

"Building the best, servicing the rest"

Premium quality Plate Heat Exchangers to upgrade existing units or for new installations



Find out how you can lower your pressure drop during processing 10% Salt Yolk using the Pro5th HTST Triple Cooled



Standard Pro5^m expanded inlet area makes the difference!



Reduced pressure drop when running 10% Salted Yolk up to 30% with the Pro5[™]!





Pasteurizers or Egg Coolers. Typical 30,000 lbs/hr Whole and 15,000 lbs/hr Salted Yolk units. Model AR51-M/H or Pro31-M/H. The New Standard!



Pro5 plate available in 316 stainless steel and Hastelloy[™] for corrosion resistance.



Western

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Eastern

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Egg Processing 10/11



See us on the web at www.AGCHeatTransfer.com