




Food & Beverage

2021/2022 CATALOGUE



Flowtherm is one of
Australia's leading suppliers
of options and solutions for
flow handling equipment.

About us

Flowtherm's purpose is to provide our customers with a better choice of process equipment and services in the Indo-Pacific region, through the application of our Options and Solutions strategy.

Founded in 2001, Flowtherm's main office is in Melbourne, Victoria. We have since spread across the region, and now have offices in Sydney, Brisbane, Auckland (New Zealand), and Singapore. In 2021, Flowtherm's 20th year of operation, we have expanded to include Capital Equipment, as well as opening our service division: Flowtherm Service.

FlowTherm Australia is one of Australia's leading suppliers of hygienic process equipment, such as valves, pumps, heat exchangers, tank equipment, homogenisers, high shear mixers, separators, as well as parts and service.

For the Food and Beverage industry, FlowTherm offers a complete package of – and service for - hygienic fluid handling and process equipment from world leading brands including CSF Inox, Bardiani, Servinox, Kelvion, Daniatech, Frautech, FBF Italia, and many more. We take great pride in providing a variety of options for standard and unique applications, as well as being able to find the right solutions for our customers.

FlowTherm has been providing technical solutions to the Pharmaceutical, Food, Beverage, Personal Care, Dairy and Brewery industries for over twenty years and we have a team of highly trained and experienced staff available to help with any and all requirements.

AS ONE OF AUSTRALIA'S LEADING DISTRIBUTORS OF FLOW EQUIPMENT, WE OFFER:

- The largest range of stock in Australia
- The latest technology
- Professional technical advice for all products
- Excellent customer service
- Long-term support and service
- 100% commitment to the customer



Newly opened in 2021, FlowTherm's Service Department delivers technical experience and full capabilities. We run 24 hours, 365 days a year – if your site is running, chances are that we are too.

Our technicians service all brands and for a broad range of equipment, as well as offering additional support supply for any parts and spares needed. With national reach, we can support you onsite wherever you are, while our fully fitted workshop can handle any offsite repairs and service.

FLOWTHERM SERVICE INCLUDES

- Heat Exchangers
- Separators
- Valves
- Pumps
- Homogenisers
- Mixers
- Onsite and Offsite Servicing and Repair
- Installation and Commissioning
- Upgrades to Equipment
- Breakdown and Planned Maintenance, inc. Shutdown
- Testing, inc. Gas leak testing
- Planning and Scheduling

SPARE PARTS & MAINTENANCE

FlowTherm have been supporting clients in the Food & Beverage industry with spare parts and experienced aftermarket technical support for over 20 years. We capably deliver nation-wide, from coast to coast, and do so for orders ranging from a single o-ring to contract arrangement for ongoing and complete site supply.

FlowTherm is your reliable one-stop shop for any and all hygienic spare parts, and boasts a full range of genuine OEM spare parts and quality generic options. With local stock right here in Australia, there's nothing we can't do.

OEM SPARE PARTS

- Bardiani
- CSF Inox
- Omac
- Saunders
- YGros
- Habonim
- APV
- Alfa Laval
- SPX Flow
- Kelvion
- Tranter
- Sondex
- FBF Italia
- Tetra Pak
- Frautech

FLOWTREND

Included in our range of quality generic options are Flowtrend hygienic spares. Flowtrend offers a wide range of like-for-like alternative parts that match OEM in terms of quality, and are an ideal option for reducing maintenance costs. Flowtrend uses FDA approved and Batch traceable materials, and uses adapted OEM part numbers and descriptions to assist in loading details into procurement systems. Comparable to OEM parts in every way, Flowtrend spares are:

- Same dimensions
- Same materials
- Same certification
- Same quality
- Same performance and life
- Fully interchangeable

NEW STANDARD FOR EFFICIENT MIXING SOLUTIONS

Daniatech was founded with the aim to develop and sell “state of the art” mixers for the process industry.

From the beginning the dream was to create high quality and energy-efficient solutions. In close cooperation with Belgian pump manufacturer “Packo Pumps”, Daniatech has developed a highly efficient and robust mixer unit. The revolutionary mixer design offers improvements on every important parameter.

