

thermolinePURE

Plate heat exchangers
for food and hygienic applications

DN25 - DN500





thermowave GmbH is a leading manufacturer of plate heat exchangers configured according to customer specifications in a wide range of materials, frame designs and sizes. Its head office is in Berga halfway between Göttingen and Leipzig.

The product portfolio covers everything from standard heat exchangers for HVAC applications to highly specialised apparatuses for industrial refrigeration, the food and beverages industry, the chemical and process industry, and the energy sector.

10 000 sqm
Production area

3000
Units per years

30
years

A quarter-century quality and experience



Rapid expansion of product portfolio and equipment

The product portfolio was already undergoing expansion as a laser-welding machine now complemented the machine park, making it possible to also offer welded modules.

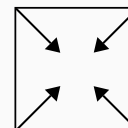
The product range as well as the technical equipment of the production facilities also continued to grow continuously in the subsequent period. Three product lines leading to the company's decision to build a second production hall for even more sophisticated plate heat exchangers.

Quality experience

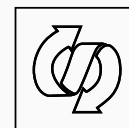
Qualified and motivated staff ensure a consistently high level of quality across all products to the benefit of their customers. thermowave's experience in the industrial transfer of heat allow them to develop new innovative products to launch onto the market.

thermolinePURE Hybrid design

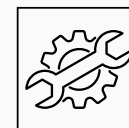
Gasketed & Semi-welded



COMPACTY



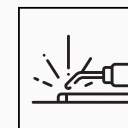
VERSATILITY



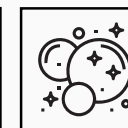
EASY
MAINTENANCE



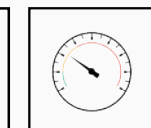
HIGH TRANSFER
EFFICIENCY



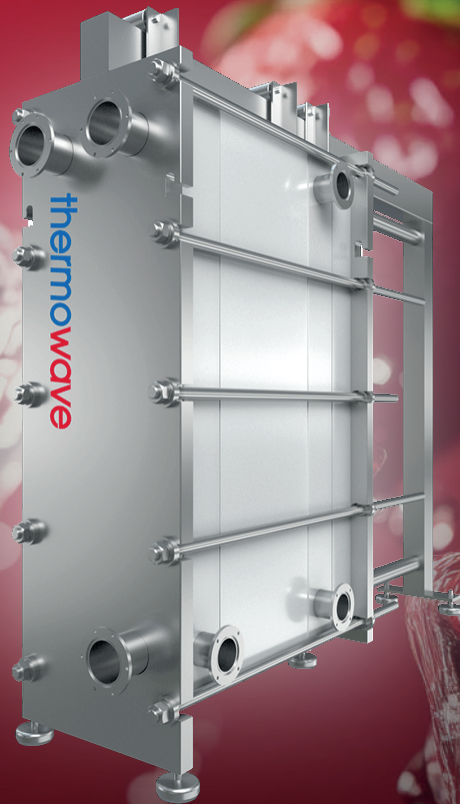
HYBRID DESIGN



HYGIENIC



HIGH PRESSURES
-1/30 BAR



For all processes that involve cooling and heating in the food and beverage industry, the thermolinePURE product line has a plate heat exchanger which is suitable for this application.

Our extensive experience in the high-pressure application provides the highest quality in thermolinePURE plate heat exchangers. Our pasteurisers for beer, water, soft drinks and other beverages meet the most stringent requirements.

Key features

Advantages

- High corrosion resistance
- Fail-safe operation
- Capacity can be adjusted subsequently by adding or removing plates
- Excellent fouling resistance due to high turbulence and smooth surfaces
- Food-safe materials
- Product-friendly design
- Reliable calculation

Service friendly

- Low weight
- Compact design
- Low maintenance
- Easy to clean

Available accessories

- Stainless steel protective sheet
- Brass nuts
- Tightening bolts covers
- Hook wrench
- Sanitary feet
- Intermediate frame with double connection

Energy-saving operation

- Efficient heat exchanger for small Δt_m
- Heat recovery up to 96 %

Rack frames

- Stainless steel
- Carbon steel, stainless steel clad
- Intermediate frames with connections

Connection variants

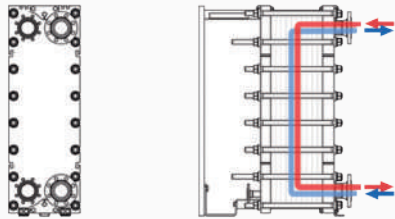
- Dairy screwed pipe joint - DIN11851
- Aseptic connection
DIN11864-1 (pipe connection)
DIN11864-2 (flange connection
APV-FN1 / FG1 (APV small flange)
- Neumo BioConnect® clamp connection – DIN32676

