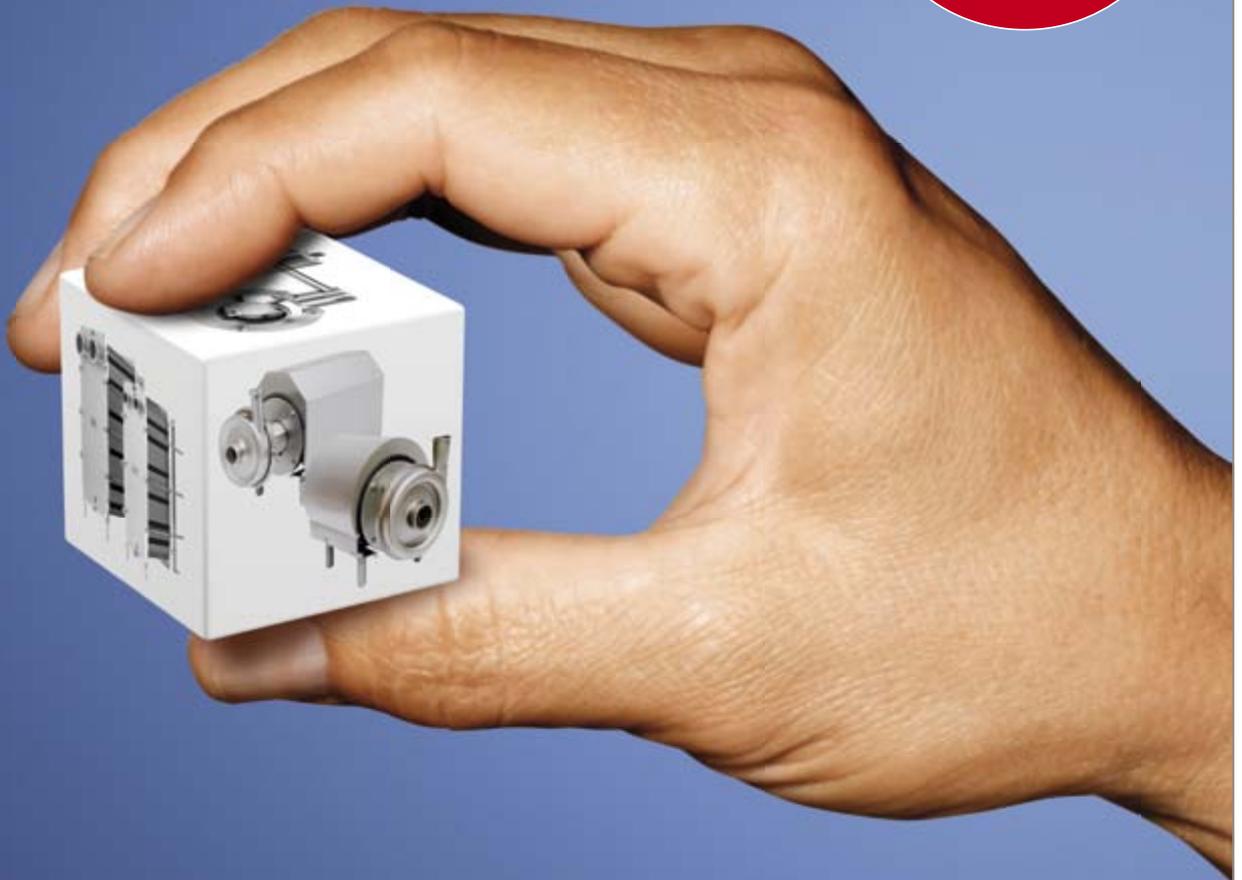




Foundations of performance

Alfa Laval i-Series: Affordable. Reliable. Simple.

Good value products.
Compare the price in your region!





Working with hygienic applications is ultimately a question of care.

We take great care to understand the needs of our customers, and to safeguard the consumers of food and beverages. That means keeping a finger on the pulse of industry, responding to challenges and providing support each step of the way.

It also means constantly innovating to ensure the most effective solutions. Our Alfa Laval i-Series, the latest compliment to our portfolio, answers market needs while building firmly on our track record of performance and reliability.

