

PROBLEM SOLVER

GOOD STEAM QUALITY WITH CV-COS FROM TLV



Problem: The efficiency of cooking vessels is an important consideration for any food and beverage manufacturer. From a cold start they usually provided 1.5 bar of steam pressure in the jacket at the initial stages of cook. However, to increase the productivity of the process the efficiency of the heat transfer needed to be significantly improved.

Solution: The new CV-COS electro-pneumatic pressure reducing valve from TLV combined a convenient control function with a pressure reducing valve, separator and steam trap in one unit.

The new valve designed for process applications requiring automatic control of the pressure, temperature and the flow rate of steam, maintains a constant pressure in the jacket from start-up.

Food and
Beverage



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