

NR5 EasyFlow Heat Exchanger

APV PLATE HEAT EXCHANGER





The first commercially successful plate and frame heat exchanger was introduced in 1923 by Aluminum Plant and Vessel Company Ltd., which became known as APV. We have evolved and grown over the years to better meet the changing needs of our customers and their industries.

Our vision for the future is rooted in a long standing tradition of excellence and commitment to progress. We strive to offer the customer the highest quality products and services today, tomorrow and beyond.

Based in Charlotte, North Carolina, SPX Corporation (NYSE: SPW) is a global Fortune 500 multi-industry manufacturing leader. The company's highly-specialized, engineered products and technologies serve customers in three primary strategic growth markets: infrastructure, process solutions, and diagnostic systems. Many of SPX's innovative solutions are playing a role in helping to meet rising global demand, particularly in emerging markets, for electricity, processed foods and beverages and vehicle services. The company's products include thermal heat transfer equipment for power plants; power transformers for utility companies; process equipment for the food & beverage industry; and diagnostic tools and equipment for the vehicle service industry. For more information, please visit www.spx.com.

NR5 EasyFlow Plate HeatExhanger

A LEGACY OF PERFORMANCE

APV R5 Heat Exchangers can be found hard at work every day in a wide variety of hygienic applications around the world. It is SPX 's experience and commitment to excellence that have set the standard in this industry for superior performing products.

The NR5 EasyFlow is a well-balanced heat exchanger that provides outstanding performance & value. Great attention to detail makes the NR5 the smart choice for high efficiency hygienic applications.

PROCESS ADVANTAGE:

- Competitive cost
- Longer run times
- Can handle UHT milk as a result of washboard turbulence
- Greater heat transfer
- Increased process capacity

FEATURES:

- EasyClip gasket design
- Interlocking plate design
- Diagonal flow plate for even product treatment
- Reinforced port area
- Fewer contact points
- 150 psi rating (10 bar)
- 3A compliant
- Intensified heat transfer

BENEFITS:

- 20% more processing capacity in the same R5 frame
- 7 1/2% more heat transfer area per plate than the competition
- Diagonal flow plate for even product treatment
- Superior washboard hygienic design
- Fits in all R5 frames

MATERIALS & OPTIONS:

- Standard delivery plate offer 316 SS / 0.6mm
- Also available 27-7 Mo / Titanium
- Standard delivery gaskets EPDM, Nitrile

Typical product applications

Dairy

PORT STRENGTH

surface for secure sealing.

The NR5 inlet design provides a homogenous and efficient distribution of product across

the plate and into each channel

EasyClip allows you to quickly

remove gaskets for increased serviceability and gasket

EasyClip allows gaskets to be interlocked between plates

providing trouble-free installation.

and securely install and

longevity. A robust design,

HEAT TRANSFER Superior hygienic plate design provides maximum turbulence

for increased efficiency, longer run times and 7 1/2% more heat

transfer area per plate than the

The NR5 radiused port edge design

provides excellent strength while

minimizing the risk of product build up on flat, hard-to-clean areas

found in some competitor's plates. Generous port size provides lower

PLATE INTERLOCK

assembly, reducing the risk of plate

NR5 plate interlock assures proper assembly and saves time.

damage and incorrect position. Positioned at all four corners, the

NR5 plate interlock system

provides safe and reliable alignment of plates during

competition.

pressure drops.

RADIUS PORT

avoiding low turbulence flat areas.

DISTRIBUTION

EASYCLIP

Careful attention to detail avoids

weak areas that can cause plate deformation and shorten plate life.

Reinforced inlet area provides rigid

Milk pasteurization Cream pasteurization Ice cream mix heat treatment Milk byproducts Cheese-milk HTST UHT processing Raw milk Cream coolers Cultured yogurt coolers Cheese sauce cooling



Food

Egg processing Tomato sauce & paste Ketchup pasteurizing Liquid bakery sponge cooling Bakery brew coolers Sauces, gravies, starch cooker-coolers Sugar processing Infant formula pasteurizing Edible oils (sugar, syrups) Edible oils (vegetable, soybean, mineral oils)

Beverage

Fruit juice pasteurizing Sport drink hot and ambient fill High pulp juice Citrus concentrate chillers Soft drink processing Beer pasteurizing Wort cooling



Pharmaceutical

Antibiotic broths Culture media sterilizers Sterile water Cosmetics Shampoos Conditioners





SPX.

NR5 EasyFlow

APV PLATE HEAT EXCHANGER

Global locations

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