



**Plate Heat
Exchangers**
Food & Beverages

WE ARE ARSOPI THERMAL

A Thermal Solution Expert for Food & Beverage Industry

“Creative and friendly. Always.”

ARSOPI THERMAL has become a pioneering thermal solution expert of Plate Heat Exchangers (PHE) since 1992 for its vast experience, top manufacturing quality and outstanding performance. As a member of the world class equipment provider ARSOPI Group, and a technical licensee of HISAKA, one of the world-leading Japanese PHE manufacturers, drive innovation by absorbing extensive knowledge and blending it with our cutting-edge technology and range of specialized experience.



Accessibility to our customers and ensuring their satisfaction at every stage is our priority. Our high-performance standards and flexibility allow us to provide the thermal solutions that are energy-efficient, cost-effective and fully customized to the precise needs of our customers.

We adapt existing equipment to new requirements, without ever compromising quality, cost and safety.

Why ARSOPI THERMAL PHE?

- High thermal performance – excellent quality, high efficiency
- Cost savings and quick return on investment
- Lower Cost and High Performance
- Low level encrustation and efficient self-cleaning
- Compact & Lightweight
- Easy maintenance
- Flexibility of different thermal programs





Food & Beverage



Milk



Alcohol Drinks



Juices



Cheese



Butter



Beer



Yogurt



Ice Cream



Soft Drinks



Bottled Water

Food and Beverage products are mainly selected for their freshness and quality. Maintaining their natural features, colours, flavors and nutritional values by storing items in controlled conditions upholds these high standards. Also, cost-effective and sustainable processing is vital for a successful production.

Arsopi Thermal offers equipment with technologies suitable for different production stages, such as pasteurization, applications where heating or cooling are involved.





