

Sanitary Stainless Steel Spunding Valve

Widely used for food, beverage, water, dairy, pharmacy, chemical, pharmaceutical industry, etc



Features:

Size: 1 1/2"

Stainless steel parts: SS304

Adjustable pressure range: 2 to 32 psi (0.2 bar - 2.2 bar)

Norms: 3A

High tempered glass for viewing

End ports: clamped

Inner surface finish is $Ra \leq 0.6 \mu m$ to meet the requirement of food industries

Installation: supposed to be installed laterally

Max. temperature 120 celcius

Operation: Manual

Advantages:

Pressurized fermentations are becoming increasingly popular. The benefits of fermenting beer under pressure are: Lower ester production, being able to ferment at higher temperatures without producing off-flavors, and having your beer carbonated by the end of fermentation (rather than carbonating separately for over a week)

Operating Principles:

The clamp pressure relief valve is adjustable, exactly adjust to opening pressure, the valve is open and closed sensitively with small differente pressure.

Available in open design (free blowing-off of air) and closed design (collect the excess air)