

Alfa Laval ALB

Agitators

Introduction

The Alfa Laval ALB is a bottom-mounted agitator 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 ALB agitator ideal for use in sterile and aseptic applications.

Applications

The ALB bottom-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	Typical examples
Keeping media homogeneous	Milk storage tanks, cream tanks, mixed 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
- Can be configured for minimum energy consumption
- Gentle product treatment
- More uptime, 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 ALB bottom-mounted agitator consists of a drive unit with bearing frame, shaft with special shaft seal, and specially designed energy-saving impeller (EnSaFoil) with two or three blades. The Alfa Laval agitator range includes top-, bottom- and side-mounting models.

Working principle

The Alfa Laval ALB bottom-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
- Stainless steel cover for motor/gear motor
- Spare part kit

Certification

Alfa Laval Q-doc 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 420 V, 50 Hz - 3x440 V, 60 Hz. All motor voltages and frequencies are available.

Gears

Different gear types available according to configuration. As standard filled with normal synthetic or mineral oil, optional: Food approved oil. As standard painted RAL5010.

Product wetted surface finish

Industrial, shot peened :	Ra < 3.2 µm
Hygienic, polished:	Ra < 0.8 µm
Hygienic (UltraPure), polished or electro polished:	Ra < 0.51 µm

ATEX - option

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

Materials. List the range of materials available for wetted parts:

Steel parts:	AISI 316L (standard)
	Other materials on request
Seal rubber parts (O-rings or bellows):	EPDM
	FPM/FEP (only for stationary O-rings)
	FPM
	Other materials on request

Specific selection of materials will depend on the actual configuration selected.

PHYSICAL DATA

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 to 1900 mm.

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

Configurable design

Type ALB 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 makes it possible to size the agitator for all applications and requirements.

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

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

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