



MARK 70 USED ON SMOKEHOUSE

A control valve is needed for steam injection into a smokehouse. The valve must be able to respond to a temperature controller and gradually feed steam into the heating element. When the temperature level is achieved, the valve must shut off tightly because a steam leak can raise the humidity in the smokehouse and lead to product spoilage. A Jordan Mark 70 control valve is used in this situation. The short stroke of the sliding gate seats provides rapid response to facilitate heating. It also extends the life of the packing.