

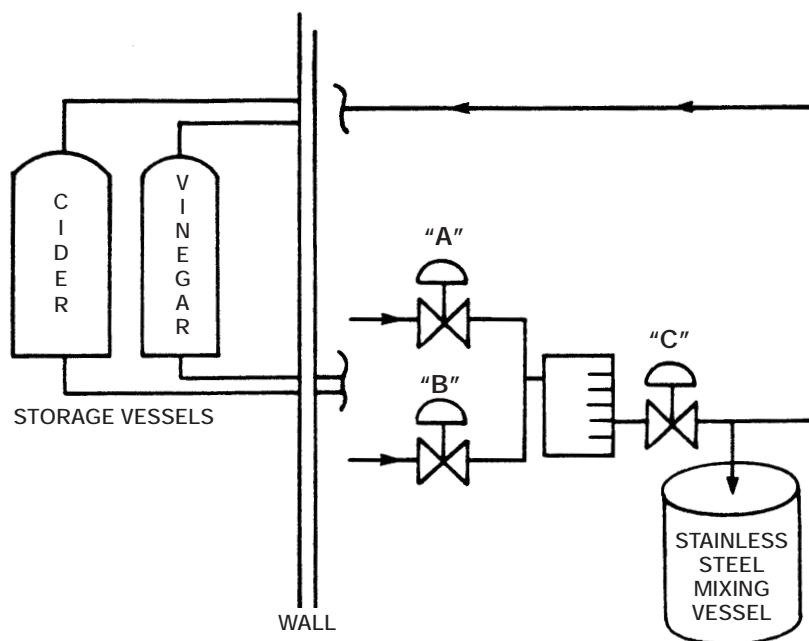
MARKET Food Industry – Mayonnaise

PRODUCT(S) Series EASM6V22W20-CP Solenoid Valve

REQUIREMENT To provide accurate, fast level control for blending.

PROCESS FLUID(S) Cider and Vinegar – 100 Grain

INLET PRESSURE/TEMPERATURE Gravity / 42°F



In the manufacturing of mayonnaise it is critical that the two (2) main ingredients, cider and vinegar, be blended in the right proportions. The cider and vinegar, kept in large storage vessels in a refrigerated room at 42°F, is individually transferred via CPVC 80 piping into the production area. The Series EASM

Solenoids are used to control the volume of the ingredients “A” and “B” going into the blending tank. Once the proper volume is prepared the blending tank discharge solenoid “C” opens, allowing the blended ingredients into the mixing vessel.