The company vision is to become the leading, independent supplier of process and mixing solutions in the dairy, soft drinks and prepared food industry. Customers are met by dedicated experts with great knowledge and well-proven solutions. This expertise will benefit you.

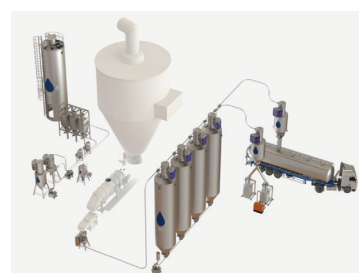
KEY BENEFITS:

- Require 20 to 40% less energy.
- Flexible mixing system options.
- High shear and no shear applications in the same equipment.
- Fewer spare parts – In total: Three wear and tear parts on the mixer head. Standard parts, no special parts.
- Simplified service. Higher up time/less lost production time.
- Smaller footprint.
- Simple and fast installation - plug and play. No on-site assembly.
- Low noise levels - down to 74 dB.



BASICMASTER

The BasicMaster represents the newer and more energy-efficient generation of mixing solutions for the process industry. Powder is added manually through the manhole and is instantly incorporated into the liquid. The mixer generates a controlled vortex in the tank, which contributes to separating air from the liquid and generates a perfect homogeneous dispersion within seconds.



POWDER HANDLING SYSTEMS

Powder Handling Systems offer turnkey powder handling including transportation, dosing and batching of the powder. Apportioning of the powder happens in a mixer often set up before the process line. These powder handling systems can also include gentle powder transport to silos and packing lines after the process.



VACUUMMASTER

The VacuumMaster is more compact and perfectly optimised for energy-efficient high shear mixing, it is also virtually maintenance-free. The vacuum feature allows automatic handling of the powder dosing directly from big bags or silos. By means of vacuum the powder is drawn into the mixer below liquid level and instantly wetted.



PROCESSMASTER

By means of vacuum, the ProcessMaster draws powder from the funnel into the mixer below liquid level and instantly wetted. The powerful, high shear mixer and scraper agitator generates a controlled vortex in the tank. The combination of vortex and vacuum effectively separates air from the liquid and generates a perfect homogeneous dispersion within seconds. Many different options can be selected for a flexible batch process.



INLINE MASTER

The Inline Master allows automatic handling of the powder dosing directly from big bags or silos. By means of vacuum the powder is drawn into the mixer below liquid level and instantly wetted. The powerful, high shear mixer generates a controlled vortex in the tank. The combination of vortex and vacuum effectively separates air from the liquid and generates a perfect homogeneous dispersion within seconds.



LABMASTER

The mixer is a plug and play solution designed to work as a pilot mixer for developing new recipes, but can also be used for small scale productions. By means of vacuum, the powder is drawn from the funnel into the mixer below liquid level and instantly wetted. The powerful, high shear mixer and scraper agitator generates a controlled vortex in the tank. The unit comes with an isolated jacket for fast heating and cooling with steam or ice water. For extra quick heating the unit is equipped with a direct steam valve.



LIQUIDMASTER

The LiquidMaster is the most energy-efficient solution for inline High Shear mixing on the market. The powder is dosed manually into the vessel, where the liquid level is manually controlled by a butterfly valve on the inlet pipe. The mixer works according to the rotor-stator principle, where a special closed mixing wheel distributes the product through the patented slots. The unit circulates approx.



INJECTMASTER

The mixer works according to the rotor-stator principle, where a special mixing wheel passes the product through patented slots. The special designed injector creates a strong suction of powder. During operation the mixing wheel accelerates the liquid and creates pressure in the injector pipe, which sucks in the powder from the powder funnel. The mixer unit is very versatile and can be used in many setups and applications. For low to medium viscosity the mixer performs the pumping action itself.



SHEARMASTER

The mixer unit is designed to be welded onto existing or new tanks, where better and more efficient mixing is needed. The ShearMaster is welded into the bottom or side of the tank. It is also possible to install more units onto the silo tanks. The result is a highly stable and homogenous end product, which is lump-free and contains a minimum of air.



