For Sterile Sampling

Unique Sampling Valve - Single Seat

Working principle
The Unique Sampling Valve is a single seat valve designed for sterilisation before and after each sample. The valve body and the connecting pieces are made of one piece of material, thereby avoiding the risk of cracks and welding pores.

Closed valve: Sterilising
When the valve is closed, the channel between the valve ports is open for sterilisation. If using steam, a small pressure relief valve (optional) on the outlet is recommended.

Open valve: Sampling
When the valve is opened, the stem and the membrane seal are retracted, allowing liquid to pass. By using the standard accessories, aseptic sampling is possible. The accessories are designed to ensure the right conditions when sterilising (2 bar - 121ºC). Heat insulating material is used to avoid burning.

Standard design
The valve consists of three parts, a valve body, an actuator and a membrane seal. The rubber membrane seal is placed on the stem of the actuator and works as a stretchable plug. The valve bodies and actuators are interchangeable. The single seat valve can be upgraded to a double seat valve by replacing the handle or actuator with an upgrade kit - see ordering leaflet for accessories.

The valve is available in three sizes:
- Size 4 for low-viscosity products such as water, beer, wine and liquid milk.
- Size 10 for high-viscosity products such as fruit yoghurt, syrup and ice cream.
- Size 25 for products containing large particles such as fruit.

Valve bodies:
Tank (welding).
Collared tube (welding).
Tri-Clamp

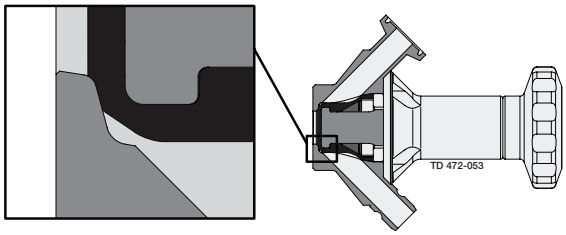
Valve heads:
Handle (0-6 bar)
Handle, high pressure (6-10 bar)
Actuator (0-10 bar) air supply
max. 8 (bar)

Optional
Horizontal tube saddle (welding)
Vertical tube saddle (welding)

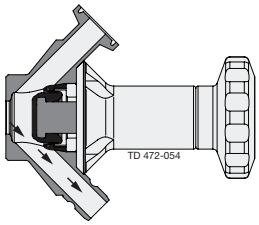


The Unique Sampling Valve - with handle

The Unique Sampling Valve is designed, tested and approved according to EHEDG guidelines and is certified to carry the 3A symbol.



Closed valve



Open valve

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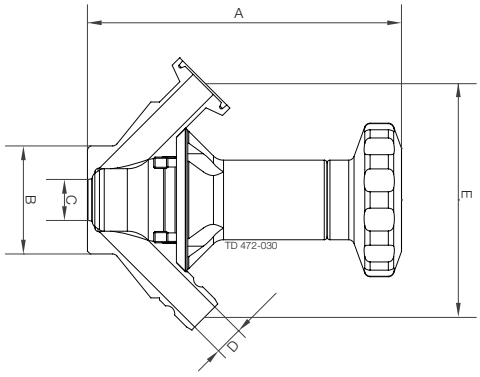


Fig. Dimensions

Dimensions (mm)

Pos.	Size 4	Size 10	Size 25
A	See Ordering Leaflet	See Ordering Leaflet	See Ordering Leaflet
B	See Ordering Leaflet	See Ordering Leaflet	See Ordering Leaflet
C	4	14	25
D	6	10	25
E	77	82	120

Materials

Valve body: . . . . . Stainless steel 1.4404 (316L)
Actuator: . . . . . Stainless steel 301, 303, 316L, PA 6.6/black, PTFE
Membrane seal: . . . . . EPDM rubber, silicone rubber

Technical data

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Pressure

Max. working pressure: . . . . . 1000 kPa (10 bar)
Min. working pressure: . . . . . 0 kPa (0 bar)

Temperature

Temperature range: . . . . . 1°C - 130°C
Max. sterilisation temperature, dry steam (2 bar) . . . . . 121°C

Steam must be dry, since condensate will damage the membrane seal. It is recommended that the membrane seal be changed every 100 samples/sterilisations or in accordance with working conditions or experience.

Valve	Viscosity (cP)
Size 4	0-100
Size 10	0-1000
Size 25	0-250000

Options

A. Horizontal tube saddle valve body
B. Vertical tube saddle valve body
C. Varivent valve body
D. Weld, Tri-Clamp, Quick or thread connections
E. For accessories, please see ordering leaflet

Note!

For further information, see also instruction ESE01605.

	Standard			Option	
Valve bodies	**Tank**	**Collared pipe**	**Tri-Clamp**	**Horizontal pipe saddle**	**Vertical pipe saddle**
					
Connections	**Tri-Clamp/Quick Coupling**			Other connections on request	
					
Actuators	**Handle**	**Handle, high pressure**	**Actuator**		
					

Valve bodies and valve heads (interchangeable).

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The information contained herein is correct at the time of issue, but may be subject to change without prior notice.

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