



Gillain & Co

HYGIENIC EQUIPMENT FOR FOOD & LIFE SCIENCES



Valves



Leakage butterfly valves



Technical Information

Leakage butterfly valves

Application

- Wherever reliable separation of media is required and where the increased switching leakage compared to double seat mixproof valves and double seat valves can be compensated by the more economical price of the leakage butterfly valve.

Features

- In the basic version, two butterfly valves and one leakage valve are always switched simultaneously. As an extra option, leakage butterfly valves are available with rinsing valve.

When both butterfly flaps are closed, the leakage valve is open. If leakage occurs in one of the butterfly valves, e.g. because a foreign body got stuck, the leakage can flow out under atmospheric pressure.

Besides the mechanical restricted guidance, a restricted guidance can also be obtained by the control unit. This reduces the switching losses at comparable investment costs.

- Hygienic
- Extremely sturdy, reliable in operation
- Available in nominal sizes from DN 25 to DN 125
- Always produced of forged or hot-rolled material

Design

- Manually actuated
- Pneumatically actuated
 - spring opening
 - spring closing
 - air/air
- For welding on
- As intermediate flange version
- With pipe connections from the Nocado lines
- End position feedback with
 - proximity initiators (also Namur)
 - mechanical limit switches
- Control head also with bus
- Sealing materials according to FDA directive
 - Silicone (also transparent version)
 - HNBR
 - EPDM
 - Viton

	nocanorm	nocaplus
Material:	AISI 304/304 L* AISI 316L**	AISI 316 L**, special stainless steel or titanium on request
Surface:	matt, machine-finished in contact with product Ra < 1.6 µm	electro-polished, matt blasted, other surfaces on request in contact with product Ra < 0.8 µm
Documentation:		specific test report 2.2 according to EN 10204, e.g. material certificate inspection certificate 3.1 according to EN 10204, e.g. material traceability from melting to finished product operating instructions and spare parts lists
Pressure:	PN 10	PN 10, higher pressures available on request

*AISI 304/304 L similar to 1.4301/1.4307

** AISI 316 L similar to 1.4404/1.4435



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Planning instructions

It is necessary to perform and document a risk analysis for each new installation to refute the reproach of negligence in the event of damage.

In certain areas, e.g. the separation of the operating or service water network from the public water supply, mixproof shut-off systems are required.

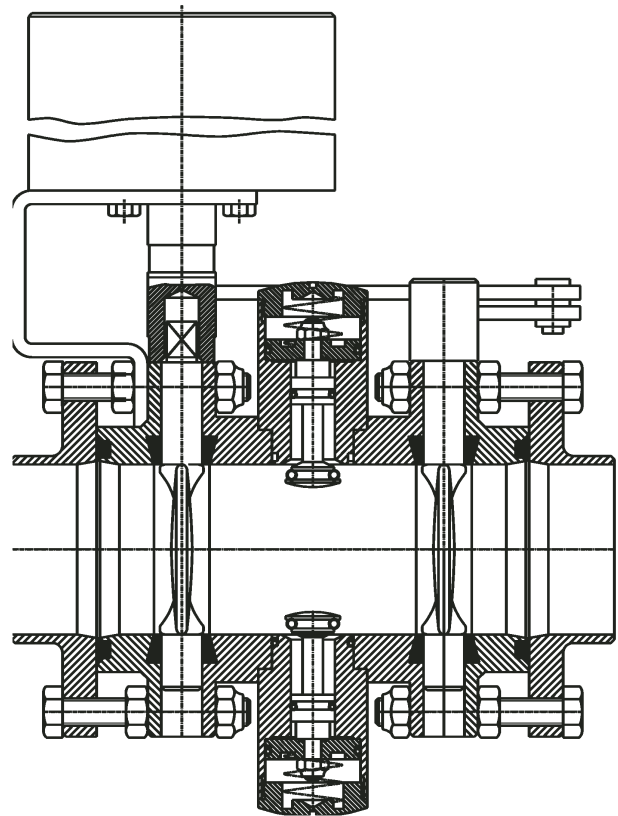
When analysing the risk, it is necessary to decide for each individual component the probability of component failure and the possible consequences in such cases. It is also necessary to consider the operating states that could occur in the event of a malfunction in which a component can no longer fulfill its function (e.g. "shut-off"), e.g. in the case of pressure increase resulting from thermal expansion.

If a hazard exists for employees or customers, suitable measures must be taken to prevent such hazard.

Since gaskets are subject to wear, it is never possible to exclude the possibility of a gasket failure. Usually, it is also not possible to exclude the possibility of a foreign body sticking in a valve.

Generally, it is necessary to avoid mixing two different mediums. Frequently, contamination is not detected by tests performed by quality assurance,

because tests for disinfectants or heat-carrying agents in the product are not performed regularly.



Nocado leakage butterfly valves are used preferably for all applications where reliable and hygienically perfect separation of the mediums is required and where the magnitude of the switching leakage is secondary, e.g. for CIP liquids, water and beverages.



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