



## The next level in sampling

### Unique Sampling Valve - Double Seat

#### Concept

The Unique Sampling valve is specially designed for the food, pharmaceutical and biotechnological industries. The valve is equipped with a double seat which makes it possible to sterilize the entire seat between sampling, thereby eliminating the risk of cross contamination.

#### Working principle

The patented double seat ensures representative sampling as the seat area is accessible for sterilization. The inner spindle pushes the membrane seal down onto the inner seat, closing off the product. Once the inner spindle is in place, the outer spindle is retracted, moving the membrane seal away from the outer seat making it possible to remove any remaining product and sterilize the outer seat.

#### Standard design

The Unique Sampling 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.



#### TECHNICAL DATA

##### 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.

##### Pressure

Max. working pressure: . . . . . 600 kPa (6 bar)  
Min. working pressure: . . . . . 0 kPa (0 bar)

#### PHYSICAL DATA

##### Materials

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

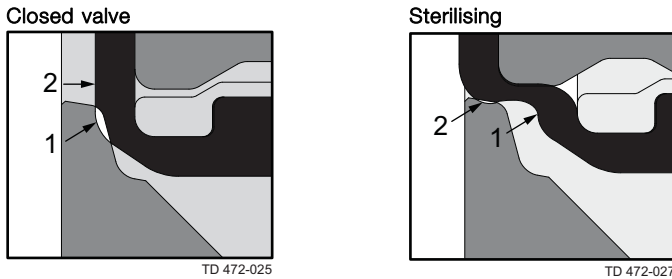
**Options**

- 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.

The valve can be operated under aseptic conditions with standard accessories designed to ensure the right conditions when sterilizing (2 bar - 121°C).



- 1: Outer seat
- 2: Inner seat

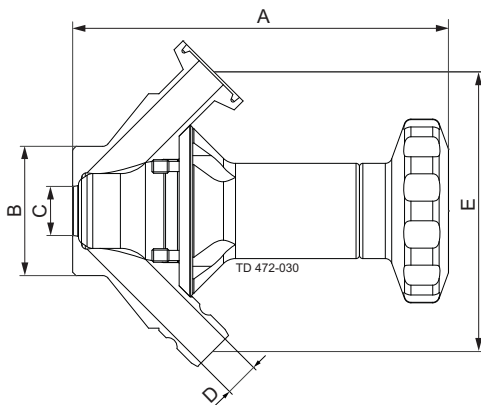


Fig. 1. Dimensions

**The valve is available in two 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.

**Valve bodies:**

- Tank (welding)
- Collared tube (welding)
- Tri-Clamp

**Valve heads:**

- Handle (0-6 bar)
- Handle, high pressure
- Actuator (0-6 bar)

**Optional**

- Horizontal tube saddle (welding)
- Vertical tube saddle (welding)

**Dimensions (mm)**

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

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

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