



APPLICATION BRIEF - 02/0805

INDUSTRY: FOOD

PRODUCT: FABFLEX® MANIFOLD, CLOSE COUPLED VALVES WITH PURGE PORTS AND ELECTRIC ACTUATORS

MEDIA: FOOD ADDITIVE - EMULSIFIER

IMI PBM Solution:

A Midwest food manufacturer required an automated PLC controlled valve manifold to fit in an area with limited space that could be installed during a brief shutdown time period. The application called for automated valves to handle a food emulsifier that approached 500°F and has a tendency to build up a coating in valves. IMI PBM's solution was to provide a compact manifold of valves with "close-coupled" weld pads on the header to reduce "dead space", and add 3/4" nitrogen purge valves. The IMI PBM supplied Fabflex® assembly allowed the end user the flexibility of installing one complete manifold as opposed to site fabrication, which not only saved money by eliminating field fabrication, but saved valuable time so the process could be up and running within a narrow shut-down period. The IMI PBM valves have PEEK™ seats installed as well as silicone coated o-rings.

