

SKU: ALC-15

SANITARY AIRLOCK / SPUNDING VALVE WITH SECURITY VALVE AND PRESSURE GAUGE

Application

Widely used in the brewing industry to optimize the fermentation and maturation processes.

Pros

- It relieves pressure from the fermenter during the fermentation process.
- Its adjustable valve enables a precise regulation of pressure in order to achieve an optimal fermentation depending on the type of beer being produced.
- It also reduces CO2 consumption for carbonation.
- It allows better preservation of hop aroma and flavor.

Technical information

Construction materials available:
AISI 304

Connections available:
Tri-clamp

Sizes available:
1,5"

Optimal performance in fermenters:
<2000 lts.

Pressure range:
0, 2 - 2 bar.



Sanitary airlock or spunding valve



Security valve 0-2.2 Bar
(error +/- 0.2 Bar)



Tri-clamp
Pressure gauge



WARNING:

These blow-offs are used to regulate the fermenter pressure. Nevertheless, installation of a security valve should not be omitted by any means.

SKU: ALC-15

SANITARY AIRLOCK / SPUNDING VALVE WITH SECURITY VALVE AND PRESSURE GAUGE

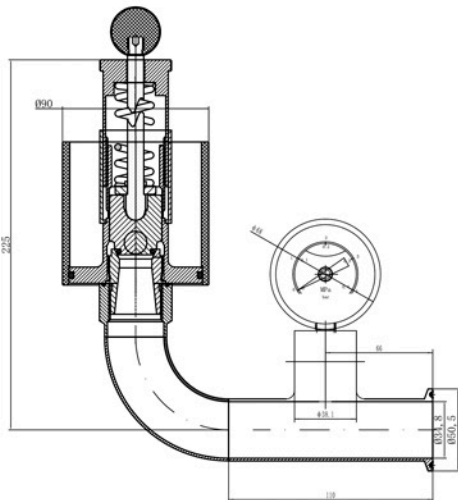
How to use it

The blow-off must be necessarily installed vertically (as shown in the image) due to both the liquid contained in the glass as well as the manometer included in the product. The manometer must be used vertically.

Once installed, pour water into the glass until it is half-filled (no chemicals required) and regulate the security valve according to desired fermentation pressure. Take into account the error of ± 0.2 bar in the printed scale. It is highly recommended to calibrate the desired pressure by observing the value indicated on the manometer.

To release the gas manually, pull the ball up until the desired pressure is reached.

Measurements available (mm.)* with clamp connection



Spunding valve installation