S1
AGUA

S2
MOSTO 68%

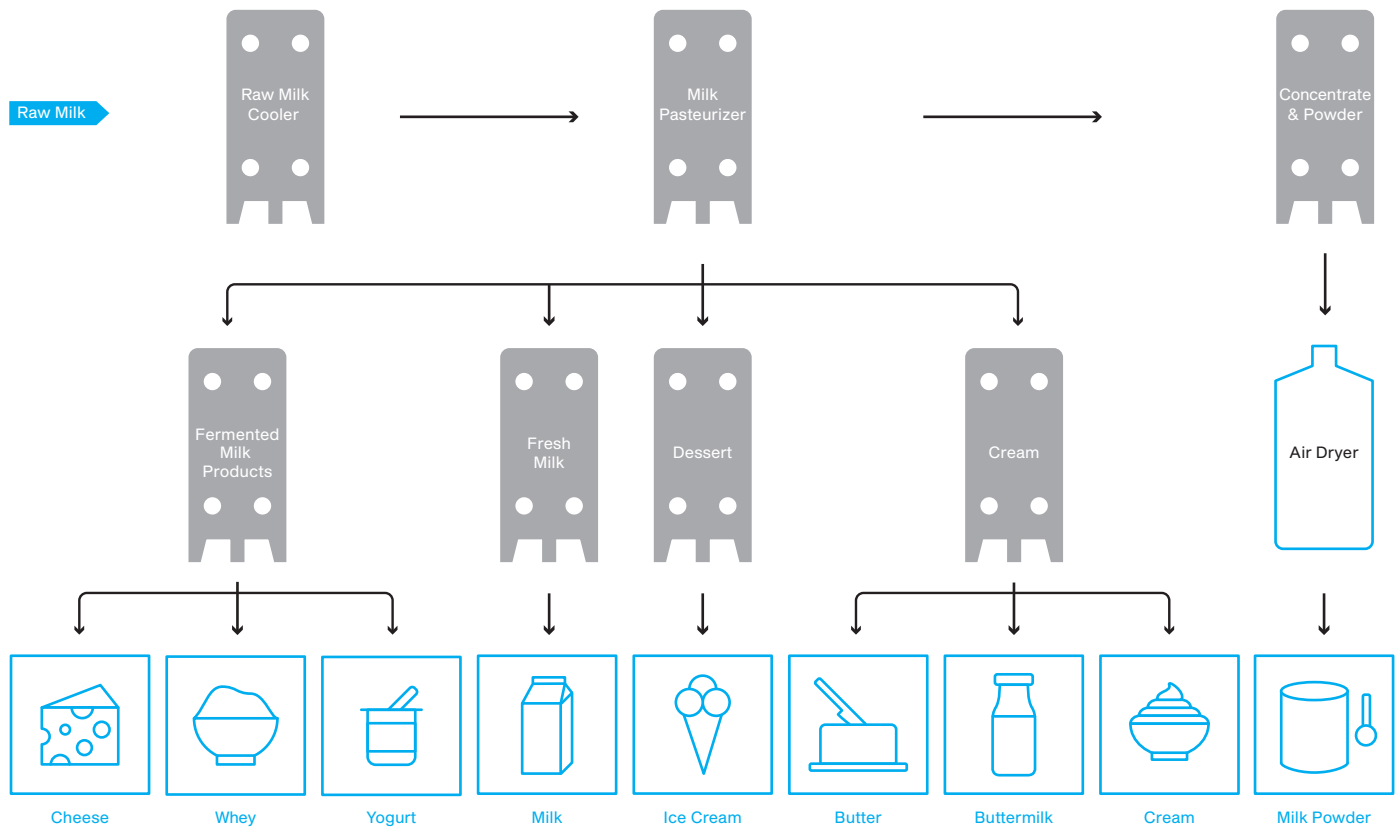
S3
AGUA

M2



Dairy & Milk Products

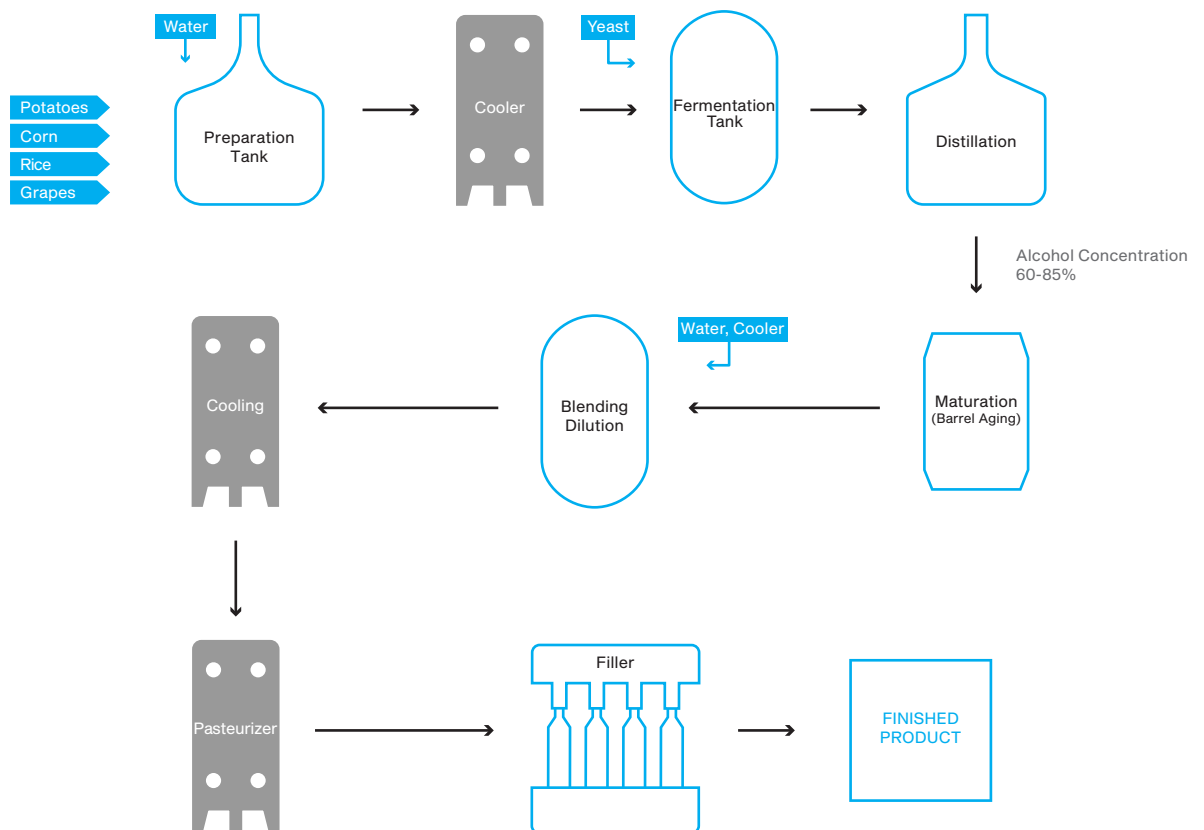
Milk and its derivatives are an integral part of everyday life. Arsopi Thermal PHEs have a very high hygiene level reliability and the advantage of higher recoveries (investment cost vs. energy consumption savings). It can be designed for all kinds of milk, plant-based beverages and dairy products. Pasteurization, heating and cooling are designed to preserve food quality, food safety and our outstanding efficiency.





