

# CFiVe® Isolation Flow Control

Accurate, Repeatable Flow Control  
for Water, Beverage Syrups, and Flavorings

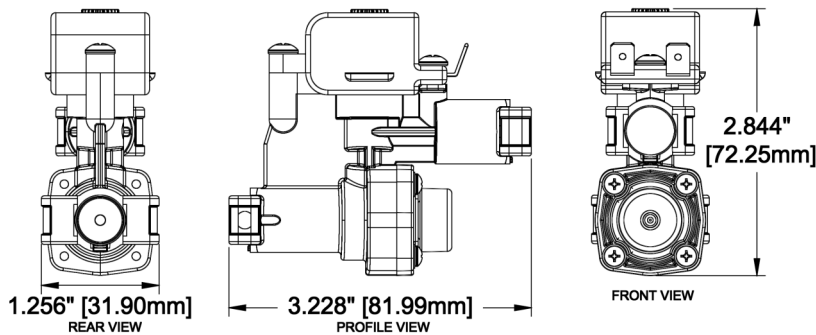
- ▶ **Operating Pressures from 14.5 PSI to 40 PSI**
- ▶ **No Wetted Mechanical Parts or Ceramics**
- ▶ **Flow Regulation Over a Wide Range (0.01 GPM to .5 GPM)**

The Newton CFiVe® combines the next generation of CFValve™ flow control with a Kendrion isolation solenoid for economical, accurate, and repeatable flow control to the beverage and food dispensing and processing industry. Its isolation valve prevents the media from interacting with the moving parts of the solenoid. With uses in batch production and autofill systems, as well as dispensers, the Newton CFiVe® is an adaptable, robust part of any food or beverage system.

## Specifications

<b>Wetted Materials:</b>	
Body	Tritan™ TX1001
Diaphragm	Freudenberg 70 FKM 727, 70 EPDM 291
Throttle Pin	303 Stainless Steel
Voltage	24 VDC ±10%, 33% Duty Cycle PWM after opening
Wattage	26.2
Connectors	1/4" Spade
Minimum Input Pressure	Operating Pressure + 10 PSI
Maximum Input Pressure	90 PSI with Excursions to 100 PSI
Operating Temperature	32°F–150°F (0°C–66°C)
Output Flow Range	0.01 GPM–0.5 GPM (Dependent on orifice, operating pressure, and media)
Certifications	NSF® 169
Accuracy	±1.8% of Target Output
Validated Service Life	1.2MM Actuations

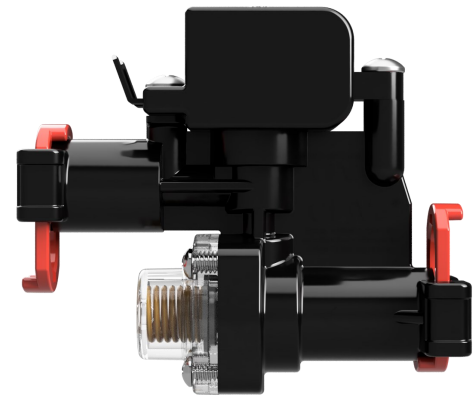
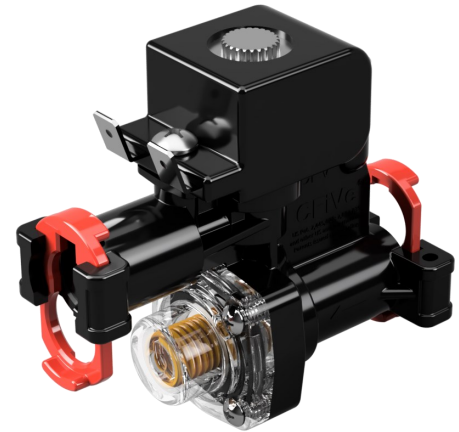
<b>Inlet/Outlet Ports:</b>	
Inlet	1/2" Dole
Outlet	1/2" Dole



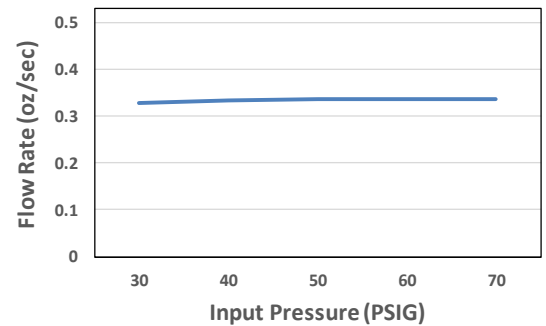
Gate CFV Solutions, Inc. products are covered by issued patents and pending patent applications in the U.S. and Internationally. Use of the CFiVe® is protected by US Patent 7,311,225; 7,617,839 and other systems and product patents issued and pending. All intellectual property rights are reserved.

## Contact Information

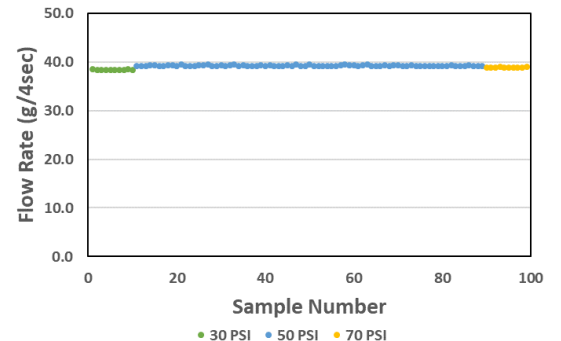
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CFiVe Syrup\* Flow vs. Input Pressure



CFiVe Syrup\* Flow Repeatability



\*Test Syrup was High Yield Diet Cola at 8.5:1 ratio poured at 3 oz/sec rate.