As with all our solutions, its safety, gentle efficiency and uncompromising cleanliness protect not only the businesses that work with hygienic applications, but also the consumers they serve.

i-Series plate heat exchangers

The Alfa Laval i-Series plate heat exchangers deliver outstanding performance for standard hygienic heating and cooling duties in food and beverage production and other hygienic applications.

As the world's leading producer of plate heat exchangers and a pioneer of hygienic design, Alfa Laval has long experience in heating and cooling applications. With the i-Series, our renowned performance and reliability is now a cost-effective option for tasks at any level.

Plate heat exchanger i-RML

- Two plate sizes
- Temperature range: up to 120 °C
- Pressure range: up to 10 bar
- Plates in stainless steel 1.4301 (304)
- Easy-open design for simplified maintenance



i-Series pumps

The i-Series centrifugal pumps are ideal for most standard duties, securing effective yet gentle liquid transfer. Building on decades of pump design expertise, they offer easy cleaning, simplified maintenance and low cost of ownership in the long term. They are EHEDG-compliant and come with FDA-approved rubber parts.

Centrifugal pump i-CP100

Designed with hygiene in mind, for standard liquids, utility and CIP duties.

- Maximum flow rate up to 85 m³/h
- Maximum inlet pressure 400 kPa (4 bar)
- All product wetted parts in 1.4403 (304L)



Centrifugal pump i-CP2000

The i-CP2000 features a patented shaft seal arrangement. It also has the same volute pump casings and computer-designed impellers as our premium range pumps, ensuring high efficiency and gentle product transfer.

- Maximum flow rate 140 m³/h
- Maximum inlet pressure 500 kPa (5 bar)
- All product wetted parts in 1.4404 (316 L)
- Energy-efficient motor: Alfa Laval efficiency class 2

i-Series valves

These valves are the reliable choice for the most common applications within food and beverage production and other hygienic applications, ensuring easy maintenance and low operating costs. Designed to handle full vacuum, they feature a hygienic design with EHEDG approval.



Single seat valve i-SSV

This valve features genuine SS304L stainless steel and FDA-approved rubber parts. Manual and air-operated versions are available, with a choice of housing configurations.

- Maximum pressure: 1000 kPa (10 bar)
- Minimum pressure: Full vacuum
- Temperature range: -10 to +100 °C



Butterfly valve i-BFV

This valve's robust stainless steel body (1.4301 (304)) and high-quality gaskets eliminate contamination risk. Both manual operation and air-operated actuation are enabled.

- Maximum pressure: 1000 kPa (10 bar)
- Minimum pressure: Full vacuum
- Temperature range: -10 to +95 °C



Alfa Laval products are designed to deliver uninterrupted performance, with maintenance kept to a minimum. Our extensive knowledge of hygienic applications enables us to provide outstanding support, ensuring a long product lifetime and a profitable production process.

Alfa Laval's precision-engineered spare parts are an integral part of this support approach. Available globally through our network of over 1500 working partners, they ensure maximum benefit from each production hour, and a maximum number of production hours per part.

Also at your fingertips are service videos and maintenance guidelines, which provide expert advice for maximizing uptime. And for more in-depth guidance, we offer comprehensive training and workshops, either at our own facilities or directly on site.

Affordable. Reliable. Simple.

Getting the basics right is critical when it comes to food and beverage production and other hygienic applications. That is why we have developed the Alfa Laval i-Series: a cost-effective new product range that delivers trouble-free performance in a wide range of applications.

As a complement to our premium products, the i-Series brings Alfa Laval reliability to applications that call for a streamlined solution more focused on economy.

Dependable performance in every application is essential to profitable production, and the Alfa Laval i-Series provides a solid foundation. These robust products deliver what is needed simply and precisely – no fuss, no waste.

The range comprises plate heat exchangers, centrifugal pumps and valves.



Alfa Laval in brief

Alfa Laval is a leading global provider of specialized products and engineering solutions.

Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval

Contact details for all countries are continually updated on our web site. Please visit www.alfalaval.com to access the information.