

Structural Composition

The HA series II plate heat exchanger is composed of a set of corrugated metal plates with openings, which form channels for liquid flow and heat will be transferred between the two liquids. This group of corrugated plates is assembled between a fixed fixed plate and a movable compression plate, and is compressed by clamping bolts.

These plates are equipped with sealing gaskets, which seal the channels between the plates and allow liquid to flow alternately into adjacent channels. The plate and the movable plate are fixed between the upper and lower rods, and the guide rod is fixed on the upright column.

By means of counter-flow, the hot side medium transfers thermal to the cold side medium through plates between channels, and the media do not mix with each other. For the one pass solution design, all connections are on the fixed frame side which will easier the plate heat exchanger installation and disassembling. For cleaning and repair, only the heat exchanger needs to be disassembled for repair, not the pipes.

Recommended Applications

HFM plate heat exchanger HA series II can be specially used for heating or cooling in some specific fields. For example, HA65B, HA100C, HA150C and other models are very suitable for heating and cooling of HVAC, industrial circulating water, and HA65A, HA200D and other models are very suitable for steam condensing conditions.

Advantage

The plate design has two corrugated forms: horizontal corrugated and vertical corrugated. They can meet different pressure drop requirements and suit for different working conditions media.

The corrugated “herringbone” pattern makes more contact points between plates bearing more uniform pressure and ensures turbulent flow in the whole effective area.

The food-grade heat exchanger has a food-grade frame, which is safer and more hygienic.

Compared with traditional shell-and-tube heat exchangers, it has higher heat transfer efficiency and occupies less space.

Quality after-sales service.

Technical Parameters

Frame material	design standards	design pressure(barg)	Maximum design temperature °C
Carbon steel/ stainless steel	PED	10.0/16.0	180
	ASME	10.0/16.0	180

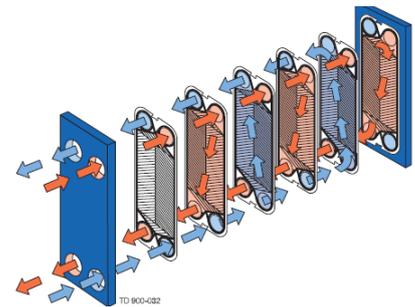
- Painted frame, color RAL 5002 (available in other colors)
 - Stainless steel frame, designed for the food and dairy industry.
- Both frames come with clamping bolts placed around the frame edge.



Data Required for Correct Quotation

- Types of Media
- Working Pressure
- Pressure Loss
- Thermodynamic properties
- Temperatures
- Flow rates

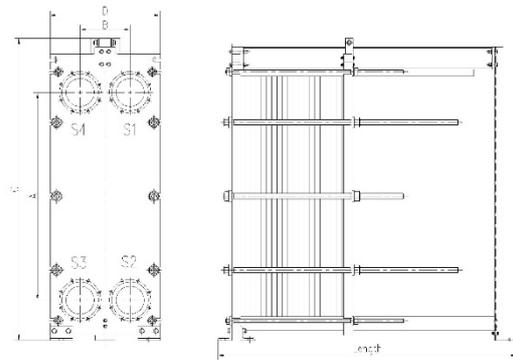
Above data determines the choice of heat exchanger.



Interface information

Metal bushings (stainless steel, titanium or other materials), welding flanges, threaded pipes, clamps, etc.

Other forms of interfaces can be made according to requirements.



Type	Interface size	A/ mm	B/ mm	C/ mm	D/ mm	Length Max./ mm	Maximum flow / m3/h
HA65A	DN65	380	203	704	400	1685	9
HA65B	DN65	1036	140	1264	320	1930	50
HA100C/HA100D	DN100	1338	225	1947	480	3203	140
HA150C	DN150	1294	298	1923	650	3266	280
HA200A/HA200B	DN200	1478	353	2146	780	3336	570
HA200D	DN200	698	363	1419	760	2613	570
HA350B	DN350	2177	578	3260	1174	5153	1700

Plate	Material	Applicable Mediums	Thickness
	304SS	Pure water/ Edible oil/ Ethanol	0.4/ 0.5/ 0.6
	316SS	Water/ Edible oil/ Ethanol/ Carbonic acid/ 30% Sulphuric acid	0.4/ 0.5/ 0.6
	254SMO	Saline / Inorganic acid	0.6
	Titanium	Sea water/ 130°C Chloride	0.5/ 0.6
	Hastelloy C-276	Organic acid / High temperature HF acid / Hydrochloric acid (< 40%) / Phosphoric acid (< 50%) / Chloride / Fluoride	0.6
	Nickle 200/201	High temperature 50~70% Alkali	0.6

Gasket	Material	Applicable Mediums	Temperature/ °C
	EPDM Ethylene propylene diene monomer	Water/ Steam/ Edible oil	-25-150
	NBR Nitrile rubber	Water/ Edible oil/ Mineral oil/ Ethanol/ Ethylene glycol	-25-130
	FPM/Viton Fluoro rubber	High concentration inorganic acid (oxidizing acid, etc.) / Hot water and steam / High temperature mineral oil	-20-180
	CR Chloroprene rubber	Ammonia and various fluorine-containing refrigerants	-40-125