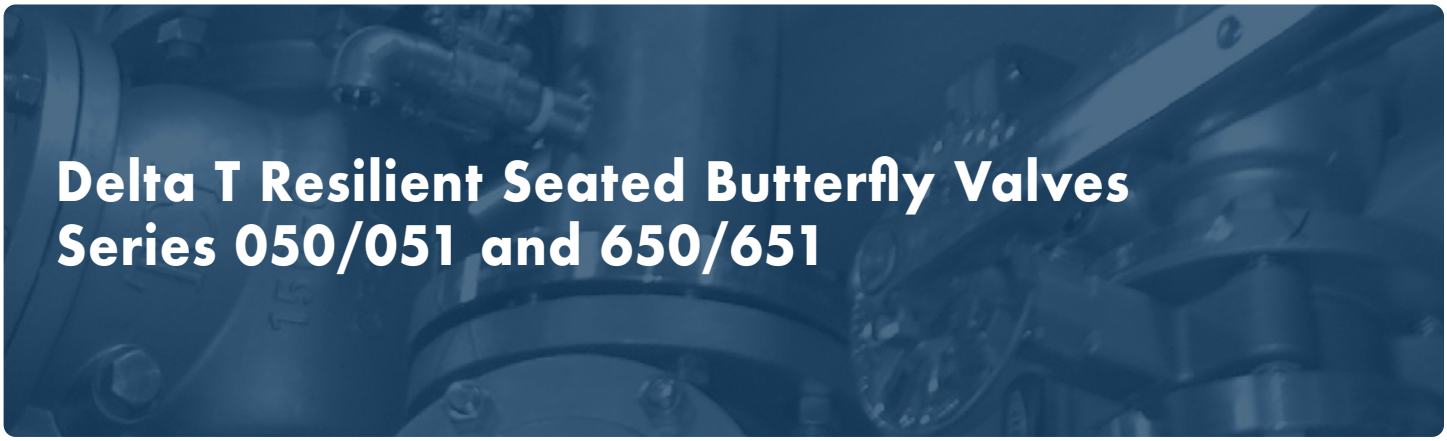

Delta T Resilient Seated Butterfly Valves Series 050/051 and 650/651

Sanitary Applications

Max-Air Technology's Delta T brand resilient seated butterfly valves are produced with user safety in mind. All the valves are produced in a manner to provide safe operation from a physical perspective but are also evaluated for chemical compounds that might be introduced into the flow stream in drinking water applications.

Specifically, our 050, 051, 650, and 651 series valves have all been evaluated according to the following Standards:

- NSF/ANSI Standard 372 – Drinking Water System Components – Lead Content
- NSF/ANSI Standard 61 – Drinking Water System Components – Health Effects

Our valves have successfully completed these evaluations, even at the more challenging level of testing called "Commercial Hot". The details of that evaluation can be found here: https://www.deltatvalves.com/wp-content/uploads/2020/08/DeltaT_WhitePaper_NSF-ANSI61-CommercialHot.pdf
Continued compliance to these requirements is reinforced by means of an annual 3rd party audit which dictates inspection of the production facility and evaluates the factory's production processes to assure continued compliance with this high level of performance.

Only a few materials which are intended exclusively for industrial application were not evaluated to this high level of scrutiny.

Food Grade Applications

For applications where FDA compliant materials must be utilized for food contact applications, we offer our 482P trims. This trim combination has virgin PTFE lined seats and polished stainless steel discs as the ONLY food contact materials. These are materials that are on the FDA's white list of allowed food contact materials. Additionally, only food grade lubricants are allowed during the production of these products resulting in a product where all food contact materials are compliant with the requirements for direct or incidental food contact.

Further, our 650 and 651 series valves feature a full stainless steel body construction which provides for an additional level of safety in food production facilities. There are no paints, varnishes, or other coatings which can chip off and fall into tanks, vats, or conveyors. Additionally, the stainless steel body resists corrosion from caustic washdown solutions used for cleaning of the production areas.