

Alfa Laval SB Micro Sampling Port Type M

Sampling valves

Introduction

The Alfa Laval SB Micro Sampling Port Type M enables representative hygienic and microbiological samples to be taken in small volumes from tanks and pipework under sterile conditions. To help ensure product safety, the sampling port features a straightforward hygienic design with minimal components to make collecting samples easy, convenient and accurate.

Application

The sampling port is specially designed for use within the brewery, food, dairy, beverage and many other industries.

Benefits

- Simple, hygienic design
- Safe sampling
- Small sample size
- Minimum impact to product
- Easy to clean

Standard design

The SB Micro Sampling Port Type M consists of a housing made as a socket for direct welding into the tank wall or pipework, a threaded nipple, a membrane and a perforated disc that keeps the membrane in place. The membrane forms a seal directly against the product to ensure representative sampling and provide accurate, repeatable results without any risk of secondary contamination.

Working principle

Before sampling, sterilize the valve membrane with alcohol, for instance. The inner portion of the rubber membrane is automatically cleaned during tank or pipework cleaning.

To take a sample, simply unscrew the closing cap and insert a hypodermic needle through the membrane.

Replacement of the rubber membrane should only take place when the tank is empty, and pressure has been released. To remove the old membrane, unscrew the threaded nipple and remove the perforated disc. Replace the old membrane with a new one, and remount the components firmly in place.



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TECHNICAL DATA

Tem	perature
iem	perature

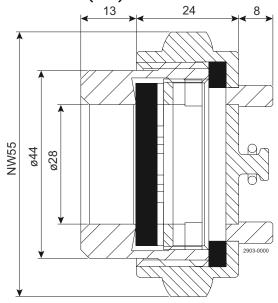
icinperature		
Temperature range:	1°C - 90°C	
_		
Pressure		
Max product pressure:	10 bar	

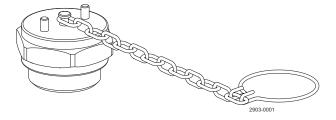
PHYSICAL DATA

Materials

Product wetted steel parts:	EN 1.4404 (AISI 316L) 3.1 available
Membrane seal:	NBR

Dimensions (mm)





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