



I Application

Pressure-vacuum valve is a valve designed to maintain atmospheric pressure inside the tank while it is being filled or emptied.

It is widely used in the food-processing, wine-making, cosmetics and chemical industries as well as in the beverage and oil production.

I Operating principle

The pressure-vacuum valve is designed to breathe in while the tank is being emptied to equal the pressure inside and outside the tank and protect the tank from vacuum.

When the tank is being filled, the valve allows air to come out, thus avoiding excess pressure inside the tank which would cause the tank to swell.

I Design and features

Available sizes: 2" y 2 ½".

Easy disassembly.

Compact design.

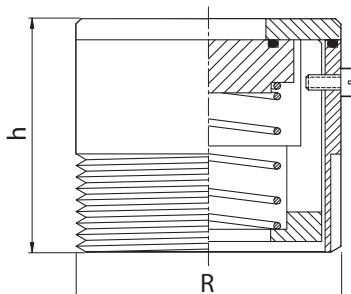
BSP connections.

I Materials

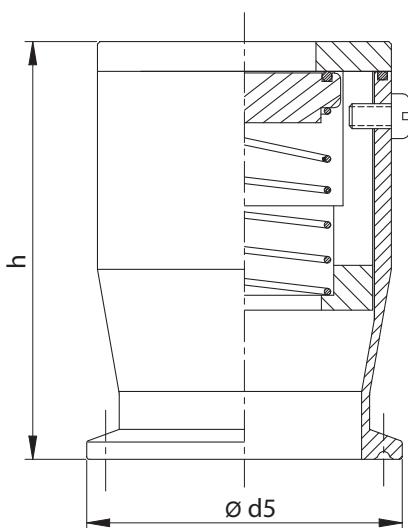
Stainless steel parts	AISI 316L
Spring	AISI 302
Casing	POM
Gasket	NBR

I Technical specifications

Working pressure	1 bar
Opening pressure (overpressure)	15 mbar
Opening pressure (vacuum)	20 mbar
Maximum working temperature	60 °C

I Dimensions

R	h	Code
BSP 2"	56	V7553-010641050
BSP 2½"	68	V7553-010641063



DN	d5	h	Code
DN 2"	64	84	V7553-070641050
DN 2½"	77,5	97	V7553-070641063

