Gillain & Co
HYGIENIC EQUIPMENT FOR FOOD & LIFE SCIENCES

nocado®

Valves






Ball valves

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Technical Information

Ball valves

Application

- Wherever a shut-off valve with full passage is advantageous, particularly with
  - o lumpy
  - o fibrous products or in
  - o piggable pipelines

Features

- Floating ball
- Extremely sturdy, reliable in operation
- Cleaning of dead ends with rinsing connections (optional)

Design

- DN 25 to DN 100
- Manually actuated with
  - o ball handle arresting at 0° and 90°, optionally arresting every 15°
  - o knurled thumb screw handle continuously arresting from 0° to 90°
- Pneumatically actuated
  - o spring opening
  - o spring closing
  - o air/air
- For welding on
- As intermediate flange version
- With pipe connections from the Nocado lines
- End position feedback with
  - o proximity initiators (also Namur)
  - o mechanical limit switches
- Pneumatic adjuster
- Control head also with bus
- Gasket material
  - o ball gasket PTFE
  - o flange and shaft gasket FEP-coated O-rings

	nocanorm	nocaplus
Material:	AISI 304/304 L* AISI 316L**	AISI 316 L**, special stainless steel or titanium on request
Surface:	matt, machine-finished in contact with product R_a < 1.6 µm	electro-polished, matt blasted, other surfaces on request in contact with product R_a < 0.8 µm
Documentation:	operating instructions and spare-parts lists	specific test report 2.2 according to EN 10204, e.g. material certificate inspection certificate 3.1 according to EN 10204, e.g. material traceability from melting to finished product
Pressure:	PN 10	PN 10, higher pressures available on request

*AISI 304/304 L similar to 1.4301/1.4307 ** AISI 316 L similar to 1.4404/1.4435

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Planning instructions

The internal space of Nocado ball valves can be rinsed during the CIP process by switching.

According to international guidelines the application of rinsing valves is recommended for the automatic, hygienically unobjectionable CIP-cleaning. Nocado can provide ball valves with rinsing connections and rinsing valves.

Nocado ball valves are used where the full and free passage without change of direction is necessary either for the product (e.g. extrusion of butter) or for the procedure (e.g. pigging).

Nocado produces ball valves with different sizes of drive connections depending on the nominal size. This should be taken into consideration at the order.



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