

Alfa Laval has been in business for more than 130 years, and is the original inventor of the Disc Stack Separator. Trust in us as your partner when product quality is your top priority and when you are looking for higher capacity at the lowest energy consumption.

We are the world's leading innovator of separation technologies for industries where hygiene, performance, reliability and gentle processing are crucial. Tens of thousands of Alfa Laval separator installations already provide very high separation performance for food industry clients worldwide.

Alfa Laval Disc Stack Separators protect your products from deteriorating or becoming contaminated and ensure the highest yield and capacity. Whatever you make, it's worth making sure it will always be great with a Disc Stack Separator from Alfa Laval.



Always there for you

When you choose a Disc Stack Separator from Alfa Laval, you get the world's most dedicated service and support network along with it. From start-up to spare parts and maintenance programmes to eventual upgrades and monitoring, we are there for you, by phone, on-site at your location or in our Alfa Laval Service Centres. For a complete list of locations worldwide, please visit www.alfalaval.com



We didn't just invent the Disc Stack Separator. We re-invented it.

Put Centre-to-Centre technology to work for you

Centre-to-Centre technology raises the bar for Disc Stack Separator performance. It is a re-invention of the separator design made by Alfa Laval.

Alfa Laval Disc Stack Separators for food and beverage are available with exclusive Centre-to-Centre technology. Feed enters in the centre, at the bottom of the separator, and exits in the centre, at the top. This design gives you significant advantages over a traditional separator design such as avoiding the air contact and shear forces undesired in food and beverage production. Also, the low shear forces in the inlet improve separation efficiency.

Save your energy

Centre-to-Centre technology uses less energy than any other design. Energy losses are determined by how far from the centre the liquid is leaving the separator. The Alfa Laval Centre-to-Centre design permits the liquid to exit from the centre, offering outstanding energy performance.



Innovations for the food industry

Centre-to-Centre technology allows you to add on other technologies that Alfa Laval has developed, to improve your performance further. These include TopStream technology—to raise your output of citrus juice and beer. Centrizoom in-line tuning—to adjust to changes in your vegetable oil process. eMotion—to reduce the power consumption to a minimum.

Improve output and product quality with TopStream

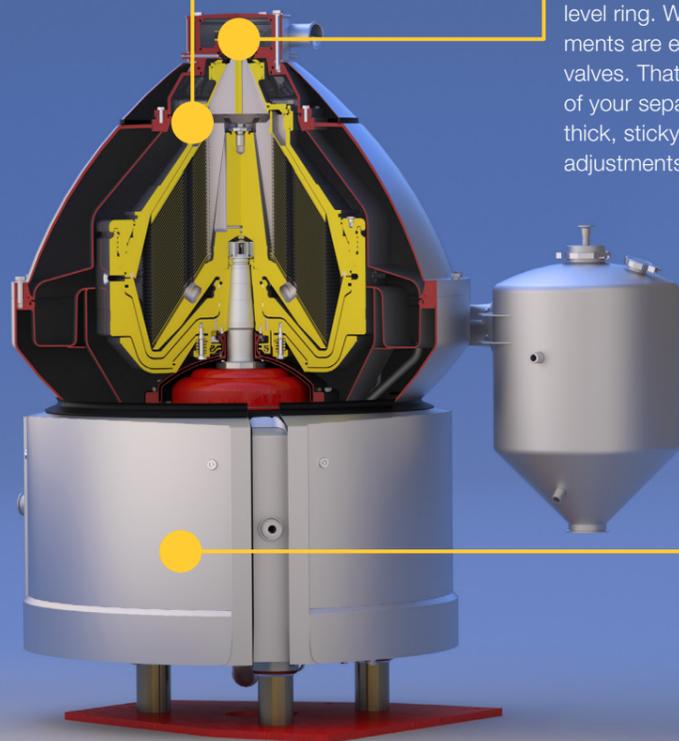
If you are treating products with high solids content such as fruit juices or beer, TopStream technology can offer you a significantly higher output since it isn't limited by traditional separators' solids discharge. TopStream separators discharge the solids from inside the separator bowl, in a contained way, instead of discharging into the frame casing. This gives you another real benefit. By avoiding contact with the frame casing, contamination and deterioration of the solids can be avoided. This type of contained discharge preserves the quality of the yeast, fruit pulp, or other solids. Since solids are discharged at highest possible quality, with no dilution, no black specks and no waste, they are ready for re-use, or even as an ingredient for another product line.