MIXMASTER & ULTRA MIXMASTER

Both mixers work according to the rotor-stator principle, where a special closed mixing wheel passes the product through patented slots. The MixMaster is a versatile, compact solution for inline High Shear mixing and can be used in many setups and applications. The Ultra MixMaster can replace a low-pressure homogeniser for some applications. The Ultra MixMaster has a homogenising effect equivalent to 50-80 Bar and can create homogenisation down to 1 µm lump free.



HOMOGENISERS AND HIGH PRESSURE PUMPS

Thanks to its accumulated expertise in this sector, since 1987 FBF ITALIA has been a key point-of-reference for system manufacturers and end-users in the dairy, food and beverage fields.

On-going innovation, exacting development of special materials, strict quality controls and endurance tests, allow us to guarantee maximum performance durability, reliability and safety.



BUFFALO SERIES HOMOGENISERS

Buffalo Series homogenisers conform to CE standards and are available with output capacities ranging from 50 to 50,000 litres per hour, with homogenisation pressures up to 2,000 bar.

Model choices include:

- Sanitary.
- Aseptic, for UHT installations.
- Two-stage homogenisation.
- Standard, for processing products such as milk, yoghurt, cream, etc.
- Abrasive, for processing products such as fruit juices, ice cream, ketchup, etc.

Several options are available to fully customised machines for specific needs.

Positive displacement pumps

FBF ITALIA positive displacement pumps are structurally very similar to the high-pressure homogenisers and manufactured to the same high quality standards. The positive displacement pumps differ from the homogenisers, because they lack the homogenisation unit.



POSITIVE DISPLACEMENT PUMPS

For products containing particles

These pumps are mainly used for the positive-displacement pumping of products that contain particles, such as pieces of tomato, vegetable or fruit. In soups, yoghurts, jams, etc ... even in the presence of particularly high counter pressures (typically 50 bar or higher).

The construction of the positive-displacement pumps is much the same as the homogenisers, except for the compression head which is equipped with special pneumatically controlled valve groups. These valves are equipped with actuators, which are controlled by an electronic angular positioner to assure perfect functioning of each valve. The angular positioner allows the opening and closing phases of each individual group of valves to be independently adjusted. The ability of the pump to operate at low speeds, combined with the specially designed passages in the pneumatic controlled valves, gives low velocities and very gentle handling, maintaining the specific characteristics of the most delicate of products.



LABORATORY HOMOGENISERS

The homogenisers Homolab2.20 and Homolab2.50 are laboratory homogenisers with an easy installation (no need of water for cooling of pistons) and use (manual adjustment of homogenizing pressure via hand wheels).

Decision to equip these homogenisers with nr. 2 pistons is very important to grant valid results as the ones that can be obtained with bigger machines that can be used in an industrial process.

The machine is complete with double homogenising stage and with pressurised hopper.



MICROLAB 400

The homogenisers play a primary role in the industrial production of the ice cream, but they are often too expensive, far oversized and not so easy to be used when it comes to non-industrial small batch duties. The MICROLAB 400 perfectly suits the small batch applications.

The objective of the homogenising process is a positive effect on the ice cream's taste and flavour, furthermore it makes the ice cream more creamy and with a less cold feeling.

The ice cream, thanks to the homogenizing process, will benefit of a longer overrun, a higher storage stability, a better dissolution and an increased digestibility.

STATE-OF-THE-ART SEPARATORS TO ENHANCE YOUR BUSINESS

Frautech separators are designed for highly efficient solid/liquid and liquid/liquid separation.

Our separators portfolio includes these design types: two-phase and three-phase. The two- and three-phase separators are available with solid bowl and hydraulic capacity from 500 to 20,000 l/h and as self-cleaning machines with hydraulic capacity from 500 to 90,000 l/h.

Most of the models are also available in explosion-proof design. High-grade materials and manufacturing, low wear and tear, and easy operation and maintenance make them suitable for a wide range of applications in the dairy, food and beverage industry. They fit perfectly into the production processes as required.