White and Brown Spirit Drinks and Wine

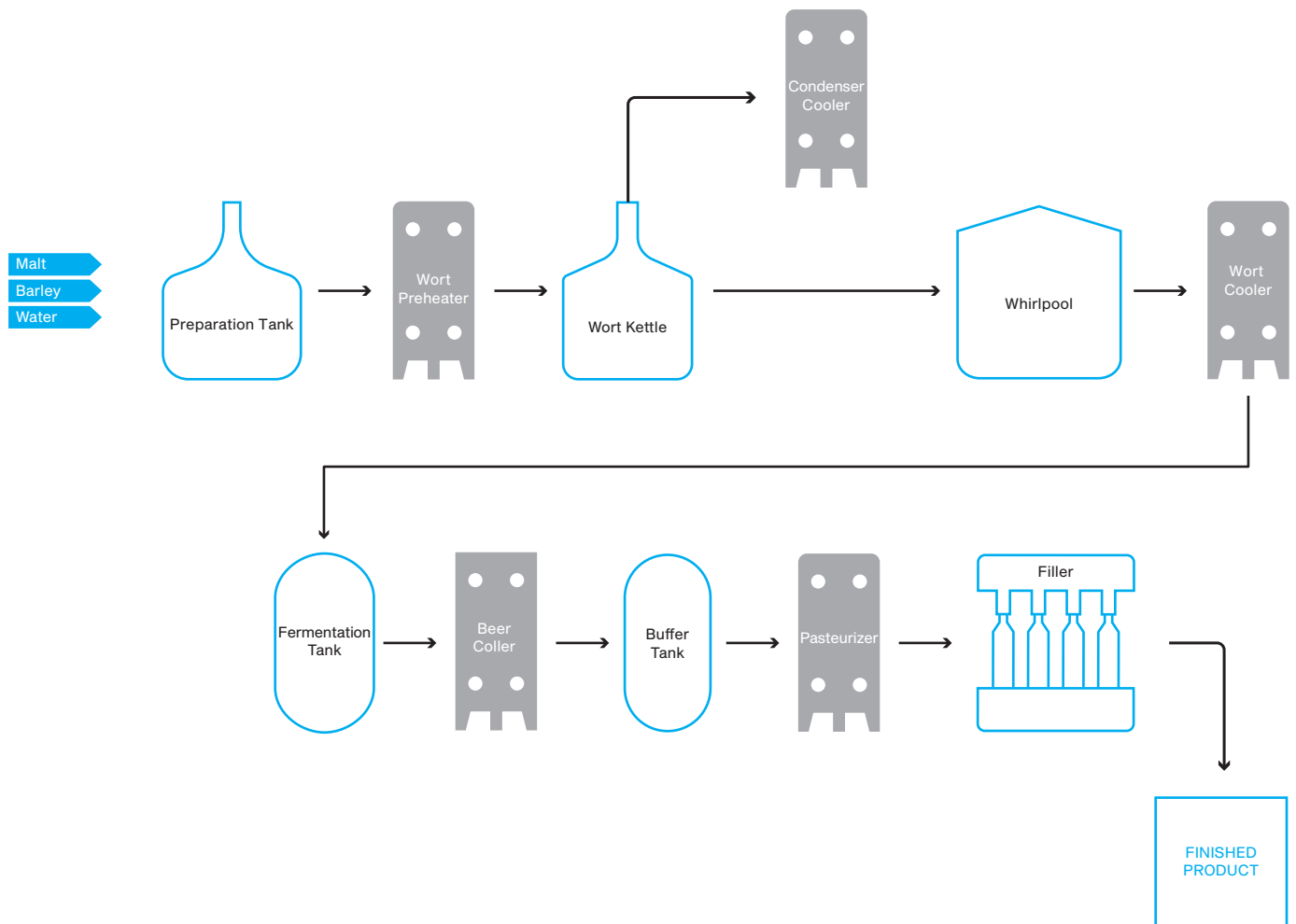
Arsopi Thermal Plate Heat Exchanger plays an important role in improving the energy efficiency of the distillation of whiskey and spirits by optimizing the heat efficiency. Our extensive technology, experience, knowledge, and equipment provide a safe, cost-effective, and attractive solution tailored to your requirements and applications, without compromising the characteristic aroma and flavor of the product.





