

HYGIENIC VALVE PROGRAM

TECHNICS IN STAINLESS STEEL FOR FOOD, CHEMICAL AND PHARMACEUTICAL INDUSTRIES







Hygienic Valves Our ideas — your advantages

/ valve body from **solid bar** – many mounting positions possible depending on draining

/ optimum cleanability

/ interior surface Ra ≤ 0,8 µm (32) (standard)

/ optional interior surfaces available upon request

/ no sump or dome in product space

/ no dead space

/ valves available meeting **3-A standards**

/ gentle product handling

/ easy maintenance without special tools

/ minimal downtime

/ tube outlets available as DIN, OD tube and ISO

/ seals conform with FDA, 3-A

/ thanks to the **building block system** change to aseptic type is simple

/ long stroke and full stroke valves
are available

/ The **pneumatic actuator** can be ordered as ...air to open/spring to close", ...spring to open/air to close" or ...air/air".

/ A 3-position actuator permits simple static dosing processes.

/ proximity switches and control tops optional



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Hygienic and aseptic valves the building block system





Control Top 24V /110V or BUS-System

Pneumatic Actuator









Manual Actuators





Spindles Hygienic Design











Spindles Aseptic Metalic Design

















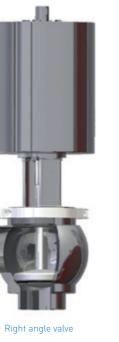


















Piggable double seal valve N4







Change-over valve two-part valve body alternatively one-part valve body



Bottom seat valve



Overflow valve ÜS optional manual operation



Overflow valve E8 with T-body



Safety valve SH TÜV approved



Rieger overflow valves type ÜS open when the set pressure is reached to prevent excess pressure in piping or systems.

These are not safety valves. If safety valves are required, we recommend our TÜV approved safety valves type SH (see page 10).

Data

/ valve body from solid bar

/ standard with weld ends – other optional connections available

/ optional with lever for lifting in type ÜS or pneumatically lifted in type E8 The Rieger overflow right angle valve E8 is a combination of right angle and overflow design. The desired pressure is adjustable, with a valve stroke as high as possible.

Unlike an overflow valve this valve can be opened up to 100% – like an angle valve.

Will protect positive pumps.

A body clamp union between valve body and actuator, starting from size DN 25 [1"] can be removed with simple hand tools.

The overflow valve type E8 is suitable for liquid media. It is not a safety valve. For this purpose, we recommend our TÜV approved safety valve type SH (see page 10).

Data

standard pressure range 0,5 to 6 bar

optional: higher set pressures upon request

/protects pumps, pipelines and equipment

/ also available as 3-A version







The Rieger safety valve Type SH prevents excess pressure of gaseous media in pipelines and vessels.

The set pressure is always higher than the operating pressure. As soon as the pressure is reached, the valve opens against the force of the spring. The pressure excess is relieved as soon as the pressure is 10% higher than the set pressure.

Data

/ valve body from solid bar

/ no dead spaces

/ easy maintenance without special tools

/ range of setting – see catalogue

/ additionally liftable – pneumatic and/or with lever during cleaning



Rieger regulating (control) valves are designed to meet the highest process demands of hygiene and safety.

Ideal applications include the dairy, beverage, brewery, food, pharmaceutical, biotechnolgy and personal care industries.

Thanks to the building block system the change between aseptic and hygienic design – and between manual or pneumatic actuator is possible.

Regulating valves are engineered to meetcustomer's specific processes requirements.





RIEGER

a safe media separation



Rieger double seal valves are used for reliable separation of product from cleaning agent. The leakage space is situated between the separating gaskets. The leakage fluid flows through two leakage valves.