KEY BENEFITS:

- High separation efficiency
- Low wear and tear, reduced need for spare parts
- Greater reliability
- Ease of operation and maintenance
- Fully automated, user-friendly process control
- Low operating costs with substantial cost savings
- Long lifetime thanks to the high-grade materials of construction
- Ease of installation and integration into new or existing process lines thanks to our plug-and-play solutions



TWO-PHASE SEPARATORS

Two-phase separators are designed for the continuous clarification of liquids. It is applied in bacteria removal, solids load reduction, cells harvesting, and any other application where fine solids have to be separated from a liquid phase, either to recover a valuable substance or to remove and dispose of a waste product. Efficient separation and precisely controllable, automated solids discharge allow the best possible separation effect. Solids from 0.5 to 500 µm, depending on their nature, can be separated efficiently in two-phase separators.

MAIN APPLICATIONS:

- Milk, whey, wine, juices clarification, tea and any other beverages
- Biomass and algae concentration
- Fermentation and proteic broth clarification
- Chemical's clarificatio



THREE-PHASE SEPARATORS

Three-phase separators are designed for the continuous separation of two immiscible liquids having different specific weights. Thanks to the action of the centrifugal force, the solids, if any, are also separated at the same time and ejected automatically at pre-set intervals whose length depends on the quantity of solids contained in the feed. Most of the models are available in either concentrator or purifier design, and the solids retaining option is also offered for some models.

MAIN APPLICATIONS:

- Milk skimming
- Milk bacteria clarification
- Cream concentration
- Coconut water and virgin coconut oil processing
- Edible oil purification
- Mineral oil and metalworking fluids processing



NOZZLE SEPARATORS

Nozzle separators are designed for solid/liquid separation in solids concentration/thickening and solids classification. They are basically two-phase separators with continuously discharge of solids. Nozzle separators are used in production when the product fed in has a high concentration of suspended solids. These separators have several fields of application, both in the food and non-food industries. As an example, nozzle separators are used to classify and thicken suspension particles in the mining industry and to concentrate soft cheese and yogurt in the dairy sector

MAIN APPLICATIONS:

- Calcium carbonate thickening and classification
- Soft cheese and yogurt concentration
- Industrial minerals classification and thickening
- Palm Oil
- Starch



ARTBREW

The craft beer clarifier

As trends in beer are fast changing and customers are demanding when it comes to new flavors, colors, or types of beer, it is time for an easier, more flexible approach to beer clarification in craft brewing. ArtBREW, the craft beer clarifier from ANDRITZ, is a high quality, simple-to-operate, plug-and-play beer clarification solution for your brewery. Combining efficiency and ease of maintenance, ArtBREW is the right ingredient for your success in the craft brewing industry.



VVF Butterfly Valve

A manual butterfly valve which cuts off and monitors fluids in the process flow by movements of opening and closing. Characterised by a simple, elegant design, and engineered to be extremely reliable, it is commonly used in many different applications requiring ample product passage.



ZVF Butterfly Valve

A butterfly valve with pneumatic actuator which cuts off and monitors fluids in the process flow by movements of opening and closing. Characterised by a simple, elegant design, and engineered to be extremely reliable, it is commonly used in many different applications requiring extensive product passage.



BBZS1 & BBZS5 Single Seat Bypass Valves

The BBZS1 and BBZS5 by-pass valves are highly versatile and suitable for different types of application across many sectors. These designs include inbuilt regulation for the retained pressure through the loading of the spring in the heart of the valve.



BBZP Seat Valve Stop & Diverter

The BBZP, is a single seat valve made with top quality raw materials. Thanks to its versatility, sturdiness and reduced number of seals in contact with the product, it can be installed in all applications requiring maximum reliability in cutting off and directing a fluid.



BBWP1 Aseptic Single Seat Valve Stop & Diverter

The BBWP1 valve has been designed for sterile applications which require safety in cutting off and/or directing of products. The TFM gasket guarantees complete isolation of the shutter from the external environment.



BBZQ High Pressure Single Seat Stop & Diverter Valve

This single seat valve has been designed for application in all health-hygiene sectors with pressures up to 150 bar. Made from top quality raw materials, it features an extremely modern and sturdy design that can be utilised for all applications requiring maximum reliability in cutting off and directing a fluid or product.



