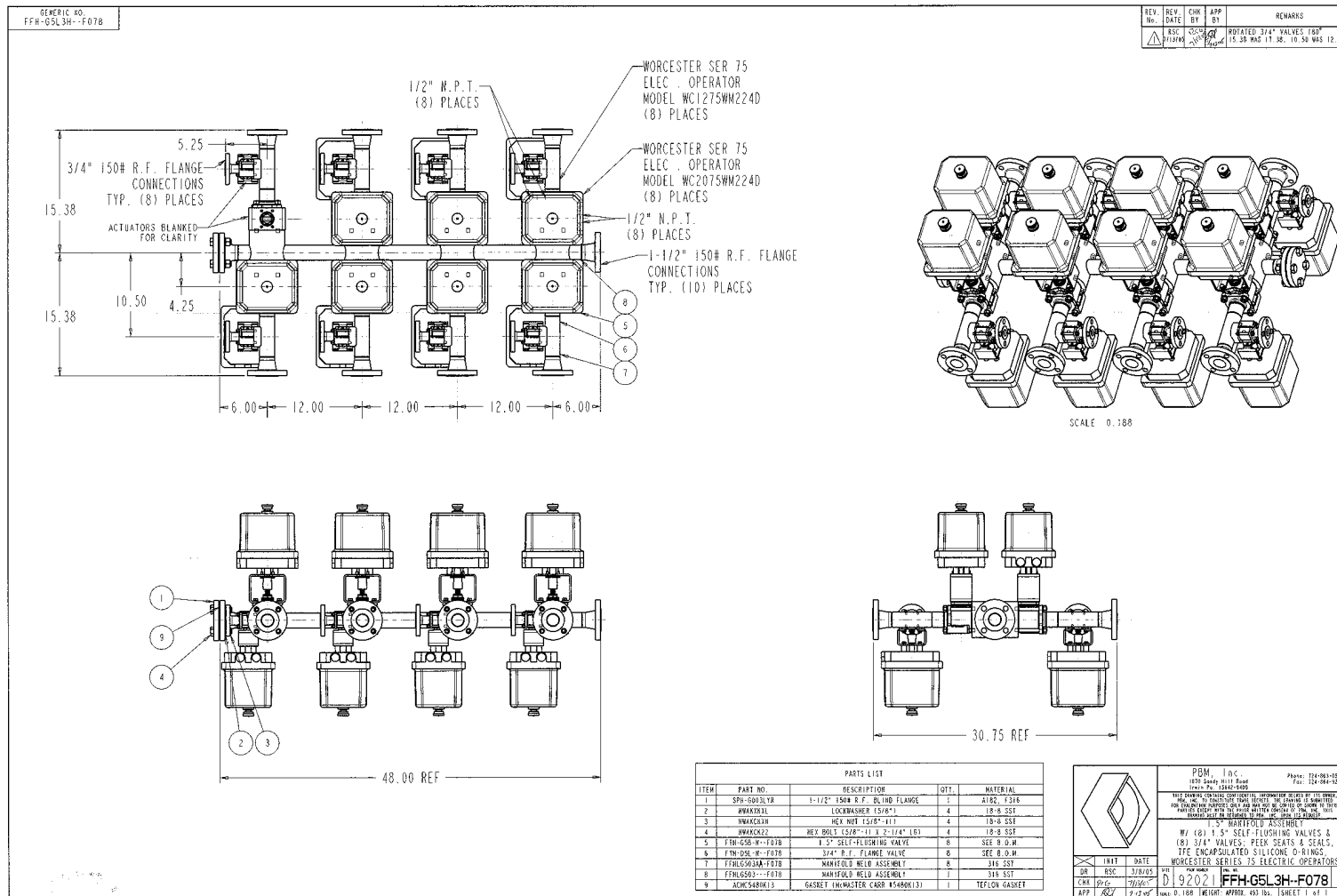


Industry: Food

Product: Fabflex® manifold, close coupled valves with purge ports and electric actuators

Media: Food additive - emulsifier



Application Brief: A mid-west food manufacturer required an automated PLC controlled valve manifold to fit in an area with limited space that could be installed during a brief shut-down 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. 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 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 PBM valves have PEEK™ seats installed as well as silicone coated o-rings.