Data

/ valve body from solid bar

/ no dead spaces

/ safe CIP/SIP-cleaning

/ inexpensive alternative to mix proof valves e.g. in CIP-clusters

/ used in beverage and food plants

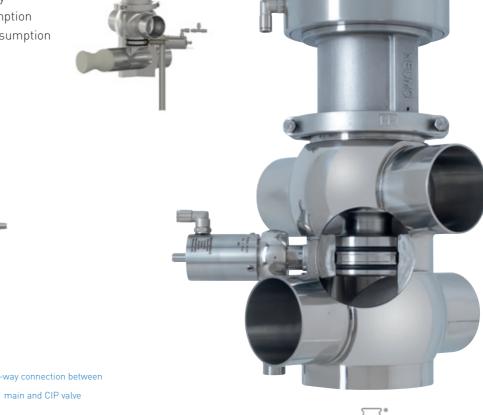
/ also available as 3-A version

The RIEGER double seal valve piggable version N4 allows potential savings for products, water and cleaning chemicals in combination with a pigging station.

Reduced environmental pollution plus additional product savings shorten the Return On Investment (ROI) and amortization period.

Data

/ valve body from solid bar / no torsion when welded / only 4 seals in product space / safe CIP/SIP cleaning / maximum product recovery / minimal CIP water consumption / minimal CIP chemical consumption / lowers waste water costs / registered design









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also available as 3-A version **N2 PM0 3-A**



Valve structure

/ valve body from solid bar / radial sealing of both valve seats / balanced valve disks

Easy of servicing

/ only 4 seals in product space
/ change of seals without special tools
/ service possible without compressed air
/ minimal downtime
/ light: valve DN 100 (4") only
weighs 35 kg (77 lbs)

Product protection

/ stroking without product loss

/ safe media separation of both product lines
/ closing force up to 10 bar (145 psi)
/ water-hammer safe up to 30 bar (435 psi)
/ CIP-cleaning and SIP-sterilization automation
/ For CIP-cleaning both seats are lifted

/ also available as 3-A version

in turns.

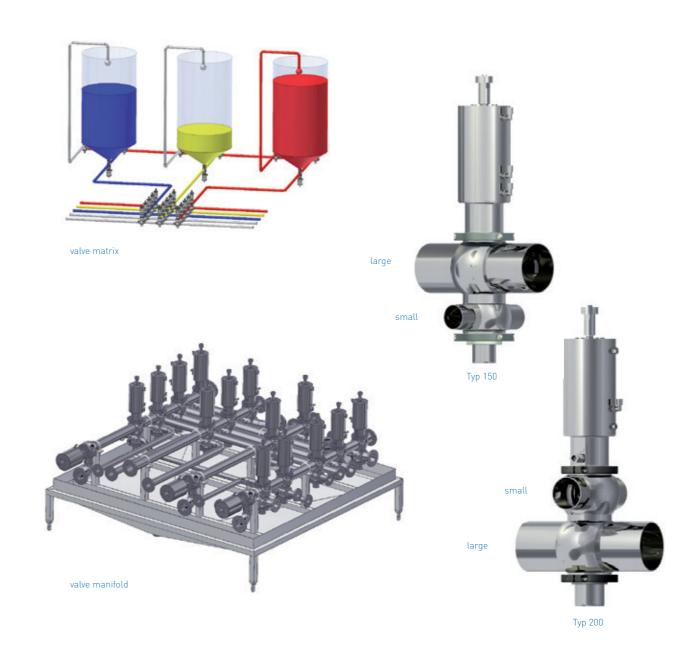




For additional ports and/or other port configurations than standard please specify ports with letters.

Port configurations in 360° possible.

