

Valves and Automation

Mixproof valves



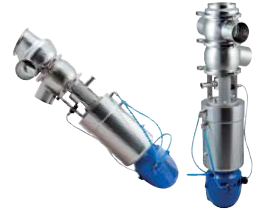
Unique Mixproof valve: Allows product to flow in one housing and CIP solution in the other, without risk of co-mingling – reduces the number of single-seat valves needed while increasing automation capabilities



Unique Large Particulate (LP) valve: Available in up to 6" port sizes for the largest particulate passage possible.



Unique PMO Cheese Curd valve for gentle yet efficient handling of the largest curd particulates – available in 4" and 6" port sizes.



Tri-Clover® Single-seat valves



Unique 7000 – Standard valve: Interchangeable one-piece valve body has no welds which ensures corrosion resistance and minimizes the potential of stress related valve port and body irregularities



Unique 7000 – Aseptic valve: Innovative one-piece diaphragm eliminates the need for a steam barrier – resulting in improved cleanability and fewer spare parts



Unique 7711 regulating valve: A regulating valve for metering, blending, weighing and filling duties, with an advanced electro-pneumatic controller – for the most precise control of product flow



Unique 7000 – Long stroke valve: For processing suspended solids or viscous products



LKB – Butterfly valve: An economical on/off routing valve for either automatic or manually operated systems



Unique diaphragm valve (DV-ST): A standard BioPharm valve used in sterile and ultra-hygienic processes



Unique diaphragm valve (DV-P): Designed with optimized fluid handling characteristics - significantly improves flow rate while reducing pressure drops and turbulence.



Tri-Clover Ball valve: The full-flow design minimizes line turbulence and pressure drops



CPM 2: Designed to maintain either constant inlet or outlet pressure

Valve automation



ThinkTop®: The most advanced automated control unit for all air-operated Alfa Laval and Tri-Clover valves



ThinkTop® Basic®: Has a "no touch" sensor system and "set and forget" programming feature



IndiTop: A simple, easy to install and use electrical feedback unit



Unique PMO vertical and horizontal tank valve: Completely drainable in vertical or horizontal positions – for continuous processing right up to the tank port



Unique PMO valves: Complies with the FDA's Pasteurized Milk Ordinance (PMO) and covers all Mixproof dairy applications including viscous and large particulate products



Unique PMO Plus®: Allows seat lift cleaning in one chamber while product is in the other to reduce downtime



Unique PMO – F: Has an O.D. balancer cleaning element so product build-up can be cleaned or “flushed” without having to shut down



Unique PMO Plus – CP: Utilizes features from the Unique PMO – F and Unique PMO Plus to allow for continuous processing



Unique 7000 – Y-body valve: When unobstructed flow is required for the most demanding viscous products



Unique 7000 - Tangential/Tank valves: A single-seat valve solution for a variety of tank/vat sizes and configurations.



700 Series valves: Designed to deliver years of reliable performance and available in a variety of configurations including throttling and tank versions.

LKC-2: A non-return valve designed to prevent reverse product flow



Unique 7000 vacuum breaker: Eliminates vacuum on the downstream side of a pasteurizer in an HTST system



45 BYMP ball check valve: The body design allows full flow to prevent reverse product flow



Air blow check valve: Evacuates lines of product or CIP solution for air agitation of product in tanks/ vessels



A self-draining valve that allows for multi-directional product flow

