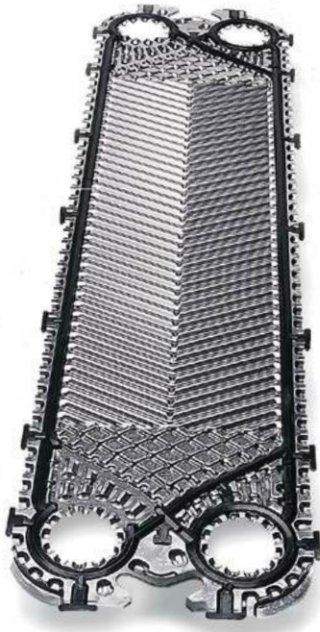
# Clip plates

Alfa Laval's Clip plates are custom-designed for the efficient thermal treatment of liquid food and sensitive hygienic products. Based on many years of practical experience in food applications, they offer a well-balanced answer to complex needs.

Clip plates take their name from their glueless clip-on gaskets, which can quickly and easily be removed with the plates still on the frame. Food-grade gaskets are available

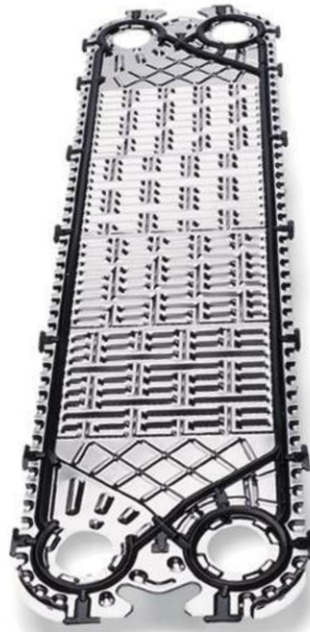
in materials from NBR to EPDM, enabling a perfect match for the application temperature and characteristics.

The plates themselves are available in many geometries and patterns, as well as a choice of stainless steel, SMO or titanium. Their excellent press depth and relatively few contact points prolong operating times, while a unique distribution area ensures an uniform flow over the entire plate surface.



## Standard

Well-proven and extremely heat efficient, our Standard Clip plates meet the toughest requirements in food processing. They feature a chevron pattern for maximum strength at high working pressures, with different chevron angles available for optimal heat transfer at a given pressure drop.



## WideStream

Our WideStream Clip plates have very few contact points, which helps prevent blockage and results in longer uninterrupted operating times. The plates are specially developed for the pasteurization of fruit juices and other products containing pulp and fibres.



## Gemini

With their double walls, our Gemini Clip plates combine excellent heat transfer with increased protection against the mixing of fluids. The plates consist of two sheets that are formed together, which prevents the media from mixing even in the event of a cracked plate.