Tuning without stopping

Adjusting performance or flow rate span with traditional separators requires a stop to change the gravity disc and level ring. With Centre-to-Centre technology, those adjustments are easily made by controlling two back pressure valves. That means no costly downtime, and better control of your separation quality. For vegetable oil separation with thick, sticky outputs, our Centrizoom technology enables adjustments on the fly.

Save even more energy with eMotion

eMotion creates a near-vacuum between the rotating bowl and frame casing. Less air means less friction, which can almost halve the energy used during separation. It also means much less heat is generated. Hence you won't have to worry about buying and managing cooling solutions outside of the bowl, as you would with a traditional separator—with eMotion, frame temperatures will not exceed 30° Celsius.



Because it's worth making great

Olive and vegetable oils
Superior process knowledge for highest separation performance



Fruit and vegetable juice
Highest yield and purest pulp



Beer
Protecting the flavours by minimal oxygen pick-up



Fish and meat
Great process experience to maximize recovery



Wine
Gentler treatment without air contact



Alfa Laval for a lot of good reasons

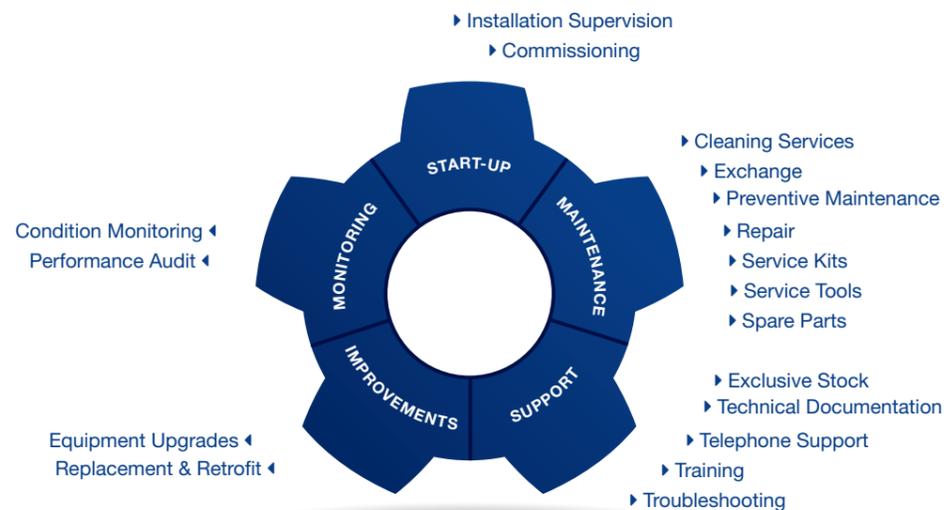
- The original inventor and the most innovative partner
- Service and support from the trusted name in Disc Stack Separators
- Best technologies to avoid contamination and air contact
- Gentler treatment of your products, with minimal shear forces
- Better separation performance
- Much less energy consumption
- In-line process control to assure continuous optimal performance

All you need to secure uptime

Proper service, performed at the right time, saves you money and prevents unplanned interruptions. With Alfa Laval, you can rely on knowledgeable and experienced experts who work to ensure uptime.

360° Service Portfolio for your separator

The Alfa Laval 360° Service Portfolio offers all the services you need to ensure top performance, maximum uptime and operating efficiency from your Alfa Laval equipment throughout its entire lifetime.



