SupplierCapabilities

Pentair

Today's processors face ever-changing needs that can range from incorporating whey protein powder into a wide range of products to manufacturing UHT/ESL dairy foods. Finding a process partner that successfully blends safety, quality and innovation is imperative. Pentair brings value to your organization through its end-to-end solutions for the dairy, beverage and liquid food industries.



Powder & Ski-Jump Butterfly Valves

The F250 Powder Valve features advanced butterfly valve seat technology based on close work with powder handling specialists. As a result, the valve provides optimized performance in this harsh, abrasive environment. One of the main features of the valve, the deflection zone (Ski-Jump), minimizes direct impingement of high velocity product particles on the sealing surfaces. The innovative sealing solution provides:

- · Low wear due to optimized material
- Powder tight shut-off
- High flow rates
- Low restriction





365it Complete PMO Mix Proof Valve

With the 365it Complete PMO Mix Proof Valve you have the safest, smallest PMO mix proof valve that gives you non-stop production – no need to shutdown for end of day cleaning. This industry leading mix proof valve packs more safety, greater efficiency and smarter operation into a new, space-saving design.

A few advantages of our Mix Proof valves include:

- Minimized actuator size
- Clear protection of cross-contamination with deflector technology
- IntelliTop 2.0 Control Unit
- Provides required feedback for PMO
- Fast and easy setup
- IP65, IP67, IP69 protection classes
- Options and uses
 - Tank Outlet
 - Cheese Curd
 - Valve Manifolds

Convert waste into value streams

Anaerobic Membrane Bioreactor (MBR) is the ideal solution for treating waste whey streams. Systems designed with Pentair X-Flow's Anaerobic Crossflow MBR provide many advantages over traditional treatment options:

- Fully flexible layout
- No submerged membranes / no odor
- No system shutdown required to repair, replace or maintain membranes

Anaerobic digestion produces raw biogas vented from the process that consists roughly of 60 percent methane and 40 percent carbon dioxide (CO₂). Bio-methane of natural gas grid quality and food quality CO₂ can be extracted from the biogas with Pentair Haffmans' Biogas/CO₂ recovery system. The main separation process, which features membrane and cryogenic technologies, results in a 100 percent methane yield.



The second stage allows for the recovery of pure CO₂ that can be sold or used for dry ice, food and beverage production, welding gases, greenhouses, fire extinguishers, or refrigeration. The off-gas from the first membrane process goes to the CO₂ recovery plant, where it cleaned, stripped and liquefied, while any remaining methane is fed back to the membrane unit. This unique second step eliminates the environmentally-harmful 'methane slip', which is important to a company's green image as methane is 22 times more harmful as a greenhouse gas than CO₂.

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