

# Reliable protection for oxygen-sensitive liquids. GAXINERTER® tank inerting system.





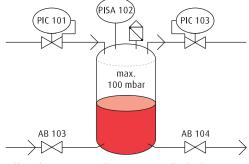
- Back-pressure relief valve (10 to 100 mbar)
- Double-acting safety valve (response pressure -2 and 45 mbar)
  Low-pressure reducing valve (5 to 60 mbar)
- 4 Pressure indicator

### General

Liquids sensitive to oxygen, such as wine, fruit juices and oils, can be effectively protected against atmospheric oxygen with the help of food grade gases such as nitrogen.

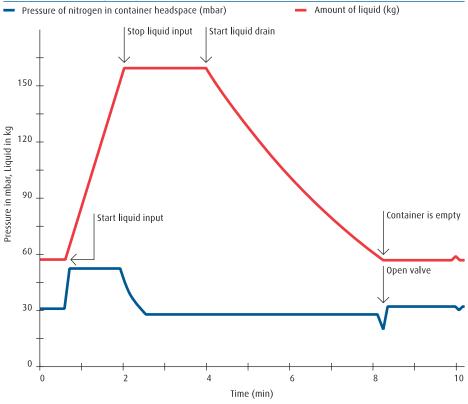
The GAXINERTER® from Linde Gas is an automatic system which ensures that the ullage in a stationary storage tank is continously filled with the appropriate amount of nitrogen. Whether the storage tank is filled or emptied, the system maintains the effective protection generated by the inert gas atmosphere at all times and at any liquid level.

With GAXINERTER®, liquids affected by oxygen are thus fully protected.



Self-regulating system with pressure controller (PIC) and pressure indicator (PISA).

### Relation between liquid input/drain and pressure of nitrogen



#### **Functional principle**

A constant pressure of a few millibar is maintained inside the storage tank at all times and at any liquid level.

The system itself is protected by a pressure reducer, a back-pressure relief valve and a double-acting safety valve as a precaution against possible malfunctions. The safety valve responds at a pressure of 45 mbar and a partial vacuum of -2 mbar.

## Technical data

Flow rate	Up to 240 Nm³/h nitrogen at 6 bar supply pressure	
Inlet pressure	Max. 16 bar	
Continuous pressure (adjustable)		
Pressure reducer*	5–60 mbar	
Back-pressure relief valve*	10-100 mbar	
Double-acting safety valve*	Response pressure -2 and 45 mbar	
Dimensions		
Pressure reducer	Height: 215 mm	Diameter: 214 mm
Back-pressure relief valve	Height: 215 mm	Diameter: 214 mm

The pressure regulation process does not require any auxiliary energy.

Other Linde Gas applications of food grade gases for liquid food products:

- · Sparging, i. e. displacing of oxygen already present in the product
- $\boldsymbol{\cdot}$  Inerting of transport tanks before filling
- $\boldsymbol{\cdot}$  Pressurisation of plastic bottles or cans after filling
- · Blanketing after filling

The GAXINERTER® tank inerting system is suitable for liquid food products as well as for oxygensensitive chemical products, e.g. for the pharmaceutical industry.



<sup>\*</sup> Valves and pressure reducer with alternative trip settings and flow rates can be supplied.