Spare parts when and where you need them

Alfa Laval Disc Stack Separators operate optimally with genuine spare parts designed for your process, saving you long-term operating and maintenance costs as well as preventing unplanned shutdowns. Our complete range of spare parts in stock can be shipped the same day you order them.

Performance Agreements: customized to your needs

You can combine any of the 360° Service Portfolio services in a Performance Agreement, which is a tailor-made service solution that gives you peace of mind and better control of your costs.

Taking care of your separator

The best way to keep your equipment performing at its best is to stay ahead of problems. Our experts will work with you to develop a Performance Agreement suited to your needs.

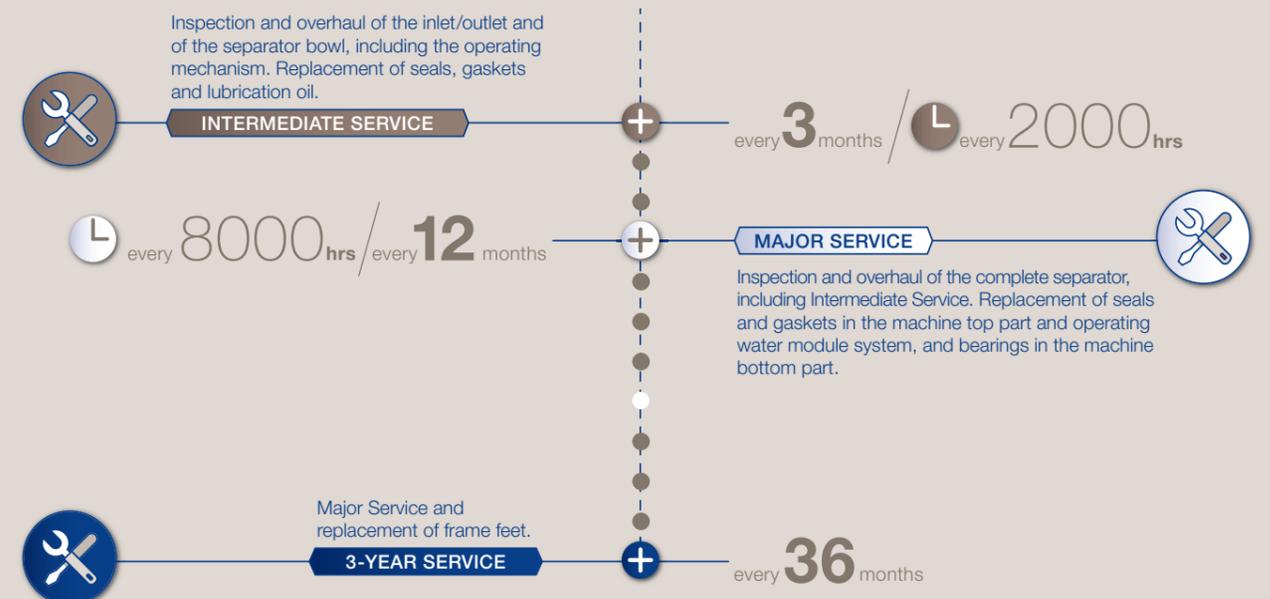
Preventive Maintenance made easy for you

We make it easy to conduct regular Preventive Maintenance, whether done by your maintenance team or by our experts. We offer genuine spare parts in the form of our well-proven service programme – which includes all you need to conduct

Intermediate Service, Major Service or 3-year Service. We also offer you support in terms of instructions, Service Tools and training. Our experts remain available to develop the right maintenance plan for you, as well as to help you carry it out. We remain at your service.

RECOMMENDED SERVICE INTERVALS

Depending on the process and working conditions of the separator, service intervals will vary.



HOW TO ORDER



1. Retrieve your separator's serial number from the machine plate.



2. Look up the part number of the corresponding Service Kit in the spare parts catalogue.



3. Contact your Alfa Laval representative to order and arrange service support.

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, foodstuff, starch and pharmaceuticals.

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

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com/worthmakinggreat



Want more? Please scan this code to learn more about Disc Stack Separators from Alfa Laval.