Brewery

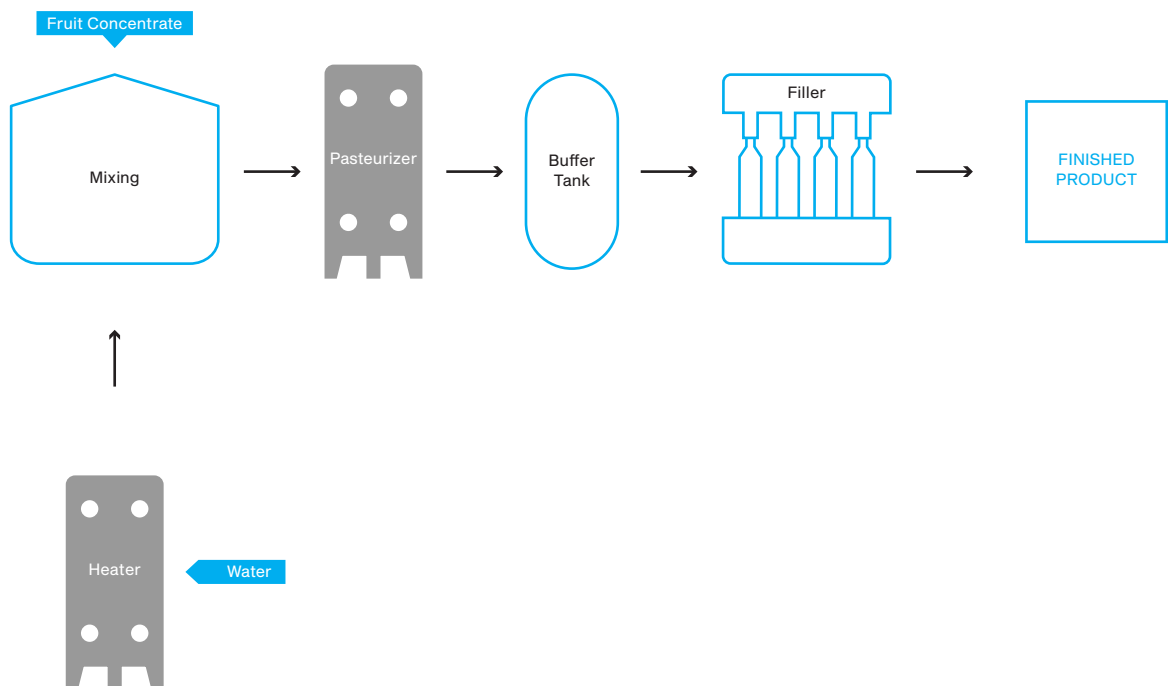
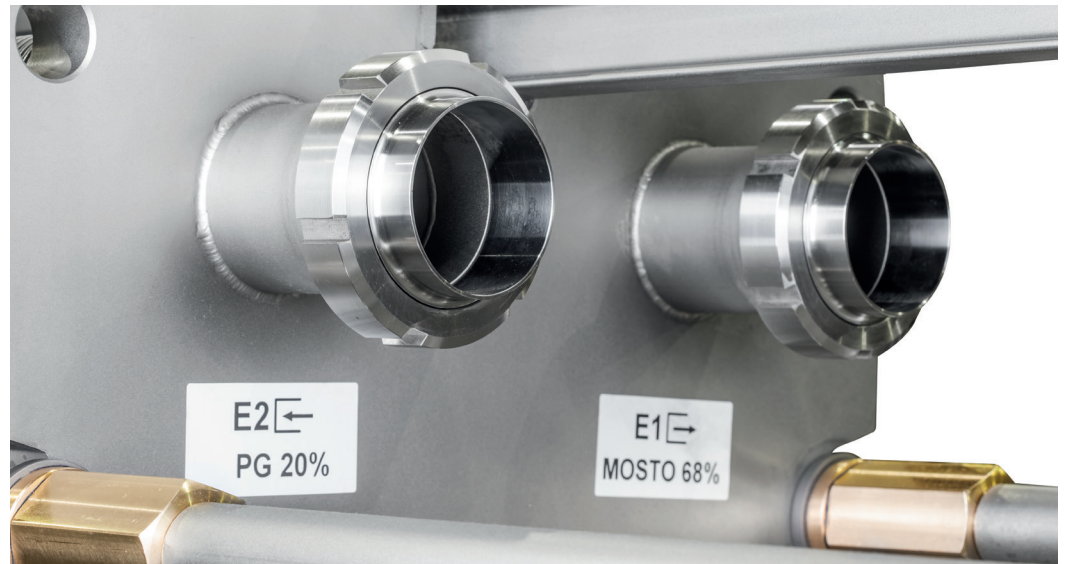
Arsopi Thermal can help you achieve the highest productivity and reliability whether artisanal productions or large industrial units. Our PHEs play a significant role in the production flow, and can ensure profitability and cost-effectiveness through heat recovery.





