

MUELLER® ACCU-THERM® SANITARY HEAT EXCHANGERS

ADVANTAGES OF MUELLER ACCU-THERM SANITARY HEAT EXCHANGERS

PLATE SIZES

- We offer the most extensive plate selection on the market today.
- 17 precision engineered plate sizes from less than 1/2 square foot to more than 27 square feet of heat transfer surface.

NO CLOG DESIGN

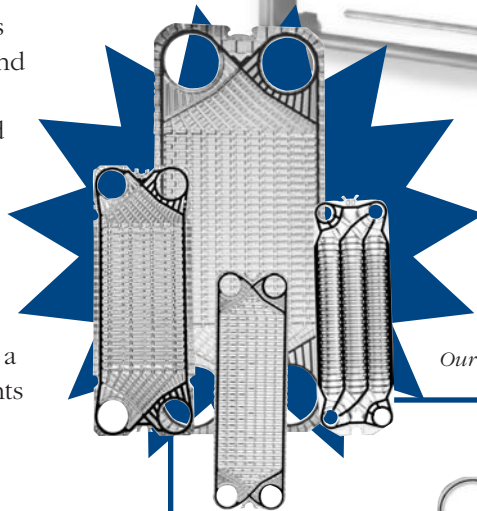
- Our exclusive “free-flow” plates allow easy flow of viscous liquids and fluids with particulate up to 3/8" that can clog conventional plate heat exchangers.

MUELLER QUALITY — AT COMPETITIVE PRICES

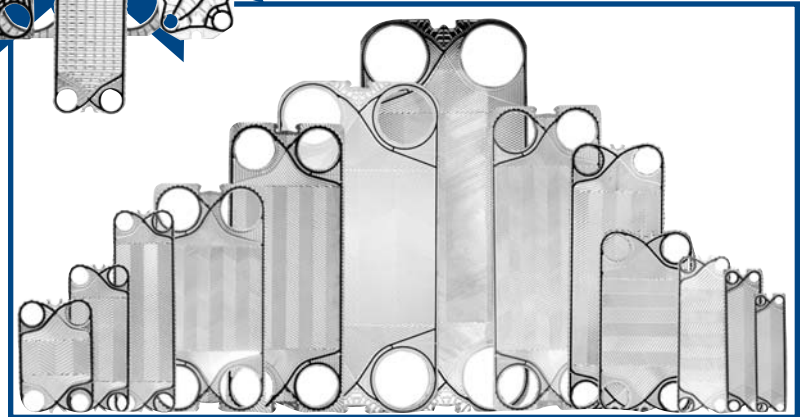
- We produce the highest quality processing equipment in the industry. We meet or surpass the most stringent sanitary and temperature performance control standards in the food and dairy processing industry, including 3A. All this at competitive prices!

ON-TIME DELIVERY

- In-house manufacturing and a large inventory of components allow quick assembly and shipment.



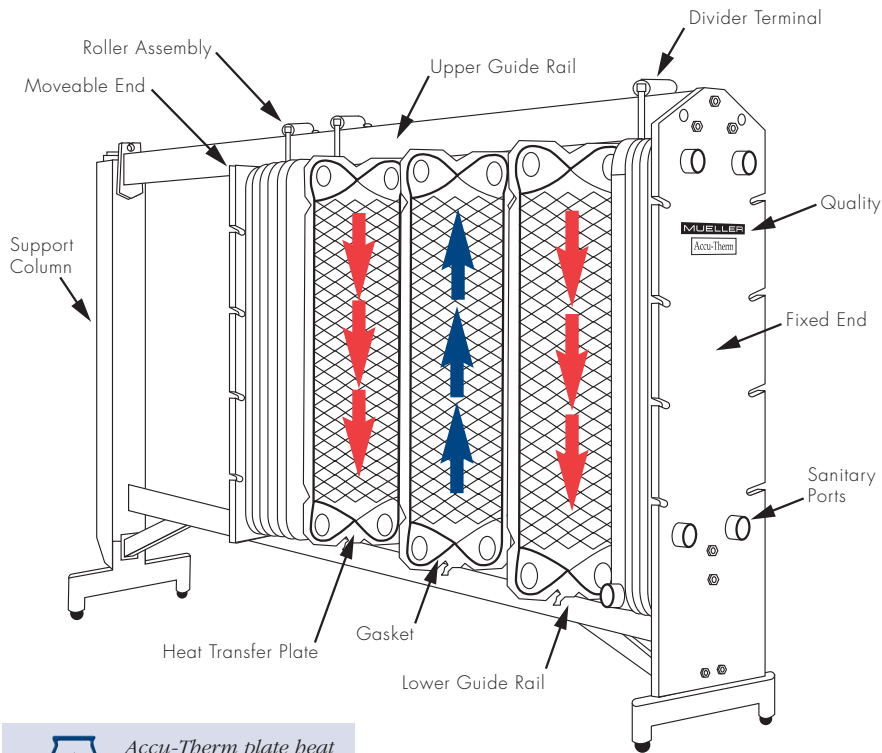
Our plates also come in 4 “free-flow” sizes.