Gaskets

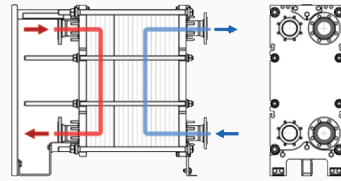
- NBR
- EPDM
- FKM (Viton)

Frame types

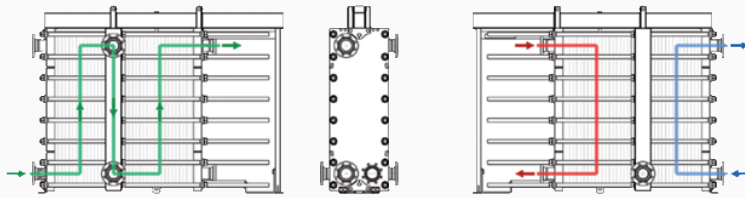
Standard configuration



Two in one configuration



Multisection configuration



Plates range



Plate type	0050	0090	0150	0200	0400	0250	0500	0650	0850	1100
Port diameter (DN)	40	40	40	80	80	100	100	200	200	250
Length (mm)	519	721	981	795	1383	1014	1495	1495	2034	2034
Width (mm)	244	244	244	369	369	437	437	586	586	774
Length / Width	2.13	2.95	4.02	2.15	3.75	2.32	3.42	2.55	3.47	2.63

Plates types



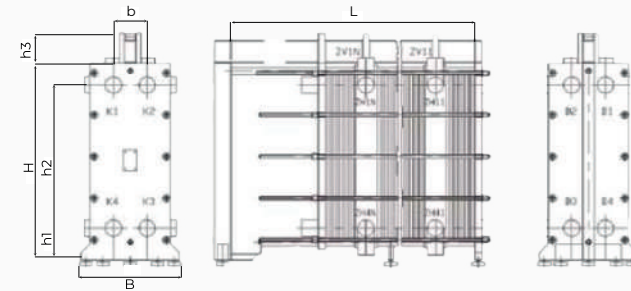
StandardLine plates

Thermodynamically soft pattern
 High flow rate
 Low pressure drop
 Wide range of applications
 Also suitable for viscous fluids and shear-sensitive media
 Gentle treatment of products
 Corrugation depths from 3.5 to 4 mm

PowerLine plates

Thermodynamically hard pattern
 Very high heat transfer coefficients
 High thermal efficiency
 Low filling volume
 Suitable for homogeneous and low viscous fluids
 Corrugation depths from 2.0 to 2.5 mm

High flexibility and versatility



Technical data

TL	Frame type	H	B	L	h1	h2	h3	Nominal width	bar	m ²	kg	dm ³
90	F	887	450	250-2000	194 187	565 578	0-100	DN 40 DN 25	-1/30	43	120-600	46
150	F	1147	450	250-2000	194 187	825 838	0-100	DN 40 DN 25	-1/30	70	160-830	70
250	F	1265	650	500-4000	316	774	0-280	DN 100	-1/30	236	510-1820	256
400	F	1712	575	500-4000	318	1207	0-280	DN 80	-1/30	334	390-2100	347
500	F	1745	650	500-4000	316	1255	0-280	DN 100	-1/30	425	690-4160	425
650	F	1750	900	500-4000	371 345	1153 1205	0-280	DN 200 DN 150	-1/30	381	700-4700	496
850	F	2290	900	500-4000	370 345	1693 1745	0-280	DN 200 DN 150	-1/30	536	1000-7000	645

Your applications at a glance

PRODUCT	APPLICATION	PROCESS	MEDIA
thermolinePURE	Pasteuriseur	- Cooling - Heat Recovery - Heating	Beer Brewer's yeast Beer wort Soft drinks Fruit juice Ketchup Mayonnaise Milk Whey Cream Yoghurt Cooking oil Water Syrup
thermolinePURE	Cooler	Cooling of: - Brewery products - Milk - Soft drinks - Foodstuffs	
thermolinePURE	Heater	Heating of: - Brewery products - Milk - Soft drinks - Foodstuffs	And many others medias

References

SAB Miller



Krones AG



AIDA





Website



LinkedIn

EXPERT OF PLATE HEAT EXCHANGERS

Makes life fresh



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Eichenweg 4
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Brand of Nexson Group