Juice, Soft Drinks, Bottled Water

Juice, soft drinks, bottled water are embedded into daily life. Arsopi Thermal high quality plate heat exchangers enable the processing and maintenance of natural flavor, texture, appearance and nutritional value by carefully selecting the most suitable solution.





S1
AGUA

S3
AGUA

S4
LECHE 40%

M21
LECHE

M22
LECHE

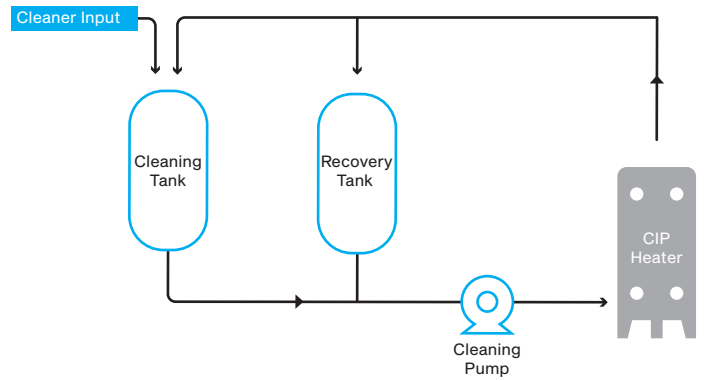
M24
LECHE

M23
LECHE

CIP – Effective Cleaning

Cleanliness is a critical aspect of food and beverage production to guarantee premium quality and safety for customers. We strive to simplify cleaning and maintenance procedure.

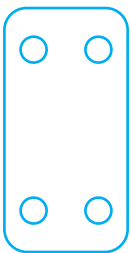
Our long-lasting construction and flow optimized design secures effective Cleaning in Place (CIP).



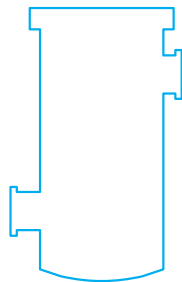
CIP Flow Chart

Additional Products

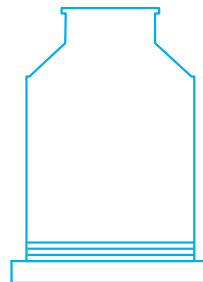
“Adaptability” and “Flexibility” are Arsopi Thermal’s strengths. We supply Heat Exchangers for a diverse range of products across various sectors, to provide cost-effective, energy saving and high-performing heat transfer solutions. Regardless of application.