B925 Mixproof Double Seat line Valves

A double seat valve extremely effective in production plants for health-hygiene applications, as it allows a reduction in the number of single seat valves required which optimises available installation space.



B935 Mixproof Double Seat Tank Bottom Valves

A double seat (mix-proof) valve with an extremely modern and compact design. The valve directs and controls the flow of two different liquids simultaneously, guaranteeing total separation between them in order to avoid any risk of contamination.



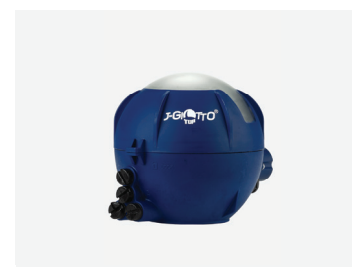
BZAW3 Double Seal Leak Detection Mixproof Valve

A double seal valve designed to guarantee separation between two fluids. The special design of the shutter provides a separation chamber between the two seals which ensures that any product leakage flows out through the two auxiliary valves located on the separation chamber, avoiding any contact between the two fluids.



BBZK & BBZPM Modulating - Control Valves

BBZK is a modulating valve designed to regulate the flow rate and maintain a constant level, pressure or temperature value. Its special membrane actuator, connected to the positioner, allows partial opening and closing of the shutter, accommodating intermediate flow rates and consequent pressure drops in the valve. The BBZPM offers a compact design, and the connection of the positioner to the actuator allows it to regulate the partial opening and closing of the valve member to achieve intermediate levels of flow rate and a resulting valve pressure drop.



GIOTTO360 Control Top Series

Bardiani's Giotto Top Range has been designed to ensure effective control and monitoring of valve operations. Each control unit can manage all the operations linked to valve functioning. Both the position indicators (proximity switches and micro switches) and the solenoid valves are installed inside the Giotto Top. Installation on the top of the valve actuator is quick and easy.



BBTRD Sight Glass

Valve body with flat glass closure which allows the user to constantly and reliably inspect the product.



BBVAR Multifunctional Housing

BBVAR is a multifunctional housing series for inline pipe application which enables visual control and supervision of fluid processing.



CS/CSD Centrifugal Pump

The special design of the "CS" pump range means it can guarantee high levels of operation and top-of-the range performance. Of note is the 6-vane impeller, and shaft support bearing making these pumps able to be bought with a bare shaft for subsequent quick and easy coupling with standard IEC electric motors. The CSD comes with a sterile steam protection barrier between the pumped product and the external environment.



CNH Self-Priming Centrifugal Pump

The CNH series is made up of single-stage centrifugal pumps with self-priming device, axial suction port, open centrifugal impeller and independent shaft. The self-priming device is made up of a helical rotor installed in front of the impeller and a rotor chamber which is off-centre in relation to the axis of the centrifugal stage.



CSM & CV Multistage Centrifugal Pump

Multistage centrifugal pumps: the CSM is built for use in high pressure applications, operating at up to 40 bar. The CV includes single-block components with closed vane impellers, installed directly on the electric motor shaft.



A & AS Liquid Ring Pumps

Single-block self-priming sanitary pumps with independent support and standard IEC motors. The materials and easy to disassemble construction make these pumps ideal for different sectors. The A Series includes the impeller supported directly by the electric motor shaft.



CL-CLC Centrifugal Pump

Made with an open three-vane impeller installed directly on the motor shaft for use in a wide range of applications. CLC includes a closed impeller.



CN Centrifugal Pump

Design optimized to guarantee high levels of hygiene in the food, dairy, beverage, chemical, cosmetic and pharmaceutical industries. The open 5-vane impeller means it can be used for low-pressure transfer of fruit juices, creams, ice-creams, dairy cream, milk, wine, alcohol and whey.



CR Centrifugal Pump

The special spiral impeller, together with the body shape, large volute and reduced operating speed (max. 1750 rpm) make this pump suitable for handling delicate liquids with suspended particles, combining the properties of a centrifugal pump with the delicate handling of a progressive cavity pump.



