

HRS MI SERIES

HYGIENIC MULTI-TUBE HEAT EXCHANGER



The HRS MI Series is complete stainless steel shell and tube design for food industry use. The product flows through the interior tubes and the media fluid flows through the surrounding shell. The MI Series is an ideal heat exchanger for pasteurisation applications. Using HRS corrugation technology, both heat transfer and efficiency are increased over standard smooth tube heat exchangers. In addition potential fouling is minimised.

APPLICATIONS

Low-Medium Viscosity Fluids
Food Industry Applications

MATERIALS OF CONSTRUCTION

Shell Side: AISI 304 Stainless Steel
Tube Side: AISI 316L Stainless Steel

STANDARD CONNECTIONS

Shell Side: Flange
Tube Side: Clamp

SURFACE FINISH

External: Satin or Polished
Tube Side: Roughness < 0,8 μ

STANDARD DESIGN CONDITIONS

Shell Side: 10 barg/150° C
Tube Side: 10 barg/150° C

RANGE

Models:	Lengths (m)	Surface Area (m ²)	Shell Side Connection	Tube Side Connection	Max Flow Shell (m ³ /hr)	Max Flow Tubes (m ³ /hr)	Volume Shell Side (L)	Volume Tube Side (L)
MI 7 76/18	3.0 - 6.0	2.3	DN40	2"	16	13	14.4	8.3
MI 12 89/16	3.0 - 6.0	3.6	DN50	2"	27	17	19.2	10.9
MI 12 104/18	3.0 - 6.0	4.3	DN65	3"	39	25	27.0	15.4
MI 21 114/16	3.0 - 6.0	6.2	DN65	3"	39	31	31.6	19.1
MI 21 129/18	3.0 - 6.0	7.0	DN65	3"	39	39	41.0	25.0
MI 32 154/18	3.0 - 6.0	10.7	DN80	4"	76	62	56.7	38.0

The surface area and volumes shown are for 6.0 meter length models. Nozzle volumes are included.

FEATURES

Corrugated tube for increased heat transfer

Bellow fitted to absorb differential expansion between shell and inner tube

Multiple units can be interconnected and have the option of frame mounting, insulation and cladding in stainless steel

