

Pneumatic Pinch Valve Helps Kiosks Dispense Pure, Plant-Based Milks

RESULTS

- The successful integration of a pinch valve that avoided direct food contact, maintaining critical food safety standards.
- Precise control of the flow of ingredients within the milk kiosks, resulting in high-quality milk products.
- Product testing, sample delivery and service over the course of the project, thanks to local technical support.



APPLICATION

Pinch valve to control the mixture of ingredients in a plant-based milk dispenser.

CUSTOMER

A manufacturer of plant-based milk dispensers and kiosks for grocery stores with an “organic” or “green-conscious” market position.

CHALLENGE

The customer manufactures easy-to-use machines that dispense plant-based milks, lattes and protein shakes at the push of a button. These machines are designed to pour the milk in under a minute without food waste and cleanup. The plant-based ingredients come in paste form, and they are mixed with water to create the final product.

The dispenser requires a pneumatic pinch valve to control the flow of ingredients from their pouches during mixing. Because the pinch valve pairs with an NSF-compliant tube, the customer needed a valve that would not interact with the food elements. However, competitive pinch valves have a membrane that makes direct contact with the fluid. As a result, the customer sought a valve that could meet these requirements — avoiding contact with the organic ingredients and maintaining food safety standards.

A manufacturer of plant-based milk dispensers installed pneumatic pinch valves that avoided contact with organic ingredients to maintain food safety standards.



The ASCO™ Series 273 are 2-Way normally closed and normally open pressure-operated pinch valves used in food-dispensing applications

SOLUTION

Emerson provided an ASCO™ Series 273 two-way, normally closed and normally opened pressure-operated pneumatic pinch valve. This unit is particularly attractive for food-dispensing applications like the customer's machines because its control mechanism is hermetically separated from the fluids within the tubing, preventing contamination and maximizing liquid purity. Because the valve makes zero contact with the fluids, it was implemented with an NSF-compliant tube to satisfy food safety standards.

The ASCO Series 273 also provides position sensing to indicate valve ON/OFF status, easy insertion and removal of flexible tubing, good retention and tubing protection during pinching cycles and built-in safeguards to ensure user safety. In addition, throughout the project, ASCO technicians provided exceptional application support and service, ensuring the pinch valves were successfully integrated with the milk dispensers.

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