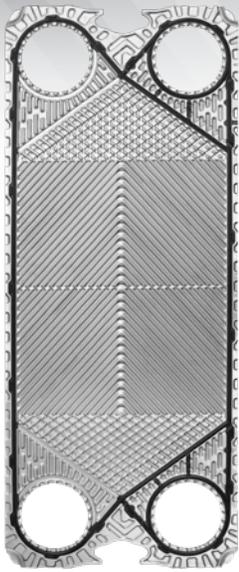


LEO Plate Heat Exchangers

PRODUCT HIGHLIGHTS



WHY SPX FLOW?

Food and beverage processing has never been more challenging. Margins are being squeezed, food safety is paramount, and consumer demands for new products make formulation changes a regular occurrence. The SPX FLOW LEO Plate Heat Exchanger provides easy to use and install features with high capacity flows (up to a 6" (152 mm) port design) to give you the optimum selection for your process.

When it comes to know-how, experience and product range within the field of PHE, you won't find a better business partner than SPX FLOW.

FEATURES

- CornerLock®
- EasyClip® gasket system
- Flow distribution design
- Duraflow/Energy Saver Design
- Large 6" (152 mm) ports

BENEFITS

- Alignment system improves plate & gasket life
- Maintenance friendly, durable gasket system
- Efficient distribution, preventing "dead spots"
- Flexible, thermally efficient designs
- High flow capacity applications

ASK US ABOUT OUR OTHER INNOVATIVE PROCESS TECHNOLOGIES:

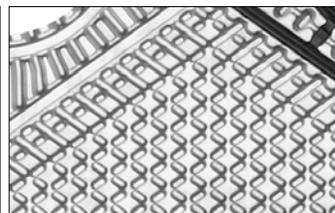
PD PUMPS ▪ PLATE HEAT EXCHANGERS ▪ SEPARATORS ▪ HOMOGENIZERS ▪ VALVES ▪ MIXERS



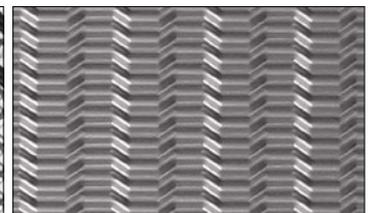
CORNER LOCK®



EASYCLIP®



DISTRIBUTION



HEAT TRANSFER

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

