

More Than the Sum of its Parts:
Individual System Solutions by Bürkert.



From large scale bespoke projects to miniature OEM solutions, we can work together to determine the most effective steam control and measurement architecture to realize your Engineering visions. The pictured Bürkert system, dispenses precise and variable doses of potable water into a steam generator, resulting in faster and repeatable preparation of dishes for busy commercial kitchens. Our design Engineers combined our unique and market leading Type 6126 valves with a custom molded body and pressure switch to deliver flexible dosing technology with the advantage of ultra reliability.

Type 2000

Reliable and maintenance free pneumatically operated angle seat valve available in both gunmetal and stainless steel versions. High flow rates, self adjusting packing and high sealing integrity make them perfect for steam applications.

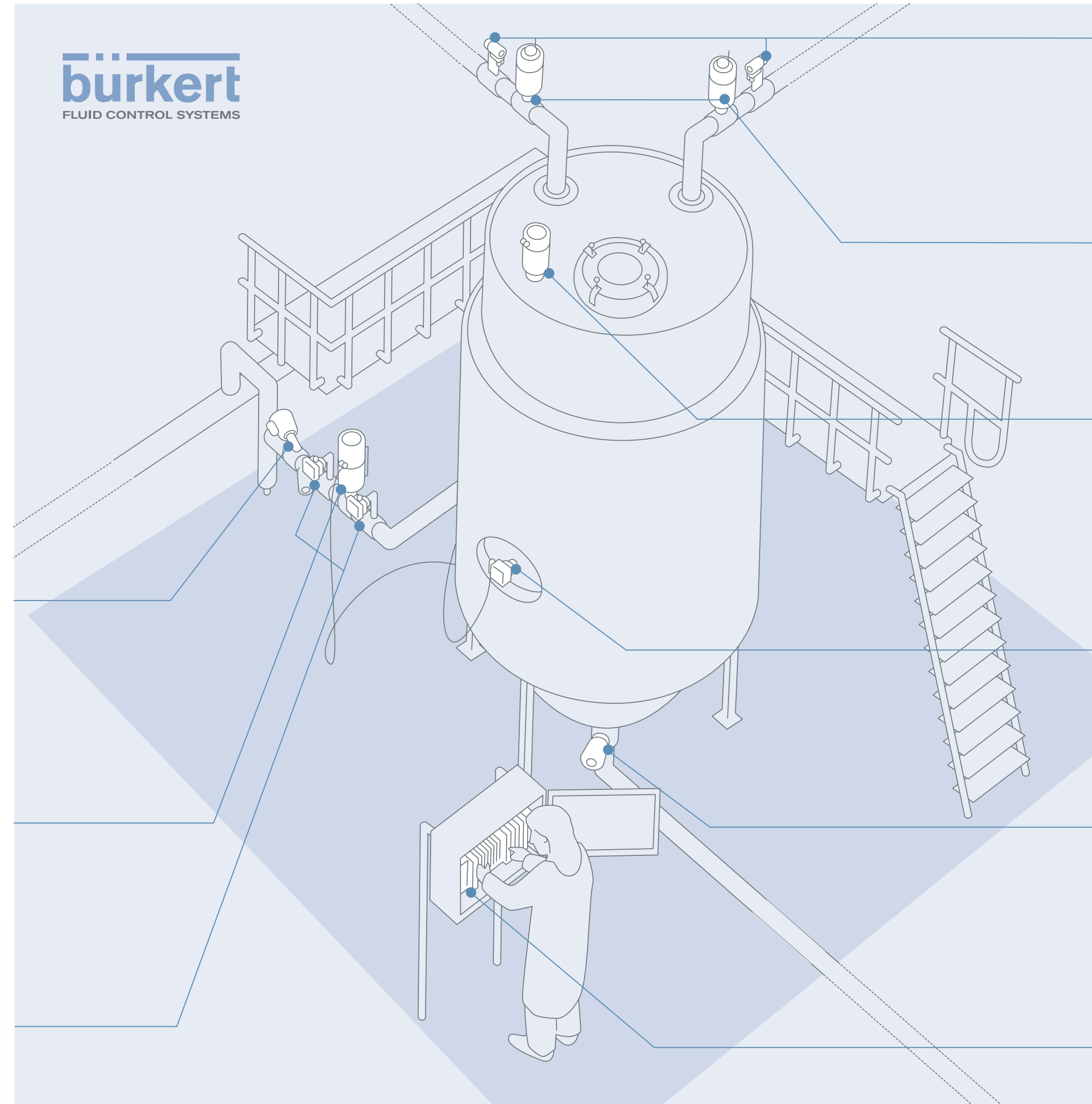


Type 2712 & Type 8630

Globe control valve with compact design and excellent control characteristics. The interchangeable trims allows for maximum flexibility and 'line size' bodies to save on installation costs. The integrated top positioner and PID controller gives unparalleled results with the minimum of effort, including an automatic setup and auto-tune program.

Type 8311

Intelligent pressure transmitter with an extra large display design to give operators real time, local information, alarm switch points and transmit a 4-20mA control signal.



