

SEEPEX PROGRESSIVE CAVITY PUMP ENSURES COST-EFFECTIVE & SAFE INGREDIENT PUMPING FOR SAUSAGE MANUFACTURING

THE CHALLENGE

A meat processor in Eastern Canada was having issues with the technology they were using to dispense the gel used to cover their sausages. The process caused wasted ingredients and damage to the product, resulting in an inefficient process that had high capital expenditures and wasted product. They were looking for a solution that would simplify their process, increase their production and save money.

THE SOLUTION

Our Application Experts Alexandre Croteau and Wael Bishara collaborated with the Customer to come up with a solution. After considering that the gel had a viscosity of 3,000,000 cPs which put the pump at risk of damage by running dry, and that precise dosing of the gel was needed to ensure a high-quality product, since feed rate is influenced by the sheer sensitivity of the liquid, our Experts recommended a progressive cavity pump system. Since this technology was new to this application, a pump trial agreement was offered.

The agreement outlined clear objectives and measurements of success for pump capacity, operational flexibility and accurate measurement of the gel.

After a 3 month trial the Customer purchased the system and has been effectively running without issue, saving the customer hundreds of thousands of dollars in capital expenditures and unnecessary product waste.

THE RESULTS

- ▶ Increased Cost Savings
- ▶ Improved Efficiency
- ▶ Increased Product Quality

For more information on this solution or if you have a fluid handling challenge of your own - Contact a John Brooks Company Application Expert today!



SAUSAGE MANUFACTURING | INGREDIENT PUMPING SEEPEX PROGRESSIVE CAVITY PUMP DECREASES CAPITAL EXPENDITURE AND REDUCES PRODUCT WASTE

TECHNOLOGY UTILIZED

SEEPEX Progressive Cavity Pump Model BTCS (Hygienic-3A) with Hopper Technology

The design of the BTCS food & hygienic pump from SEEPEX is characterized by a rectangular hopper with a compression zone and feed screw conveyor. This makes it particularly suited for pumping highly viscous, minimally flowable products – both with and without solids. In the hygienic design, the pump is fitted with open joints and optionally available with closed pin joints.

- ▶ Conveying Capacity: 30 l/h – 130 m³/h
- ▶ Pressure: Up to 24 Bar (360 PSI)
- ▶ Open Hopper Pump with Cylindrical Compression Zone and Auger Feed Screw
- ▶ Option for Open or Closed Joints
- ▶ Easy to Maintain Due to Open Joints
- ▶ Clean-in-Place Capability

HOW PROGRESSIVE CAVITY PUMPS WORK

- ① The first step involved emptying the 20 kg bucket of the ingredient into the cone feeding the pump hopper.
- ② Then the [SEEPEX Progressive Cavity Pump](#) is energized by a motor that turns slowly so that the hopper cavities get filled to allow the ingredient to smoothly enter the pump without damaging the ingredient or compromising its integrity.
- ③ The clearance between the stator and rotor allows the ingredient to circulate and transfer to the discharge of the pump, followed by a filter and then through a thin cylinder to distribute the product evenly on the exterior of the meat sausage.