

DMV Pigging System



Challenge

Traditional industrial pigging systems use a primitive pig (ball) to act as a barrier between the product and the pushing medium. The oversized pig exerts a large frictional force as it is compressed through the pipework to wipe the inside wall of the pipe, causing wear on the pig that leads to a shortened service life. Any imperfections on the internal pipework surface can cause the pig to catch and plug the process lines. The use of ball valves (a non-sanitary type of valve) often results in microbial contamination in the finished product due to incomplete cleaning of the ball valve internals.

Solution

With our DMV Pigging System, the profile of the pig provides longer service life when compared to traditional pigs. The pig is also more flexible than other pigs, which allows it to travel through pipework having $1.5 \times D$ elbows, making this type of pig retrofitable into existing systems. The wiper seal design tolerates any imperfections in the pipework and requires significantly less push pressure. Our sanitary Arc Valve, in combination with our double wiper seal pig, allows routing of product flow so that the valve can be cleaned 100% during CIP.

Using our patented flexible double wiper seal pig to separate the product and pushing medium ensures no dilution of product. Tight tolerances of wiper seals to the ID of the pipe allows up to 99.9% product recovery. Full automation of the pigging system offers safe operation, maximum efficiency and economical product recovery, which results in a quicker ROI. With minimal product loss, effluent to waste treatment is reduced and fast turn around times between batches is achieved.

To meet your specific application needs, our experienced engineers work with you to find the solution that ensures the maximum product recovery, the optimal cleaning regime, and a safe and controlled execution of the pigging operation.

DMV Pigging System

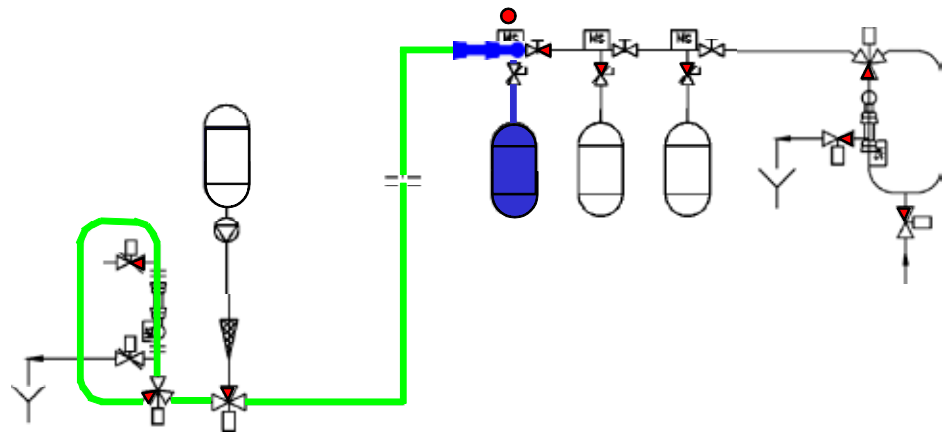


Benefits

- 99.9% product recovery
- Faster return on investment
- Less product loss and time-consuming cleaning
- Safe separation of product
- Fully hygienic design with no dead pockets
- Modular system engineering for precise adaptation of process
- Maximum cleaning performance through the use of dynamic lip pigs
- Dynamic lip pigs work more efficiently and last longer

Applications

- Optimally suited for sanitary processes and highly viscous, fast hardening media
 - Yogurt, sauces, dressings, soft cheeses, chocolate, etc.
- High dollar, low volume products
 - Cosmetics, juice concentrates, etc.



Double loop pigging system with three product recovery stations

Options

- Routing valves
- Pigs
- Pig detection sensors
- Launching stations
- Receiving stations
- Filling stations
- In-line pig washing systems
- Component layout sketches
- Control logic

Südmo North America, Inc. reserves the right to make changes in the technical specifications at any time.



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