Type 8056

Full bore sanitary magflow meter with blind, local and remote display options. Combined with a suitable valve as the actuating element, you can control batching of food ingredients and high accuracy flow measurement, to ensure a safe and precise delivery.



Type 8138

Compact sanitary radar level transmitter designed for sterile food preparation and cooking vessel control. The front flush antenna allows optimal clean-in-place and steam-in-place cleaning and is insensitive to high pressure water jets.



Type 2033

Tank bottom valve consisting of a machined, high quality stainless steel block with no weld seams and hermetic separation. This gives optimal filling and emptying of vessels in the most challenging process environment.



Type 2103

Diaphragm valve, combining hermetically separation, a stainless steel body and zero dead volume to give a clean design for optimal fluid control in a hygienic environment.

Type 8400

Temperature sensor with display and alarm contacts. Easy to use and boasting a large display, temperature indication, transmission and external set point changes, all at your finger tips.

Type 8644

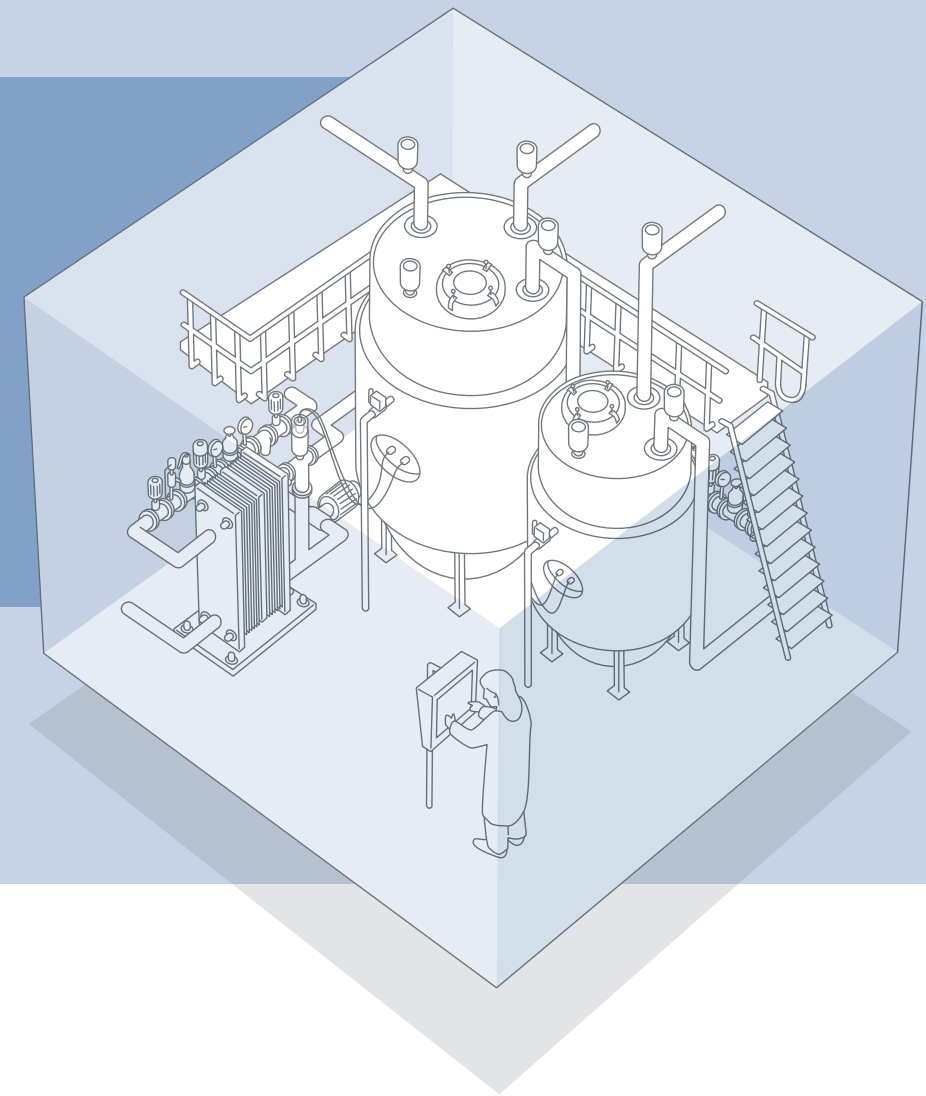
The AirLINE system combines integrated PLC functionality with fieldbus communication, valve blocks and flexible I/O. Its modular design allows fully customized control electronics with valve pneumatics to work perfectly together.





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Steam: Smart Products and Systems for Cooking



bürkert
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Bürkert is one of the few suppliers on the market to cover the complete control loop, from steam solenoid and air-actuated valves, sensors and controllers to complete customized systems solutions. Experience gained over many years working with soups, jams, sauces, chocolate, beers and juices means we can accurately control jacketed kettles, direct steam injection and industrial cookers and steamers to perfection. Our dedication to innovation means we understand batching and continuous heating processes. With over 60 years of expertise in the steam industry, Bürkert is the best partner of choice for your industrial needs.