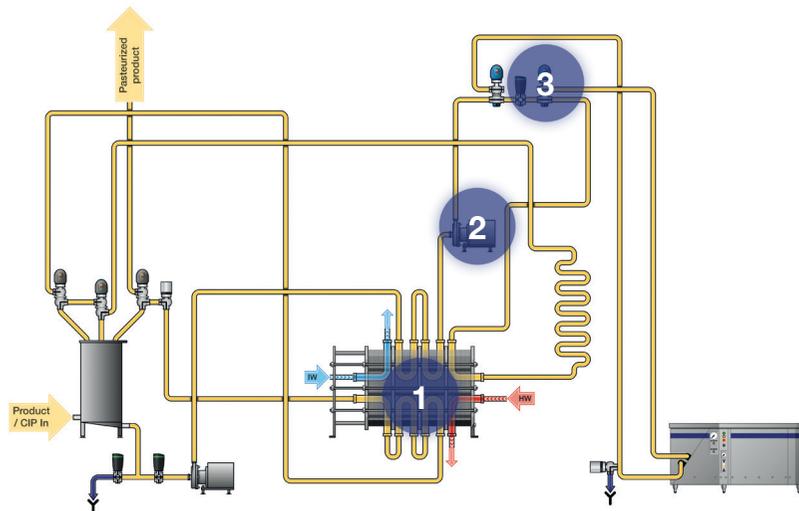


Soups and sauces



www.alfalaval.com/foodlogic



Read more about Alfa Laval hygienic equipment for soups and sauces
www.alfalaval.com/foodlogic/soups-and-sauces

1



Alfa Laval FrontLine Heat Exchanger



Handles viscous product up to 5000 cPs (centipoise) with particles of up to 5 mm in length when used with Alfa Laval WideStream plates. Working at pressure up to 21 bars, Alfa Laval FrontLine is ideal for soups and sauces applications.

2



Alfa Laval Rotary Lobe Pump



Its low-shear pumping action maintains product and soft particle integrity in soups and sauces.

3



Alfa Laval Unique Mixproof Large Particle Valve

The large body valve allows for high viscosity products, such as soups and sauces, along with production with a minimum of pressure drop, ensuring gentle product handling.



The combined performance of using **Alfa FrontLine heat exchangers** together with **Alfa Laval SRU rotary lobe pumps**, optimizes the application process. Giving higher efficiency and reducing costs.