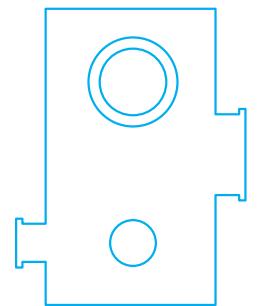
Brazed Heat Exchanger



Shell & Tube Heat Exchanger



Wet Cooling Tower



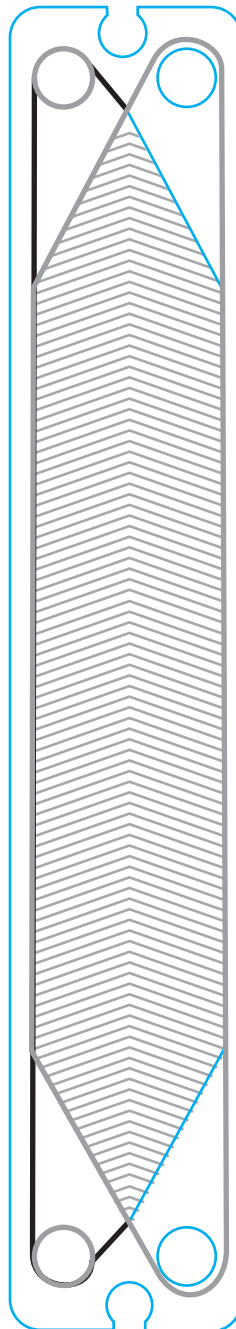
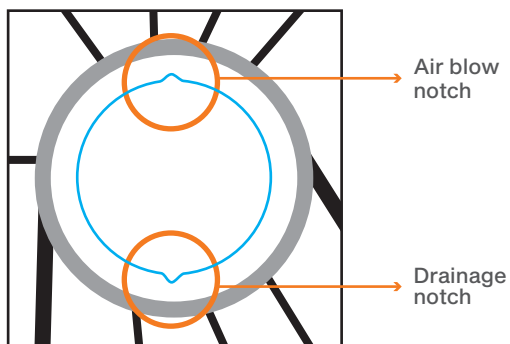
HEATEX Welded Plate Heat Exchanger

Special plate for Food Application (CH-FX/CH-FA)

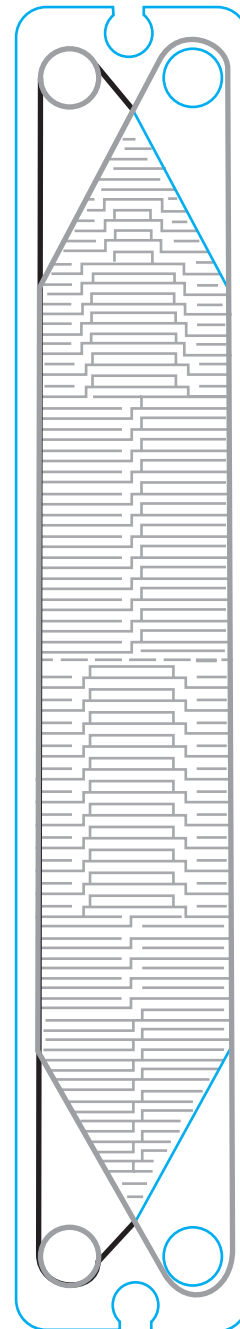
The plate pattern and pressing depth is designed for the gentle, uniform heat treatment of sensitive dairy, food, and beverage products.

- Specifically designed for Food & Beverage industry
- Prevention of Flow Stagnation
- Complete draining and venting plate design
- Flexibility by the two patterns
 - Washboard pattern
 - Chevron pattern
- High Self-cleaning (CIP) effect, Long-Term Operation
- Gentle heat treatment
- Compatible with PTFE coated gasket (TCG)
- Reduced CIP chemical usage

