



Alfa Laval ALT

Agitators

Introduction

The Alfa Laval ALT is a top-mounted agitator with freehanging shaft 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 ALT agitator ideal for use in sterile and aseptic applications. An ATEX-certified version is available for use in potentially explosive environments.

Applications

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

Duties	Typical examples
Keeping media	Milk storage tanks, cream tanks, mixed products
homogeneous	tanks, UHT, and products storage tanks
Mixing and	Fluid and fluid mixing, drinking yoghurt and fruit mix
solutions	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
- 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 and 3-A Sanitary Standards

Standard design

The Alfa Laval ALT top-mounted agitator consists of a drive unit with optional bearing frame, free-hanging shaft with special shaft seal, and one or multiple specially designed energy-saving impellers (EnSaFoil) with two or three blades. The Alfa Laval agitator range includes top-, bottom- and sidemounting models.



Working principle

The Alfa Laval ALT 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, 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
- Low level impeller
- · Stainless steel cover for motor/gear motor
- Spare part kit
- ATEX version

Certification

Alfa Laval Q-doc and ATEX certifications available, depending on the individual configuration.



TECHNICAL DATA

Motor

Motor size and speed as required for duty.

As standard with IEC motor IP55, other types on request. 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				
Product wetted surface finish Industrial, shot peened:	Ra < 3.2 μm			
	Ra < 3.2 μm Ra < 0.8 μm			

ATEX - option

Matariala

Agitators can be delivered approved for use in an ATEX environment with declaration of conformity

PHYSICAL DATA

Materials		
Steel parts:	AISI 316L (standard)	
	Other materials on request	
Seal rubber parts (O-rings or bellows):	EPDM	
	FPM	
	FPM/FEP (only for stationary O-rings)	
	Other materials on request.	
Mechanical seal parts:	Carbon	
	Carbon (FDA)	
	Silicon carbide	

Material certificate - option

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

Dimensions		
Standard propeller diameter range:	Ø125 mm to Ø1900 mm	
Specific dimensions on the drive unit and propeller(s) will depend on the actual configuration selected		

Advantageous and profitable design

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

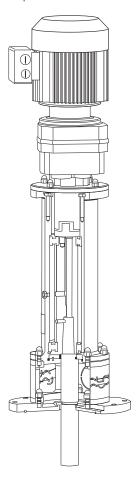
Operation features	Due to
	the wide range of high efficiency propellers and drive units makes it possible to
Low energy consumption:	design for low operational costs
	the wide range of high efficiency propellers makes it possible to design for low
Gentle product treatment:	shear operation
Hygienic features	Due to
Easy external cleaning:	stainless steel bearing frame design with seal O-rings (for wash down)
Connections inside the tank (risk zones) can be avoided:	bearing frame drives with drive shaft and special internal shaft connection without
Connections inside the tank (risk zones) can be avoided.	having a flange coupling inside the tank
Good drip off properties:	no plane surfaces or grooves on internal parts
Easy cleaning:	no interior shadow sides between the blades and smooth surfaces
Maintenance features	Due to
All service (replacement of wearing parts such as shaft seals, bearings etc.) can	bearing frame drives with detachable shaft which can be dismounted from
be done from outside the tank:	outside the tank
Easy dismantling:	use of spider type coupling and stainless steel parts (no corrosion)

Configurable design

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

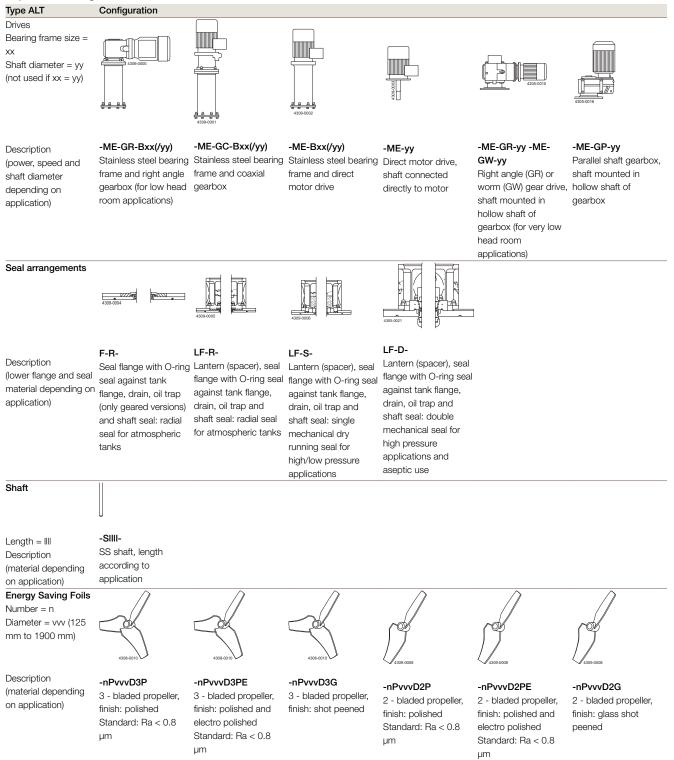
- Drives (drive + shaft support + shaft diameter)
- Seal arrangements (oil trap + shaft seal type)
- Shaft (length)
- Energy Saving Foils (propeller type + surface finish)
- Options

Each element has a broad range of different characteristics which make it possible to size the agitator for all applications and requirements.





Top mounted agitators



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

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