

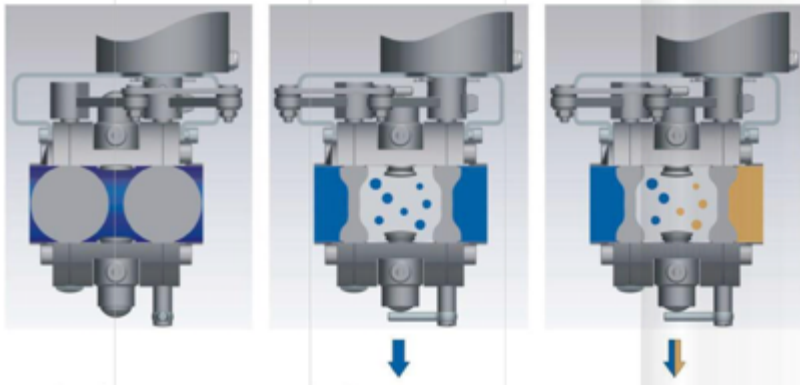
Mixed proofed valves

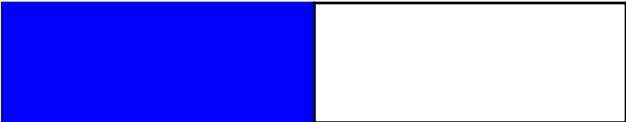
When there are multiple pumps and tanks arranged in a series in a food or pharmaceutical applications, it is recommended that mixed proofed valves are installed to prevent cross contamination between the dissimilar products or between product and washing detergent and sanitizing detergent.

Thankfully there are food grade mixed proofed valves available to ensure your products are protected from cross contamination. There are, in fact, a few different types available depending on your budgets. The followings are examples to compare;

Double butterfly valves:

Use	Cross contamination prevention
Reliability	Good
Maintenance skill level	Low
Valve actuation	Auto or manual
Capital cost	Low
Repair cost	Low
Leakage detection	Yes, leakage to atmosphere
Cleanability	Excellent and simple, CIP.





Double seat valves:

The double seat valves are more complicated style of valves with extra functions such as seat cleaning and pressure balanced designs. However, these valves cost more than the double butterfly valves to purchase and to maintain. This type of valve, however, is excellent when used as valve, matrix. The valve matrix allows the operator to use their system in a very flexible way such as one tank to filler while the other tank to fill simultaneously.

Use	Cross contamination prevention
Reliability	Good
Maintenance skill level	High, some design needs special tools
Valve actuation	Auto (typical)
Capital cost	High
Repair cost	High
Leakage detection	Yes, leakage to atmosphere
Cleanability	Excellent and require automation, CIP.



Sepak Industries has both types of leakage proofed valves in their range, please contact sales@sepak.com.au or phone us +61 2 9618 1445 for more information or for installation at your factory.

