DMV PRODUCT RECOVERY SYSTEM
BY LIAG®

GENERAL PRODUCT INFORMATION

Traditional industrial pigging systems use a primitive pig (ball) to act as a barrier between the product and the pushing medium. The oversized pig exerts a large frictional force as it is compressed through the pipework to wipe the pipe, causing wear on the pig that leads to a shortened service life. Any imperfections on the internal pipe surface can cause the pig to catch and plug the process lines. The use of non-sanitary ball valves often results in microbial contamination in the finished product due to incomplete cleaning of the ball valve internals.

Solution

Product recovery is now easier with LIAG’s Two Way Pigging System (available with 3-A 101.00*) which features a turning station that provides the automatic return of the pig. The Arc Valve eliminates the limitations and unsanitary conditions of old technology and is 3-A* 51.01 compliant. With the DMV Pigging System, the pig’s profile provides longer service life compared to traditional pigs. The pig is more flexible than other pigs, allowing it to travel through pipework having 1.5 x D elbows, making this pig retrofitable. The wiper seal design tolerates pipework imperfections and needs significantly less push pressure. The sanitary Arc Valve, used with the double wiper seal pig, allows product flow routing so that the valve can be cleaned 100 percent during CIP.

The patented flexible double wiper seal pig separates the product and pushing medium ensuing no product dilution. Tight tolerances of wiper seals to the ID of the pipe allow up to 99.9 percent product recovery. Full automation of the pigging system offers safe operation, maximum efficiency and economical product recovery, which results in a quicker ROI.

With minimal product loss, effluent to waste treatment is reduced and fast turn around times between batches is achieved.

To meet your specific application needs, our experienced engineers work with you to find the solution that ensures the maximum product recovery, the optimal cleaning regime, and a safe and controlled execution of the pigging operation.

BENEFITS

- 99.9% product recovery
- Faster return on investment
- Less product loss and time-consuming cleaning
- Safe product separation
- Fully hygienic design with no dead pockets
- Modular system engineering for precise adaptation of process
- Maximum cleaning performance through the use of dynamic lip pigs
- Dynamic lip pigs work more efficiently and last longer

*The Pigging System and Arc Valve, made by LIAG – LAEUFER International, is sold by Pentair in North America. LIAG – Rounds International is 3-A Symbol licensed for this equipment.
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PRODUCT LEAFLET

**APPLICATIONS**

- Optimally suited for sanitary processes and highly viscous, fast hardening media
  - Yogurt, sauces, dressings, soft cheeses, chocolate, etc.
- High dollar, low volume products
  - Cosmetics, juice concentrates, etc.

**OPTIONS**

- Routing valves
- Pigs
- Pig detection sensors
- Launching stations
- Receiving stations
- Filling stations
- In-line pig washing systems
- Component layout sketches
- Control logic
- One way and two way with turning station available with 3-A 101.00*

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**Two Way with turning station - automatic return of pig**

- Closed and sterile pipe system with CIP/SIP LIAG® Arc and Pigging valves with no dead pockets
- Optimized cleaning result by use of dynamic DMV lip pigs with an encapsulated magnet inside
- 90° standard bends (R = 1.5 x D) can be passed
- The pig can be cleaned in the closed system without removing it