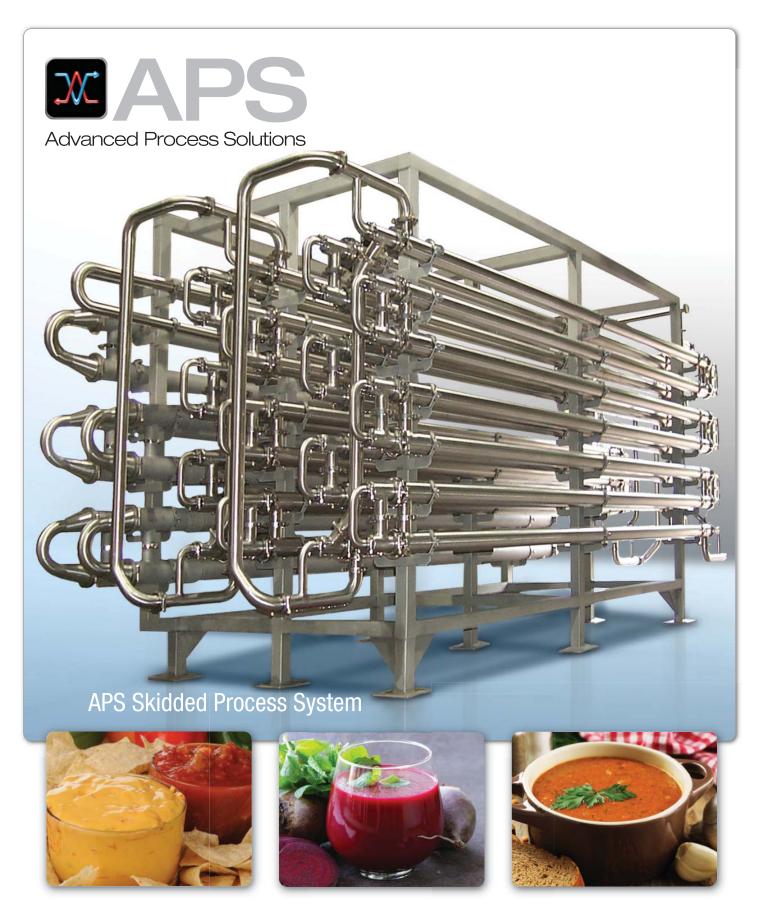
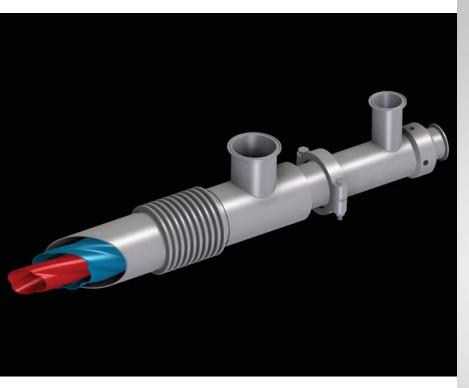
Triple Tube Heat Exchangers

Medium pressure, corrugated tube heat exchangers for use with liquid medias.



APS Triple Tube

Triple tube heat exchangers have about twice the area of double tube / linear foot. They consist of three concentric tubes — product normally flows in the annular space between the inner and middle tubes. They are well-suited for thick viscosity products, with or without particulates.



TYPES

- Semi welded
- Demountable / direct regeneration
- Equipped with aseptic fittings

MATERIALS OF CONSTRUCTION

- 304L SS
- 316L SS
- 2205 Duplex Alloy
- AL6XN

PROVEN PRODUCT APPLICATIONS

- Cheese sauce
- Pudding
- Fruit & vegetable purees
- Barbeque sauce
- · Juice pulp
- Soup
- Aseptic & hot fill applications

APS Triple Tube Heat Exchangers are ideal for viscous product processing or for direct regeneration heat recovery. Heat transfer of more viscous products is optimized due to the unique nature of the units with media located both on the exterior and interior, as well as having the product run through a corrugated channel. Unique dual o-ring design with leak detect to atmosphere separates product from media for safety and security.



PROVEN BENEFITS

- Prevent cross-contamination Double o-ring seal between products and media
- Choose a flexible design Semi-welded or totally demountable designs available
- · Save space and money Ultra corrugations minimize heat transfer surface area
- Reduce system size Customized equipment layouts available
- Run a wide range of products HE pressure capabilities up to 800 psi
- Customize solutions Product tube annular spaces from 1.5" to 4"
- Maximize HE efficiencies Generates higher Reynolds numbers at lower flow rates