Accu-Therm plate heat exchangers are built in accordance to 3A sanitary standards.

MUELLER®
HEAT TRANSFER PRODUCTS

MUELLER ACCU-THERM SANITARY HEAT EXCHANGERS



The Mueller Accu-Therm consists of a series of embossed heat transfer plates arranged to form a network of parallel flow channels. The plate pack is mounted on upper and lower guide rails and compressed between two end frames using compression bolts. Each Accu-Therm is designed according to computer generated sizing information based on a specific product application.

Accu-Therm plates are available in several different configurations for various heat transfer effects. Mueller can recommend the best plate or plate combination for your needs.

Divider terminals allow heating and/or cooling of two or more fluids within a single frame assembly.



PLATE DESIGN GEOMETRIES

Horizontal (H)

Horizontal herringbone embossing. Highest heat transfer coefficients and pressure drop.

Combination

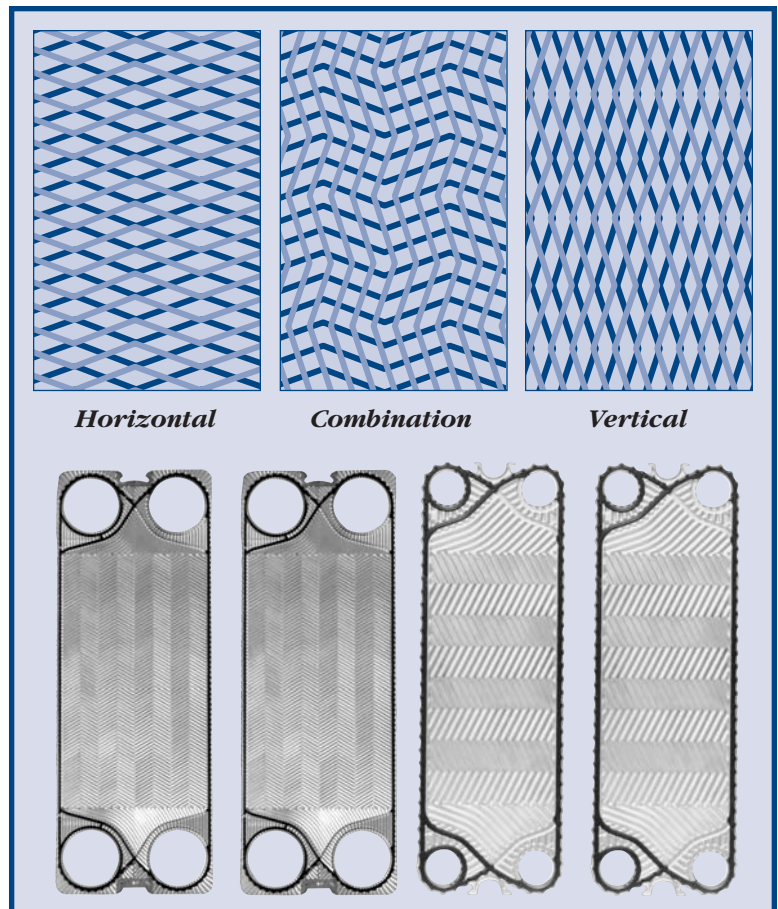
A combination of H and V plates for an intermediate range of heat transfer coefficients and pressure drop.

Vertical (V)

Vertical herringbone embossing. Slightly lower heat transfer coefficients and pressure drop.

Special Performance (F, G, and P)

Special plate geometries for custom heat transfer needs.



FRAMES

The Accu-Therm frame design consists of either solid stainless steel or mild steel painted end plates, adjustable ball- or pad-mounted feet, and a variety of sanitary connections. These features allow selection of the most economical yet performance-oriented frame design for your application.

All Accu-Therm frames are sized to allow future process expansion. Plates and/or divider terminals can be added to expand capacities as your requirements increase. This protects your investment by ensuring the Accu-Therm plate heat exchanger will continue to fit your expanding operations.

