CHALLENGE
Integrating single seat valves into a hygienic production process presents two main challenges. One is the need to control the cost of this particular valve type. Additionally, projects are often pressed for time with project cycles becoming shorter. The market is in search of valves that are cost-effective, can quickly be put into operation, and have the basic functions. Also key is easy handling throughout the whole process including: ordering, delivery, integration of housings and functional modules, connection to plant controls, and maintenance.

SOLUTION
Pentair Südmo developed the SVP Basic Single Seat Valve range as a perfect solution for these market requirements. The SVP Basic range offers cost efficiency, flexibility, and meets the latest hygienic standards for the food, beverage and dairy industries. This is achieved through standardization and a clear range of options.

CUSTOMER BENEFITS
• Attractive price level
• Sophisticated packaging solution
• Compact and light weight design
THE NEW SÜDMO VALVE RANGE

SVP BASIC
SINGLE SEAT VALVES

PROCESS APPLICATIONS
• Plant areas prior to pasteurization
• Hot filling
• CIP areas

TECHNICAL SPECIFICATIONS

Product wetted area material
1.4404 (AISI 316L)

Operating pressure
6 bar (87 psi)

Control air pressure
6-8 bar (87-116 psi)

Product wetted surfaces
Ra ≤ 0.8 μm

Product wetted seals
EPDM (FDA/EG1935)
Optional FKM (FDA/EG1935)

Applied design standards
3-A / EHEDG

PRODUCT APPLICATIONS

Beverages
• Beer
• Spirits
• Wine
• Soft drinks
• Ice tea
• Fruit juices
• Water

Dairy & Food
• Cheese
• Yogurt
• Milk
• Whey products
• Soup
• Vegetable puree
• Pet food