



Presentation '

The BOGV valve is designed to protect storage tanks under protective atmosphere, particularly in the wine industry, against negative pressure (vacuum breaker) and overpressure.

Key features

- Combined pressure and vacuum valve
- Specially designed to protect storage tanks under a protective atmosphere
- Completely self-contained (no external controls required)
- Simplified, cost-effective maintenance

Applications

- Storage of food and non-food products, particularly wines and champagnes
- Tanks whose operating pressure does not exceed 50 mbar and whose operating temperature does not exceed 40°C
- Exclusively designed to convey gases (in the event of overflow, manual dismantling and cleaning of the valve components is required)

Technical features

Sizes: DN 50

Connection to the tank: Vertical straight Clamp SMS 76 Pressure setting by stainless steel weights: 40 mbar

Negative pressure setting by VMQ membrane (Silicone): -1 mbar Tank filling rate: Up to 100 m3 /h (tank pressure less than 80 mbar)

Tank draining rate: Up to 100 m3 /h (negative pressure in the tank between 0 and -5 mbar)

Operating temperature: +5°C to 40°C

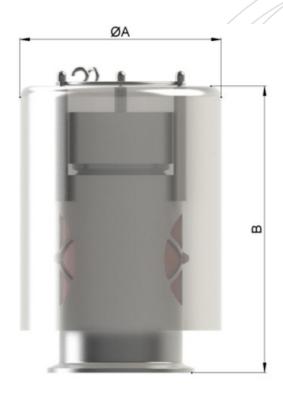
Washing temperature: +85°C max (subject to natural cooling and absence of thermal shock)

Materials

- Parts in contact with the product: Stainless steel 1.4404 (316L)
- Other parts: Stainless steel 1.4307 (304L)
- Sealing: EPDM (Ethylene Propylene Diene Monomer) and VMQ (Silicone) seals

Dimensions in mm

Sizes	DN 50
Ø A	124
В	176



Warranty

12 months as from the date of dispatch (except for special conditions)

Conformity

• Elastomer seals compliant with FDA CFR 21.177.2600 and Regulation (EC) 1935/2004