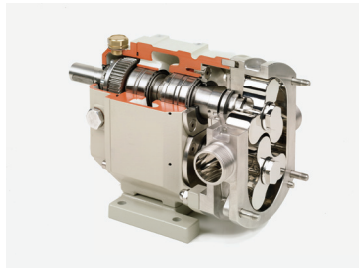
TS Twin Screw Pump

The TS twin-screw volumetric pump represents the perfect union of high performance and stringent requirements thanks to its hygienic design. Its main characteristics is that this pump can operate at both low and high speeds and is therefore ideal for CIP washing phases. Thus fully replacing the need to use another centrifugal pump for CIP. With an excellent suction capacity, it is suitable for vacuum applications or when the suction head is low.



PA Air-Operated Piston Pump

Double effect sanitary pumps with a wide range of pistons according to the product to be pumped. Alternative motor with air distributing valve. The pumps are connected to the different motors by means of connections in order to facilitate the disassembly during cleaning.



B SERIES

Rotary Lobe Pumps

The volumetric lobe pumps of the B series are traditional and reliable. A clear separation chamber between pumping body and support, allows the housing of the sealing members, preventing any contamination between pumped fluid and lubricant. The foot of the removable support simplifies installation (inversion of the shaft position) for connection with horizontal or vertical pipes. B lobe pumps are modular, and designed so that parts can be added or exchanged according to changes in the application requirements.



C SERIES

Multi-Lobe Pumps

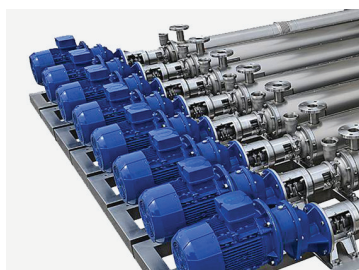
The C series incorporates new front loading seals design for easier and quick servicing. In addition, maintenance is also simplified by a new external axial adjustment system. All the parts that come into contact with the product are made in stainless steel 1.4404, pump body is cast with integral connections without welding. The rotors have been designed as to reach the best efficiency and cause less damage to the product at the same time.



SANITARY "MIXFLO"

Tubular Heat Exchangers

MBS Heat Exchangers range is designed and manufactured for the Food industry according to the strictest hygienic standards. Suitable for processing high and medium viscosity products such as milk, juices, nectars and fruit puree, wine, beer, cream, ice cream etc. Both Monotube and Multitube options are available.



SANITARY "HERCULES"

Scraped Surface Heat Exchangers

A cost effective Scraped Surface Heat Exchanger able to handle the highest viscosity products, allowing the most efficient thermal transfer. The product enters and leaves the heat exchanger through specially made cylinder heads, which are designed for easy product flow and low stress; especially good for the safe processing of shear sensitive fluids.



GASKETED PLATE

Heat Exchangers – Sanitary and Services

Highly efficient and versatile Heat exchangers that run at low operating costs. The range of plate corrugations, connection sizes, plate widths and lengths enables them to be made to measure to your requirements. In addition, maintenance-friendly assembly and sealing technologies are applied, which assure that service and maintenance costs are kept low.



BRAZED PLATE

Heat Exchangers

A brazed heat exchanger range that offers tailor-made solutions for the greatest possible range of applications. There is a choice between copper- and nickel-brazed or Vacinox plate heat exchangers depending on the field of application. Kelvion look for the most economical solution from the various sizes and diverse accessories available and adapt them precisely to your requirements with customized connections. Copper and Stainless Brazed options are available.



BIO ROTARY

Spray Balls

The Bio rotary spray heads are suitable for small to medium sized process vessels where moderate cleaning is needed. The spray heads are low pressure devices, where rotation is powered by the eccentric flow of the cleaning liquid through the spray head. A limited amount of cleaning liquid is required to efficiently remove residues. The Scanjet Bio 5SB and 7SB are very efficient replacements to traditional static cleaning devices, offering 360° impact coverage, self-cleaning and self-draining.



BIO ROTARY

Jet Heads

The Scanjet Bio rotary jet heads are hygienic tank cleaning machines that provides 360° coverage within a tank or process vessel. The Bio Jet Head is self-powered by the flow of the fluid through the inlet cone of the machine. An increase in pressure and flow will correspondingly increase the length of the jet and impact upon the tank or vessel surfaces. The Bio Jet Head employs exclusive self-washing features that allow it to be completely covered.