DIVIDER TERMINALS

Use of divider terminals allow the heat exchanger to be designed as a multi-section unit. This allows heating and/or cooling of two or more fluids within a single frame assembly. Ports located in the corners of the divider terminal link the sections of the plate heat exchanger and allow connection of external piping.

The divider terminal's interchangeable port connections are another way the Accu-Therm adapts to your changing requirements. Single, dual, blank, and flow-through ports are available and can be positioned for vertical or horizontal piping.



GASKETS

In Accu-Therm plate heat exchangers each fluid is individually gasketed. Ports are double sealed with the interim space vented to atmosphere. This eliminates the possibility of cross contamination, making the Accu-Therm ideal for sanitary applications. Accu-Therm gaskets are available in Nitrile (NBR) - FDA approved, Ethylene Propylene Rubber (EPDM) - FDA approved, Viton - FDA approved, and Butyl (resin-cured).

Mueller's molded, one-piece gaskets are designed to fit precisely in the gasket grooves on Accu-Therm heat transfer plates. Built-in positioning devices ensure trouble-free installation and allow in-plant plate regasketing by the personnel. Lock-in gaskets are available on some models.

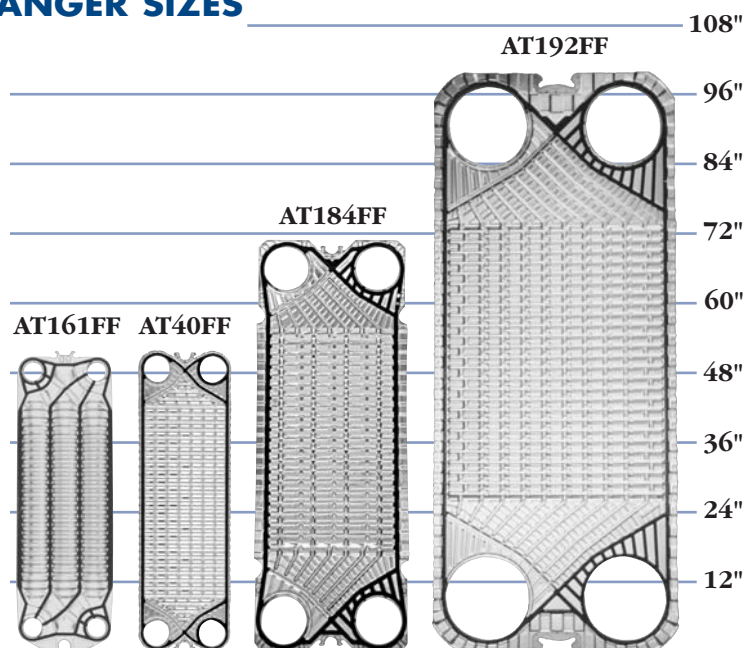
EXCLUSIVE "FREE-FLOW" DESIGN

Competitive plate heat exchanger designs claim wide-gap advantages, but pinch points in their design can block flow and create slurry buildup. The "free-flow" channels handle bigger particles and require less maintenance because they are a constant width.

Mueller offers the exclusive "free-flow" plate design which makes it possible for food processors to heat, cool, or pasteurize products containing fibers or particles that will clog conventional plate heat exchangers. This special wide channel plate is ideal for viscous liquids and products containing particulate and fibers up to 3/8" in diameter to 1" long. The "free-flow" can handle difficult applications such as barbecue sauce, applesauce, orange juice with pulp, baby food, and much more.