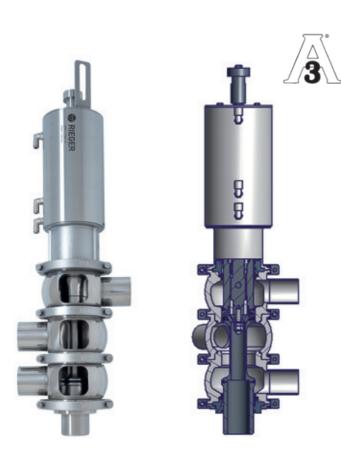




Operating mode



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Valve structure

/ based on the N1 technology with additional change-over function

/ two-part valve body – lower body turnable

/ optional three-part valve body – all bodies turnable

/ upper valve seat can be stroked upwards and downwards

/ also available as 3-A version

Rieger offers mix proof bottom seat valves where additionally the function of a change-over valve is utilized.

The advantage is the pipeline is not filled during filling or emptying of multiple vessels. The pipeline is only open while the vessel is filled. This avoids an additional risk of contamination caused by otherwise necessary shut-off valves.

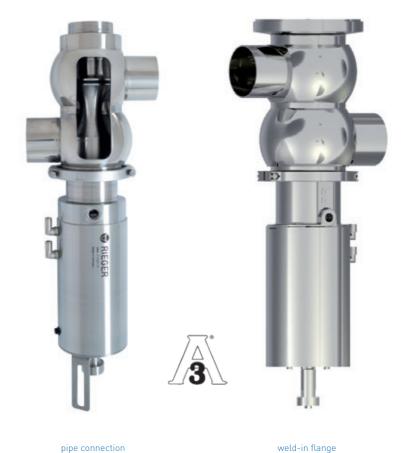
Valve structure

/ valve body from solid bar

/ for product pressure in the tank up to 4 bar (58psi)

/ also available with separate weld-in flange

/ also available as 3-A version



Hygienic mix proof bottom seat valve N5



Valve structure

/ with weld-in flange

/ optional vessel connections available

/ can be stroked on both sides

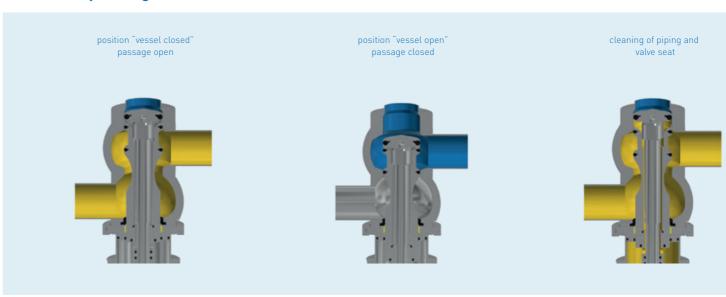
/ available with only one outlet

/ for product pressure in the tank up to 4 bar (58psi)

/ also available as 3-A version



Operating mode



Material	in contact with product	1.4404/AISI 316L	
	optional	1.4435/AISI 316L (others on request)	
	not in contact with product	1.4301/AISI 304	
Product contact seals		EPDM (FDA)	PTFE (FDA)
Temperatures	for continuous operation	130 °C (EPDM)* 266 °F	121 °C 250 °F
	for sterilization	150 °C (EPDM)* 302 °F	135 °C (for a short time) 275 °F (for a short time)
Pressure	operating pressure	max. 6 bar (standard) - higher upon request max. 87 psi (standard)	
	controlled pressure	min. 6 bar – max. 10 bar min. 87 psi – max. 145 psi	
Surfaces	in contact with product	Ra ≤ 0,8 µm (32)	
	not in contact with product	rotated, Ra ≤ 1,6 µm (63)	
	optional	higher quality surfaces on demand e.g. electro polished	
Connections	standard	weld end	
	optional	all common threads and flange connections	

