

Pentair Súdmo

Process Solutions from Pentair Súdmo

In today's ever-changing horizon of dairy processing that can range from incorporating whey protein powder into a wide range of products to manufacturing UHT/ESL dairy products, finding a process partner that successfully blends safety, quality and innovation is imperative. With Pentair Súdmo you have the latest technology from the company that has been providing sustainable process plant fluid management solutions for 60 years.



365it Complete PMO Mix Proof Valve

Pentair Súdmo's proven products lead from a technology point of view. Our 365it Complete PMO Mix Proof Valve was the first on the market that does not require a full port leakage chamber to meet 3-A Sanitary Standard 85-03. We pay attention to what is most important to our process partners including:

Operator Safety – Process automation with mix proof technology eliminates swing panels and flow plates, provides operator safety and reduces labor costs.

Product quality – The advanced design of the 365it Complete PMO Mix Proof Valve provides ultimate safety during seat lift

cleaning as the valve creates vacuum even with missing or damaged seals. As a result product cannot be adulterated with cleaning chemicals.



PMO Tank Outlet Valve

The 365it Complete PMO Mix Proof Tank Outlet Valve is a breakthrough design that meets the latest requirements for having a leakage outlet less than 100 percent, compared to its pipe size and approved for seat lift with product on one side and CIP on the other. This allows dairy processors to safely clean the line from the tank to the manifold with product in the tank. The Tank Outlet Valve performs reliably in either vertical or horizontal orientations.

Valve features:

- Smaller size reduces space needs and makes maintenance easier
- Works great on existing tanks with low outlets
- Faster product changeovers



Product Recovery Systems

Dairy processors are more concerned than ever with reducing product and water loss, and cleaning chemical use while saving valuable time with fast changeovers. Our 3-A* compliant Pigging System (3-A Sanitary Standard 101-00) and Arc Valves (3-A Sanitary Standard 51-01) are ideal for viscous products such as cream, cottage cheese, ice cream, cream cheese, and yogurt.

- 99.9% product recovery
- Safe separation of product
- Fully hygienic design with no dead pockets
- Modular system engineering for precise adaptation of process
- Maximum cleaning performance
- Dynamic lip pigs work more efficiently at lower pressure and last longer

For more information, contact 262-725-9026 or snainfo@pentair.com. Visit us anytime at www.sudmona.com.

**LIAG - Rounds International is 3-A Symbol licensee for the pigging system and arc valve.*



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