Product Application Bulletin Alfa Laval ALS – SD Agitator



Date: March 2024

From: Joe Landry, Commercial Sales Manager – Mixing and Blending

Application: Edible Oils

A challenging process

Large storage vessels are commonly used when processing edible oils. To minimize product settling, tanks are often fitted with side-mounted agitators positioned at a low level in the tank. Although this configuration provides ample circulation, the tanks must be emptied to perform routine seal changes which wastes valuable production time.

An optimal solution

Confident that an Alfa Laval mixer could work in this application and decrease energy usage and maintenance time, one of Alfa Laval's authorized distributors installed an <u>ALS-SD</u> Agitator to demonstrate the superior performance and ease of maintenance features of the mixer.

Already an excellent choice because of its robust nature, the ALS-SD provided immediate benefits due to its innovative energy-saving impeller with the "ENSAFOIL" design which provides consistent flow across the entire length of the impeller. This translates to lower required rotation speeds and subsequent lower horsepower requirements. The customer was able to realize an 85% reduction in horsepower going from 10HP to 1.5HP!



ALS-SD Agitator

The ALS-SD also has the advantage of being equipped with a shutdown seal. This seal allows for the isolation of the product in the tank, which means the mixer seal can be serviced without emptying the tank. This saves valuable time by providing routine maintenance in an efficient manner. So far this has led to the replacement of agitators on sixty edible oil tanks!

Let us help optimize your process!

If you have a challenging application and in need of an innovative process solution, reach out to your local authorized Alfa Laval distributor. Highly skilled and ready to support, our channel partners can assist with proper selection, engineering, and aftermarket service of our wide portfolio of fluid handling products.