^{*} depending on operating parameters

Pharmaceutic	B. Braun Melsungen	Kwizda Pharma	
Biotechnology	Bayer Schering Pharma	Merck	
Cosmetics	Dr. Hobein (Eubos)	Novartis	
Chemical	Ecolab	Queisser Pharma	
Officialitat	Fresenius Medical Care	Rentschler	
	HAKA Kunz	Sandoz	
	Inova pharma systems	Sanofi-Aventis	
	kocher-plastik	Sartorius	
Dairies	Bayernland	Hochwald	
	Bergland Naturkäse	Kärtnermilch	
	Breisgaumilch	Meggle	
	FrieslandCampina	MZG Molkerei Zeulenroda	
	Danone	Starmilch	
	DMK	Tirol Milch	
	Ehrmann	Zott	
_	Altmühltaler Mineralbrunnen	Mineralbrunnen AG	
Beverages		Ricker Fruchtsäfte	
	Brandenburger Urstromquelle		
	Brasseries Kronenbourg EICO-Quelle	Sinziger Mineralbrunnen	
		Thüringer Waldquell	
	Glashäger Brunnen	WEG Weser-EMS	
	Markengetränke Schwollen	Ybbstaler Fruchtsaft	
Plant engineering	ALPMA Alpenland Maschinenbau	LTH Dresden	
r tune engineering	Bawaco GmbH	MHG Anlagenbau	
	Belimed	Miteco AG	
	BIS Industrietechnik Salzburg	Oystar-Gruppe	
	Elopak	Pharmaplan	
	Höfliger	Ruland	
	HOSOKAWA ALPINE	Seppelec	
	Idoneus	SIG Combibloc Systems	
	KHS	Täschner Engineering	
	Kinetics	Tetra Pak	
	Krones	VA Food Processing	
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Further references upon request. Please use our contact form on our website www.rr-rieger.com



New production techniques and a high safety of process equipment are the challenges of the future. RIEGER valves make a contribution to achieve a maximum of productivity, safety and quality in dairies, food and beverage industry.

Strictly made of solid bar, the valve bodies even comply with very high requirements in terms of puncture resistance, absence of distortions and stability. Precisely tailored, either as single valve or combined to valve blocks, they accurately fit in installations while being exchangeable among each other.

The building block system allows unproblematic change between manual and pneumatic actuation as well as between hygienic and aseptic realisation. Equally, a modification of the sealing system is simple – from "spring close / air open" to "spring open / air close" and vice versa.

Thus, RIEGER valves are easily adaptable to changing process requirements. We adapt our valves to your process. So you don't have to adapt your process.

Aseptic production equipment in the area of the pharmaceutical and biotechnological industry set new benchmarks for aseptic components such as valves. These are only met with a consequent selection of materials and an uncompromisingly aseptic realisation.

Integrated into pharmaceutical installations for absolutely clean applications, RIEGER valves successfully demonstrate their excellent aseptic properties since years by hermetically separating products from the environment.

RIEGER valves can be found all over the world. Whether Europe, Asia, Africa, Oceania or America – they call every continent and every climate zone their home.

As a renowned German company and part of the worldwide operating NEUMO Ehrenberg Group, RIEGER disposes of the necessary economic capacity and international experience to supply all markets.

Whether bottom seat valves for fermenters, inclined seat valves with bottling functions or sampling valves, the emphasis of construction is always laid on the proper aseptic operation of the valve.















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The company





The company Rieger is a company with long tradition. It was founded 1879 as machine factory in the center of Aalen.

