

New Waukesha Cherry-Burrell® D4PMO Mix proof Valve Promises to be a Winner for US Dairy Applications

SPX® FLOW has announced the launch of a new valve within its highly successful D4 Series double seat mix proof portfolio. The new Waukesha Cherry-Burrell D4PMO valve is designed specifically for the US dairy market in line with the latest 3-A sanitary standard 85-02 for Pasteurized Milk Ordinance (PMO).

The D4 Series took SPX FLOW mix proof valve technology into a new generation. The valves, which have been extremely popular since their release in 2018, are now well proven in processes across the beverage, brewery, food, dairy, personal care, and other sanitary applications around the world. They offer reliable separation of dissimilar products during continuous processing, with assured separation of clean-in-place (CIP) fluids. The D4PMO is based on the already proven design of the core D4 mix proof range with additional features to meet PMO standards, such as maintaining zero pressure within the vent cavity and the impingement of CIP fluid during seat lift operation.

To manage seat lift detection, the D4PMO valve includes the advanced CU4plus control unit as standard. This unit has an innovative fully integrated position and seat lift detection with internal sensors, which eliminates external wiring to avoid disruptive adjustments and potential damage during handling or washdown. This smart control unit, combined with the clever design of the valve unit, make the overall D4PMO solution ideal to meet the high integrity demands of the US dairy market.

The D4PMO valve is competitively priced and offers dairy businesses a budget-friendly solution to provide continuous and reliable processing, excellent cleanability, and ease of maintenance. It helps maximize plant uptime, allows flexibility in cleaning and dairy production schedules, and minimal CIP losses, giving it an appealing return on investment (ROI). It has a fully balanced design for flexible flow direction without slamming and integrated flow channels for flushing the upper balancer during seat lift movement without the need for full actuation or additional external piping. It is further available in mixed sizes to fit complex installations with minimal piping rework.

Chris Sinutko, Global Product Manager - Valves, Food & Beverage, SPX FLOW, Inc.,

said: “I am pleased with the success we have seen with the core D4 Series valves and this is an exciting new addition to the range. It offers dairies excellent return on investment with all the features required for ultra-safe operation included within the standard model. The valve design combined with the functionality of our advanced control unit make it a premium valve of choice for the industry.”

For ease of installation and service, the valve is light weight and uses a common seal kit across multiple size ranges. Based on a combination of expertise and experience from the SPX FLOW Waukesha Cherry-Burrell® and APV® brands and proven performance of the standard D4 valve model, the D4PMO promises to be a reliable, efficient, and safe workhorse for the dairy industry. Some dairies in the USA have already selected and installed the D4PMO, where it has proven to be a reliable solution to reduce the need for operator intervention, lower the risk of contamination, and increase efficiency and productivity over antiquated flow panels and simpler valve types.

The Waukesha Cherry-Burrell D4PMO is manufactured in the USA, at the SPX FLOW state-of-the-art facility in Delavan, Wisconsin and supported by a close network of sales and service partners across the USA. It will replace the current WCB W75 Series within the SPX FLOW valve portfolio and is available with special body centerline dimensions to match existing W75 series valves for easy upgrade. Accordingly, the W75 Series will no longer be available for sale after the end of 2020. Individual spare parts and service will continue to be provided to support existing installations.

About SPX FLOW, Inc.:

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE:FLOW) innovates with customers to help feed and enhance the world by designing, delivering and servicing high value solutions at the heart of growing and sustaining our diverse communities. The company's product offering is concentrated in rotating, actuating and hydraulic technologies, as well as turn-key systems, into the food and beverage, industrial and power and energy end markets. SPX FLOW has approximately \$2 billion in annual revenues with operations in more than 30 countries and sales in more than 150 countries. To learn more about SPX FLOW, please visit www.spxflow.com.

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