XSR PIGGING SYSTEMS

The Servinox XSR Pigging System is designed to integrate transfer lines perfectly. It recovers the residual mass in the piping using a pig. The pig is positioned upstream of the zone to be evacuated, then sent in the piping by a thrusting fluid (gas or liquid). The standard equipment comprises a launching station, a receiving station and a pig. It can be completed by full flow multi-way valves (MV), which can be used to adapt the lines in order to optimise the pigging phases. Pigging control can be manual or automatic with a pig speed control unit (RVO).



MULTIPORT MV VALVE

The multiport valve is intended to close one or more circuits or to distribute pressurised fluids to one or more channels. The MV valve is comprised of a body including 2 to 4 channels and a key (cylindrical ball) that orients the fluid's circulation.



SAMPLING VALVES

A sampling valve range that offers versatility and precision for any and every application. Dependent on which option selected, you can take liquid samples from tanks and within the process line, whether clear, viscous, sticky or solid bearing, in order to carry out quality and/or bacterial controls.



XCHE

Multifunction Tank Top Device

The XCHE is a device placed on the dome of a tank. At a single point, it can be fitted with equipment for pressure (SHP safety valve) and vacuum protection (BOG or HSV-A vacuum break valves depending on diameters), for washing the tank, the XCHE and all its components, and for pressurising and recovering fermentation gases (CHE washing check valve). The XCHE is also equipped with additional taps, for stainless steel rupture disc and/or for pressure sensor.



BOG/HSV

Tank Safety Valves

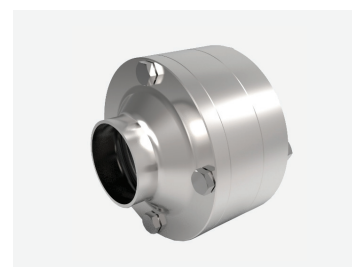
BOG and HSV safety valves are intended to protect low pressure tanks not covered by PED against vacuums (vacuum breaker) and/or excess pressure. The HSV are fitted with a technical tube (washing function, sterile air intake), allowing the pressurised function blow-off to be collected.

Servinox is able to design a valve with respect to tank characteristics (diameter, height), resistance (pressure, vacuum) and washing conditions (temperature, flow-rate).



RT POWDER VACUUM VALVE

A check valve allowing vacuum powder introduction via the tank bottom. Its flush design guarantees there is no retention zone (an ideal place for bacteria and moist powder plugs to develop). The full clearance of the disc coupled with its massive design (the piston rod has the same diameter as the disc itself) guarantee the total absence of powder retention inside the valve.



EDF

"Spring-less" Magnetic Check Valve

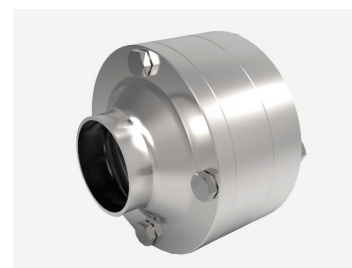
The Ygros EDF he innovative spring less non return valve for clean applications, a really smart solution for your clean applications in the food & beverage industry. Includes no springs that can break or misfire, no flow obstruction or stagnation points, and maintenance free.



YSV

Extractable "Spring-less" Magnetic Check Valve

The Ygros YEV is the first extractable spring less check valve, which can be quickly removed from the plant, without removing flanges or pipes and other components. Fully hygienic design. Maintenance free. Suitable for horizontal, vertical up and down installation (even in vertical pipes with flow down).



YEV

"Spring-less" F&B Check Valve

The Ygros YEV valve is the simplest spring less model of the entire Ygros range, but it does not lose its characteristics of Hygiene and reliability. Fully hygienic design. Maintenance free, and suitable for horizontal, vertical up and down installation (even in vertical pipes with flow down).



