

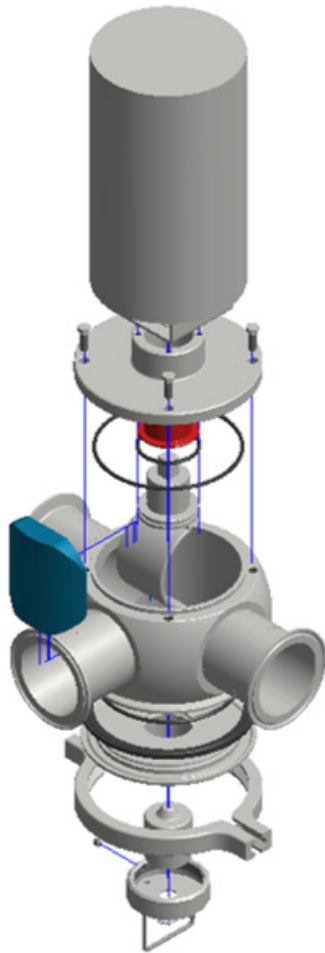
LIAG®



LAUFER
Valve Technology Inc.

EASY-OPEN Shutter Valve for the meat industry

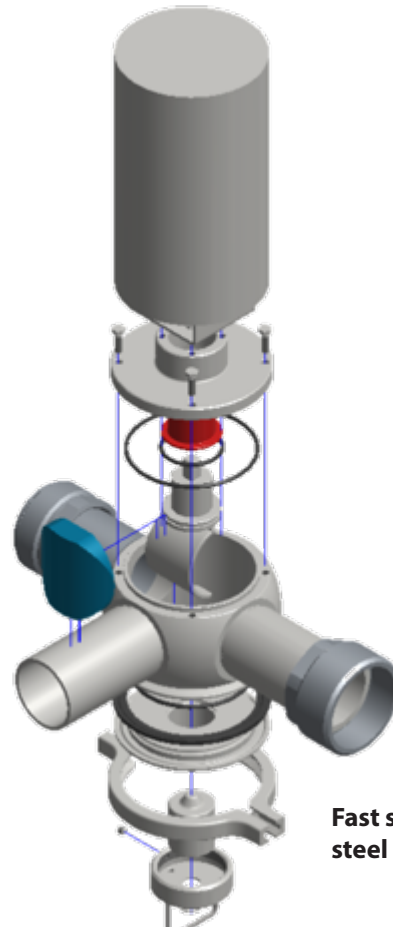
EASY-OPEN Shutter Valve for the meat industry



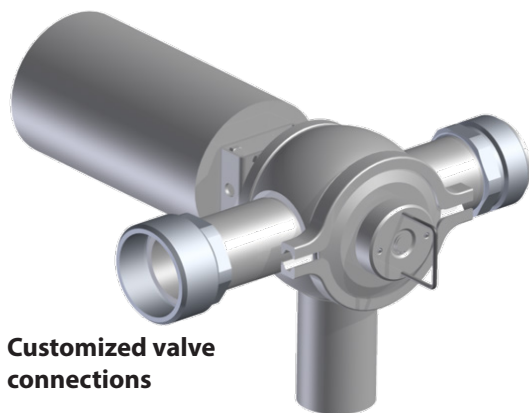
LIAG® EASY-OPEN shutter valves are specially designed as reliable component of inline metal detectors and process lines in the meat industry without CIP Cleaning. This valve performs easy and quick opening with excellent cleanability.

Features

- Hygienic design - no dead pockets
- Totally clear passage - no pressure loss
- Minimum number of components and wearing parts
- EASY OPEN design for fast opening even when built in



Fast switching stainless steel actuators



Customized valve connections

Technical data

Nominal sizes

DIN DN50 - DN80 / SMS DN51 - DN76 / Inch 2" - 3"

Materials

Inox parts in contact
with product: AISI 316L (1.4404 / 1.4435)
Other inox parts: AISI 304 (1.4301)
O-ring seals: EPDM, FPM (Viton®), FEP,
other grades upon request
Shutter: PTFE TFM1600

For meat paste with eventual residues of abrasive particle of
e.g. bones we recommend to use the glassfibre-reinforced
Teflon (GL25).

Surfaces

In contact with product: $Ra \leq 0,8 \mu\text{m}$ ($Ra \leq 32 \mu\text{in}$)

Temperature

Operating temperature: 110°C (230°F)
Short-term: 140°C (284°F)
- optionally up to 200°C (392°F)

Operating pressure

Pressure behind arc: 10 bar (145 psi)
- optionally up to 20 bar (290,1 psi)
Pressure against arc: 3 bar (43,5 psi)

Valve connection

Welded ends: DIN, SMS, Zoll
Male ends: DIN 11851, SMS 1145
Clamp connection: Tri-Clamp
Others: upon request

Further options

- Shutter material; alternatively: Tecapeek®,
PTFE+15% Peek
- Combination of different types of connection
- Delivery and adaptation to actuators of different
manufacture per Namur NE14 and DIN EN ISO5211

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