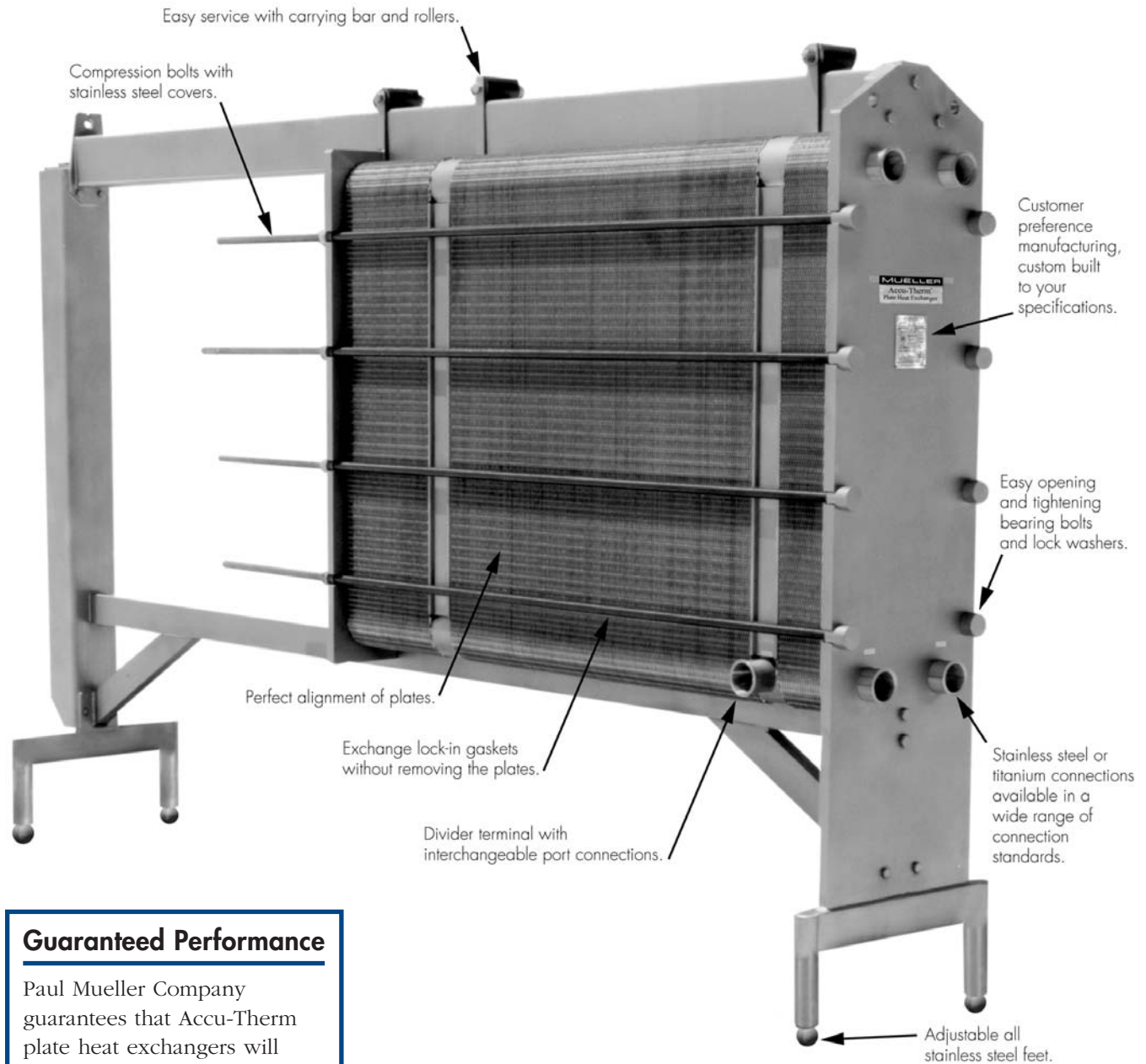
"FREE-FLOW" PLATE HEAT EXCHANGER SIZES

Model	Operating Pressures	Square Feet	Sanitary		
			Gap	Port Size	Plate Thickness
AT-161FF	Up to 86 psig (6.9 bar)	5.7	0.19"	3"	1.25 mm
AT-161FFD	Up to 86 psig (6.9 bar)	5.7	0.25"	3"	1.25 mm
AT-40FF	Up to 150 psig (11.3 bar)	4.8	0.19"	4"	0.8 mm
AT-184FF	Up to 86 psig (6.9 bar)	8.6	0.25"	8"	1 mm
AT-184FFD	Up to 86 psig (6.9 bar)	8.6	0.44"	8"	1 mm
AT-192FF	Up to 86 psig (6.9 bar)	15.1	0.47"	12"	1 mm



ADVANTAGES OF MUELLER ACCU-THERM SANITARY HEAT EXCHANGERS

Designed to meet a wide variety of sanitary process applications, the Accu-Therm plate heat exchanger meets or surpasses the most stringent sanitary requirements for human consumption.



Guaranteed Performance

Paul Mueller Company guarantees that Accu-Therm plate heat exchangers will perform as specified.



Accu-Therm plate heat exchangers are built in accordance to 3A sanitary standards.

MUELLER®

P.O. Box 828 • Springfield, Missouri 65801-0828, U.S.A.
Phone: (417) 831-3000 • 1-800-MUELLER • Fax: (417) 575-9885
www.muel.com • E-mail: heattrans@muel.com

International Inquiries - Fax: (417) 831-6906 • E-mail: international@muel.com

©2000-03 Paul Mueller Company

All products, specifications, and features of this product are representative of the final product and are intended as reference only. We reserve the right to make alterations without notice.



AT1638-2