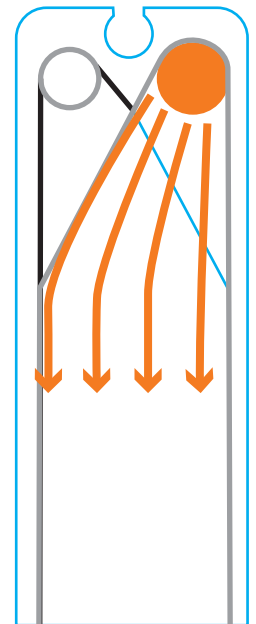
U-SHAPE



CH-FA
Chevron pattern



CH-FX
Washboard pattern

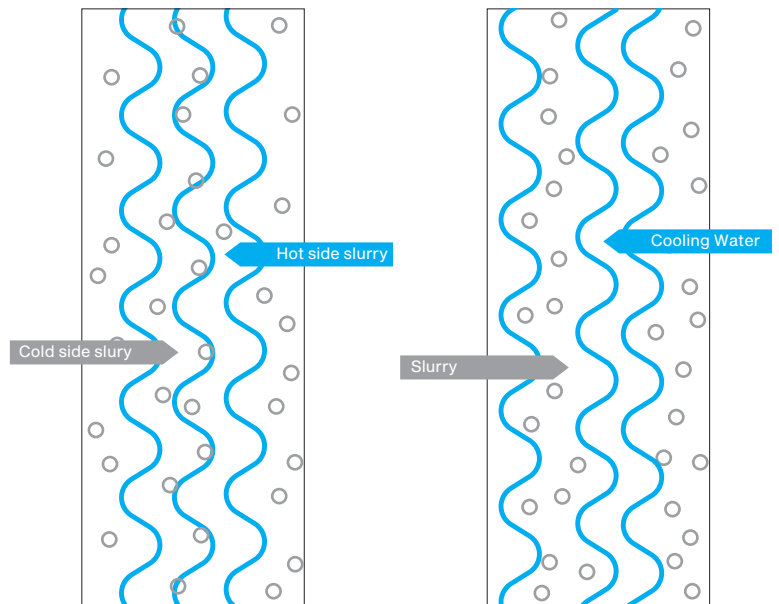
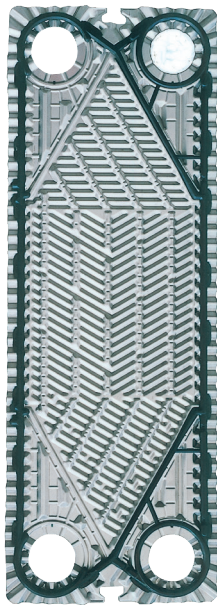


Shoulder shape and
uniform distribution
pattern

Multi Gap Plate (CH-GX)

Specially made for liquids (sludge) or high viscosity fluids containing fibers and solids

- By combination of one plate arrangement gives 3 multiple-channel configurations
- Widest channel spacing (20 mm)
- Shorter maintenance time due to the glueless system gasket (Slit-In)
- Corrosion resistant materials such as titanium can be used
- Economic design



Applications

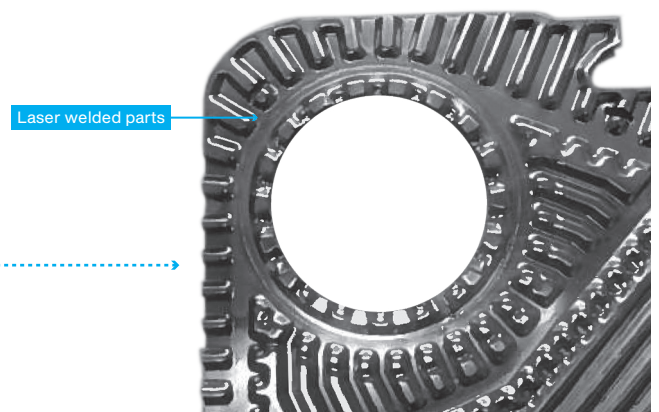
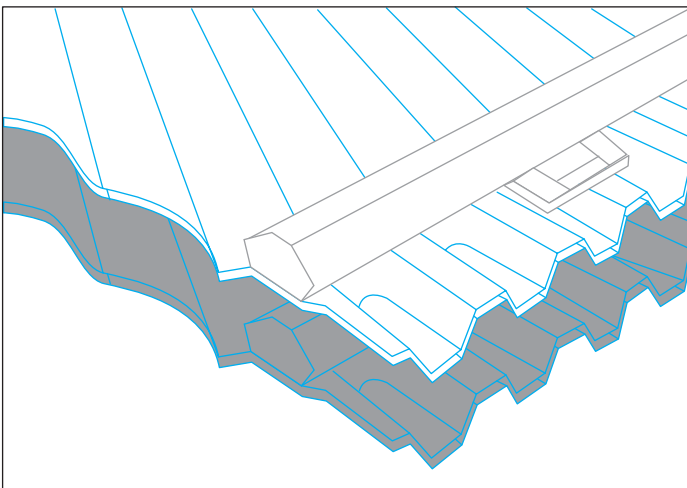
- **Food**
 - Solid-containing fluid: Juice with fiber, factory waste water
 - High viscosity fluids: Mayonnaise, various sauces, starch saccharification liquid, syrup
- **Sugar**
 - Solid-containing fluid: Raw juice, sugar making process such as the Steffen process, processed fluids, factory wastewater

Dual Wall Plate (CH-CW)

The Dual Wall series for maximum safety against fluid mixing

The Dual Wall structure and Double seal gasket prevent a mix of the two fluids. In case one of the plates were to fail, the leak can be detected from outside because of leaking through the gap of the plates.