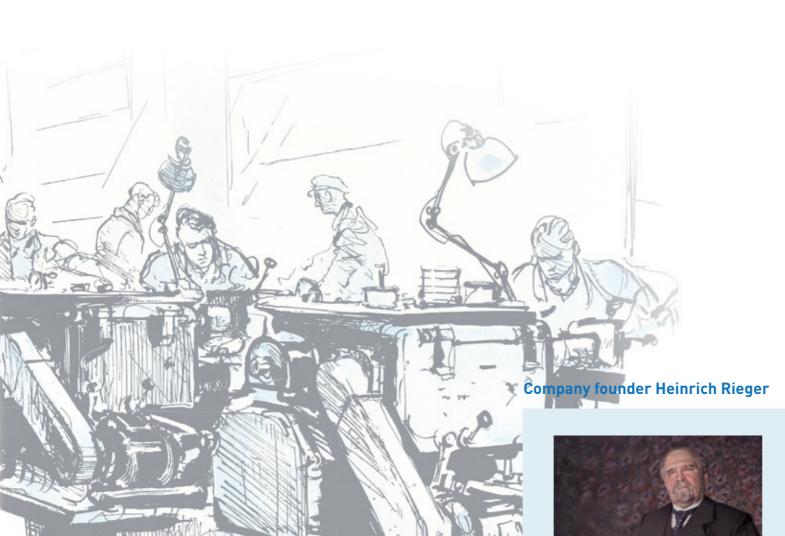
Being subdivided into the two departments machine factory and aluminium foundry, today, RIEGER is member of the worldwide operating NEUMO Ehrenberg Group.

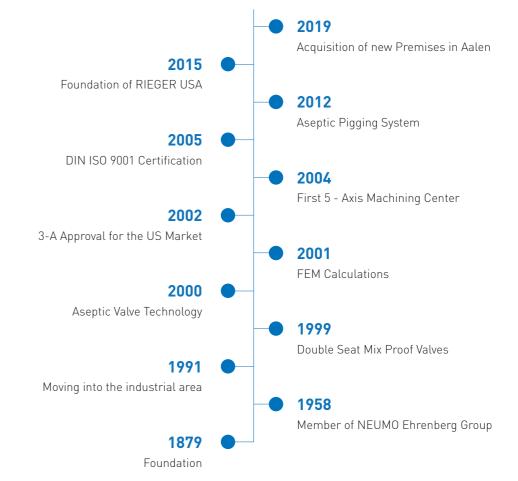
RIEGER machine factory successfully competes in the areas of armatures, valves and welded constructions. All products are basically made of stainless steel, offering the full range of stainless steel types from AISI 304 via 316 L up to hastelloy steel and special materials.







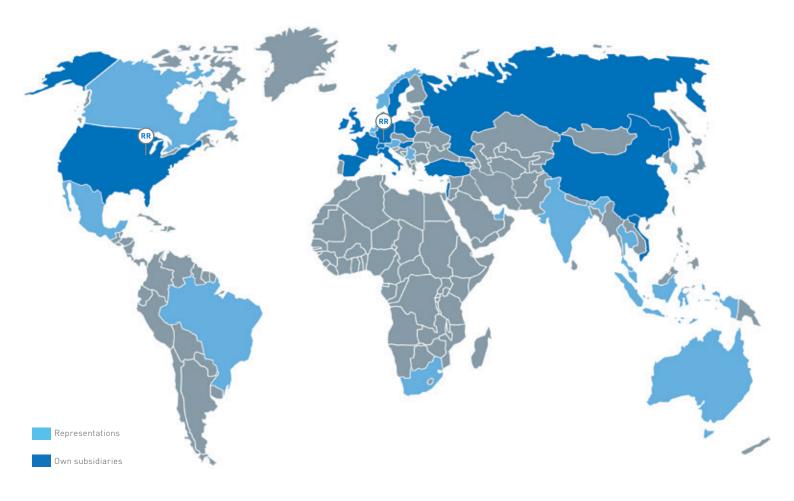












The **NEUMO Ehrenberg Group** is a family run holding, which is operating worldwide with more than 2.100 employees.

Since 1958 **Gebr. Rieger** has been a member of the NEUMO Ehrenberg Group. In our department valve technology Gebr. Rieger is successfully working in the fields of valves, customized solutions, such as valve blocks and tubular structures as well as system engineering, which includes valve clusters, units, CIP-systems and all kinds of plug and play solutions.

By its global approach Rieger gained international attention in the markets of food, beverage and pharmaceutical industries.

Besides the **Sampling Valves** the valve range also includes Mix Proof Valves, Filling Valves and Pigging Systems.

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