ZP1 Circumferential Piston Pump

The ZP1 Pump is the industry workhorse. With a proven design and the added features that Ampco Pumps offers, the ZP1 is a simple choice. Popular worldwide, the ZP1 has a large installed base in both sanitary and non-sanitary applications. With seal modifications like the PTFE double lip seal the ZP1 is dedicated to the toughest applications such as chocolate and paint processing.



ZP2 Circumferential Piston Pump

The ZP2 Pump with its stainless steel gear case, like all Ampco positive displacement pumps, is built for CIP-ability with enclosed rotor nuts. It is designed to withstand higher pressures with its larger 17-4ph stainless steel shafts. In fact, the ZP2 is capable of withstanding pressures of up to 500 PSI and is 3A Certified.



ZP3 Circumferential Piston Pump

The most enhanced design of Ampco's patented ZP series positive displacement pumps is now leading the industry. It sets the standard for PD circumferential piston pump technology with a simplified yet state-of-the-art design that's reliable, durable and available fast – within two weeks.



CELLAR CART

The Ampco Cellar Cart is most commonly used as a transfer pump or portable CIP pump. It's lightweight and designed to provide users with maximum mobility in cramped cellars. This robust 2-wheeled cart, features a corrosion-free 304 stainless steel frame, polypropylene wheels, and NEMA 4X VFD. Carts come in two standard models, equipped with the popular Ampco AC+ pump.



DH DRY HOPPER SYSTEM

The ROLEC DH was developed by the Ampco Applied Products division with craft brewer needs in mind. This innovative product line offering was specifically designed to help the craft beer market meet its remarkable growth potential.



CB+ CRAFT BREW PUMP

Ampco's CB+ Craft Brew Pump was developed specifically for the craft brewing industry to allow brewers to focus on creating their next signature beer rather than deal with leaking pumps. The CB+ features an internal seal design that reduces product build-up and leaking. When pumping wort at temperatures near boiling, flashing is likely to occur... which can cause premature seal failure.



LB RUBBER LINED ROTARY LOBE PUMP

The LB range is an economical food grade option and available with either stainless steel or rubber lobes. The rubber lobes are able to handle the challenges of metal staples that can be present in the grapes. Applications include Wine, olive oil, vegetable oil, molasses, pressed-olive waste, whole or fermented grapes, glucose, tomato concentrate, chocolate, etc



FLEXIBLE IMPELLER PUMP

Liverani flexible impeller pumps are an economical low speed, stainless steel, positive displacement pump for many industries. They are suitable for the transfer of delicate, fragile and viscous fluids with or without solids in suspension. The flexible impeller design means that the pump flow can be reversed easily. The impellers are available in different food grade rubbers; natural rubber, EPDM, silicone.



Cipriani Harrison Valves Corp.
Hygienic Stainless Steel Valves



63/64 CHECK VALVES

Cipriani Harrison 63/64-Series Check Valve are used in process piping system where the fluid is to be passed through one direction and the reverse flow is to be avoided. Cipriani Harrison Check valves are designed keeping in mind the stringent hygienic design criteria and available with different version to suite its respective application. Sizes ½" – 4"



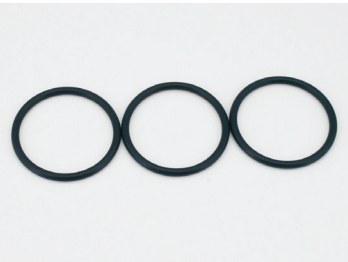
RUBBERFAB HOSES

Rubber Fab offers a variety of rubber hoses in different materials to meet virtually any sanitary hose application. Our hose and hose assemblies always adhere to quality standards set forth by both the Pharmaceutical and Food Industries. Hose covers and accessories are also available.



CLAMP GASKETS

Garlock gasketing is offered in a wide range of materials, including GYLON restructured PTFE, compressed fibre gasketing, GRAPH-LOCK flexible graphite sheet, THERMa-PUR Extreme Temperature gasketing and high performance rubber sheet products.



RUBBERFAB O-RINGS

Rubber Fab o-rings are FDA Compliant for use in food applications and Class VI tested for pharmaceutical applications. They come with a certification for each and are perfect for validation and food processing, where these certifications are important. Let us help you find the o-ring that is right for your process.



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