



FOOD & AGRICULTURE

infoBITE

PUTTING ON A SHINE – Hydra-Cell and the doughnuts.

A major manufacturer of cakes and pastries in southern Europe had experienced repeated problems when pumping a gelatine/sugar mixture, glazing the tops of doughnuts.

The existing eccentric gear pump, designed to self-adjust when wearing as a result of the abrasive nature of the liquid, could not take the pressure required to pump the fairly viscous fluid through the dispensing head, and glands and seals had failed prematurely and expensively.

A G10 running at around 350 r.p.m. now provides a constant smooth flow, and the abrasive nature of the liquid, with its tendency to crystallise when exposed to air has little effect on the seal-less Hydra-Cell. The 8-9 bar discharge pressure is no problem either!

Hydra-Cell
Seal-less Pumping Technology

www.wannereng.com



Detail:

Pump: G10EDSTSNEHK, 9 bar discharge pressure

Material: gelatine/sugar mixture

PUMPING HIGH PRESSURE
ABRASIVES