- Wide applications where possibility of mixing fluids is extremely dangerous or not permitted to avoid cross contamination between fluids
- Easily cleanable and accessible
- Size and cost reduction

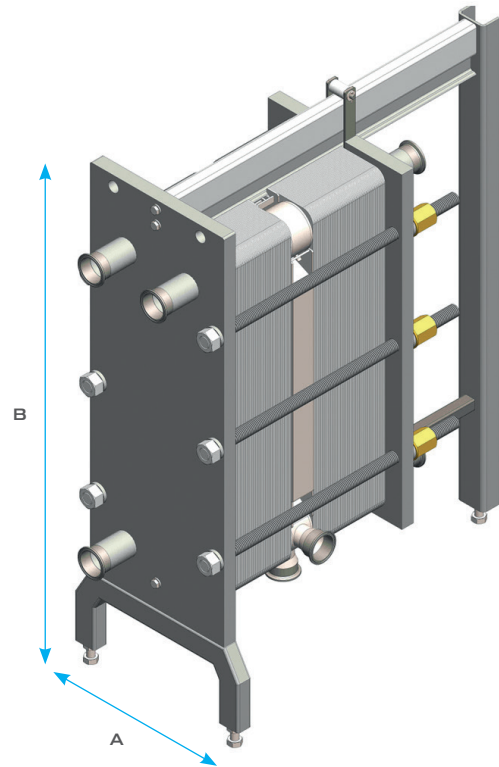


Two identical plates are stacked and laser-welded around the portholes

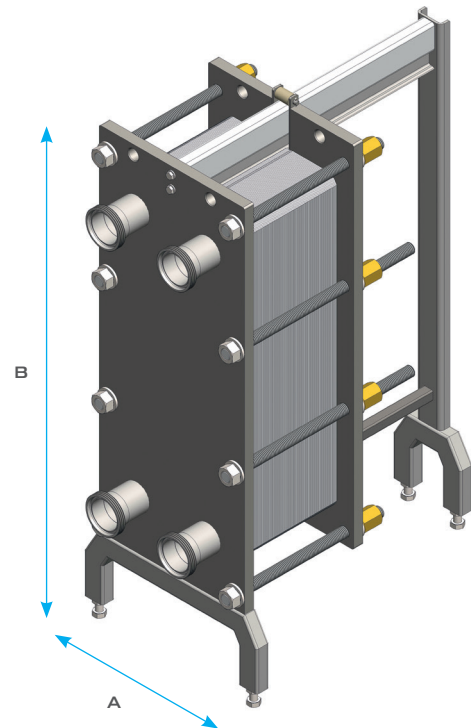
Dimension of CH Plate Heat Exchangers

CH - Sanitary Application

Model	Connection Diameter	Dimensions	
		A	B
CH-UX00	25	210	450
CH-UX01	50	350	973
CH-UX10	65	490	1310
CH-UX20	80	710	1845
CH-UX30	80	770	2112
CH-UX40	100	900	2370
CH-LX00	50	355	885
CH-LX10	100	460	1040
CH-LX30	150	680	1897



Model	Connection Diameter	Dimensions	
		A	B
CH-RX00	40	270	562
CH-RX10	100	560	1390
CH-RX30	150	830	2224
CH-RX50	250	900	2370
CH-FA10	40	360	1322
CH-FX10			
CH-FX03	50	410	1720
CH-FX05	80	620	2357



REQUEST A QUOTATION

For a quotation for a Plate Heat Exchanger, please inform us the followings:

1. Heat Duty	kW		
	Hot stream	Cold stream	Product
2. Fluid name			
3. Inlet Temperature (°C)			
4. Pasteurization Temperature (°C)			
5. Outlet Temperature (°C)			
6. Flow rate (m3/h)			
7. Pressure loss (MPaG)			
8. Max working pressure (MPaG)			
9. Special notes: Plate/Gasket materials, thickness, etc.			
10. Batch (if batch process) Volume/Time			



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