



I Application

The Mixproof valve is a completely hygienic double sealing valve. This system allows for the simultaneous processes in the two bodies of the valve by providing interface between the two fluids, preventing the possibility of product contamination. The leakage chamber and the leakage detector can be cleaned by the seat lifting system. Manifolding is one of the applications of these valves in the food-processing industries, especially in the beverage and dairy industries.

I Operating principle

When the valve is open the fluid can pass from one body to the other. Once the valve is closed, the double seat creates an annular chamber that isolates the bodies sealing them with double seals. It allows a CIP operation providing an interface between the two fluids, preventing the possibility of product contamination. Due to the leakage detector any leak of a seat seal is detected by the appearance of liquid at the bottom of the valve. The zone between the poppets and the seats is cleaned by pulsing the individual poppets when the specific line is being cleaned, the poppets are fractionally stroked by two additional limited movement pistons located within the main actuator. The valve is balanced providing protection against overpressure and hydraulic shock up to 30bar.

I Design and features

Available from DN40 - 1 1/2" to DN100 - 4".
 Valves with normally closed pneumatic actuator.
 Forged spherical bodies.
 Compact design.
 Angular orientation 360°C.
 Open lantern allows visual inspection of the sealing.
 Easy disassembly by releasing the clamp.
 Weld connections (mm or inches).
 Balanced design.

I Materials

Parts in contact with the product	AISI 316L
Other stainless steel parts	AISI 304
Interior surface finish	Ra ≤ 0,8 µm
Gasket (standard)	EPDM in compliance with FDA 177.2600



