

Alfa Laval ALTB

Top-mounted agitator with free-hanging shaft and bottom bearing for tank mixing and blending in hygienic applications

Introduction

The Alfa Laval ALTB is a top-mounted agitator with shaft and bottom support for hygienic mixing and blending in atmospheric and pressurized tanks. Its versatile, modular and hygienic design enables customization to meet the requirements of virtually any duty and ensures cost-effective, energy-efficient operation. Exceptional cleanability through Cleaning-in-Place makes the ALTB agitator ideal for use in sterile and aseptic applications.

Applications

The ALTB top-mounted agitator is designed for a wide range of tank mixing and blending duties across the dairy, food, beverage, brewery, personal care, biotechnology and pharmaceutical industries.

Duties Keeping media	Typical examples Milk storage tanks, cream tanks, mixed
homogeneous	products tanks, UHT, and products storage tanks
Mixing and solutions	Fluid and fluid mixing, drinking yoghurt and fruit mix tanks, flavoured milk mix tanks, and syrup mix tanks
Dispersing	Powder protein and oil mix tanks, micro salt and milk product mix tanks
Suspension	Fluids with particles, juice tanks, crystallizing tanks, etc
Heat transmission	Circulation of media in tank with dimple jacket (cooling or heating)
Flocculation	Wastewater treatment tanks

Benefits

- · Versatile, modular, hygienic design Impellers with standard pitch
- Can be configured for minimum energy consumption
- Gentle product treatment
- More uptime and higher yields due to low maintenance requirements
- Meets EU and US standards and regulations such as EHEDG, USDA, FDA, 3-A Sanitary Standards

Standard design

The ALTB top-mounted agitator consists of a drive unit with shaft, shaft seal, bottom steady bearing (shaft support inside the tank), and specially designed energy-saving (EnSaFoil) impellers with two or three blades. The bottom steady bearing extends agitator service life and reduces cost. The Alfa Laval agitator range includes top-, bottom-and side-mounting models.



Working principle

The Alfa Laval ALTB top-mounted agitator has an electrical drive motor that transmits the energy required for mixing and blending, either directly or via a gearbox, to the agitator shaft. The shaft rotates, supported by the shaft support, turning the EnSaFoil impellers. The impeller movement creates a high flow with low shear due to the highly effective axial pumping effect on the liquid in the tank. This results in effective mixing and blending of the entire contents of the tank.

Options

- Welding flange
- · Standard design
- · Low level impeller
- Stainless steel cover for motor/gear motor
- · Spare part kit

Certification

Alfa Laval Q-doc, available, depending on the individual configuration



TECHNICAL DATA

Motor

Motor size and speed as required for duty. As standard with IEC motor IP55. Optional: IP66. As standard painted RAL5010.

Voltage and frequency

As standard for 3x380 to 420V, 50Hz - 3x440V to 480V, 60Hz. All motor voltages and frequencies are available.

Gears

Different gear types available according to configuration. As standard filled with food approved oil. As standard painted RAL5010.

Product wetted surface finish

Industrial, shot peened	Ra $< 3.2 \mu m$
Hygienic, polished	Ra < 0.8 µm

PHYSICAL DATA

Materials

Steel parts:

AISI 316L (standard)
Other materials on request.

Seal rubber parts (O-rings or bellows):

EPDM

FPM/FEP (only for stationary O-rings)

Other materials on request.

Mechanical seal parts:

Carbon (FDA)

Wear bushings (on shaft), (bottom steady bearing):

Silicon carbide

PEEK

Temperature

During operation:	Max 90 °C
CIP:	Max. 95 °C
SIP:	Max. 150 °C

Pressure

Pressure Full vacuum - 10 barg (145 psi) depending on configuration.

Material certificate - option

3.1 Material certificates/FDA conformity statement according to 21 CFR177 on steel/elastomer parts in contact with media

Dimensions

Standard propeller diameter range:

ø125 mm to1900 mm.

Specific dimensions on the drive unit and propeller(s) will depend on the actual configuration selected.

Configurable design

Type ALTB agitator design is fully configurable divided in the following elements:

- Drives (drive + shaft support + shaft diameter)
- Seal arrangements (oil trap + shaft seal type)
- Shaft (length)
- Energy Saving Foils (propeller type + surface finish)
- Bottom steady bearings (type + surface finish)
- Options

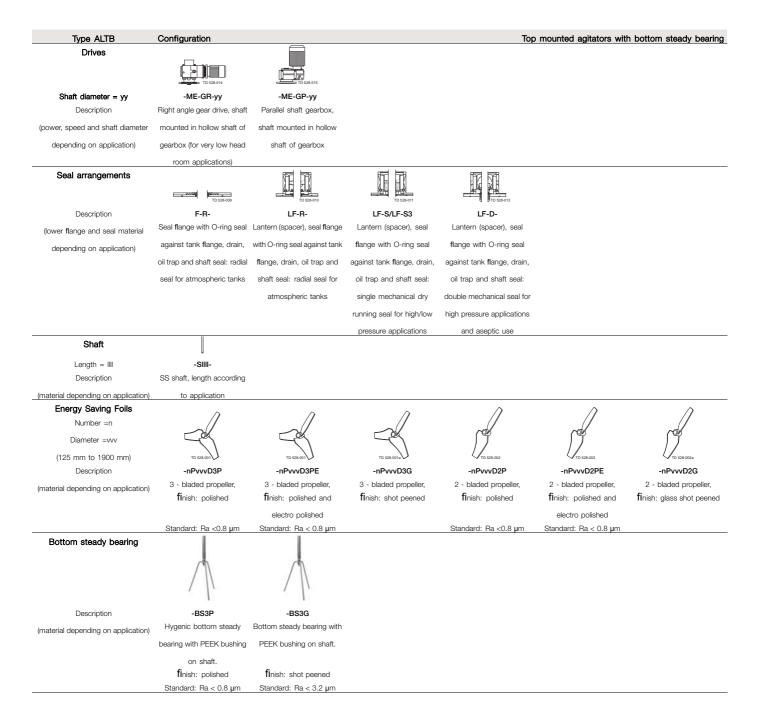
Each element has a broad range of different characteristics which make it possible to size the agitator for all applications and requirements. Type ALTB configuration, please see next page.

Advantageous and profitable design
Each configuration offers a number of advantages, which are shown in the examples below:

Operation features	Due to
Low energy consumption	the wide range of high efficiency propellers and drive units makes it possible
	to design for low operational costs
Gentle product treatment	the wide range of high efficiency propellers makes it possible to design for low
	shear operation
Hygienic features	Due to
Connections inside the tank (risk zones) can be avoided	propellers can be welded onto the shaft
Connections inside the tank (risk zones) can be avoided Good drip off properties	propellers can be welded onto the shaft no plane surfaces or grooves on internal parts
Good drip off properties Easy cleaning	no plane surfaces or grooves on internal parts
Good drip off properties	no plane surfaces or grooves on internal parts







Ordering

The following information is required to ensure correct sizing and configuration for ordering:

- Tank geometry
- Product properties
- Task of agitator
- Enquiry forms are available
- End-user country





Alfa Laval reserves the right to change specifications without prior notification.

How to contact Alfa Laval

Contact details for all countries are continually updated on our website. Please visit www.alfalaval.com to access the information direct.