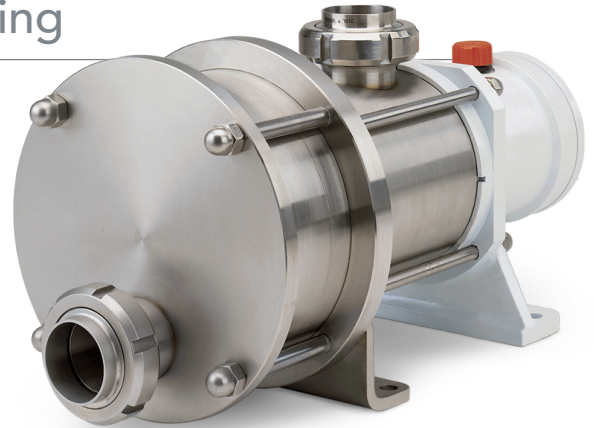


Application | Chocolate

The factory transfers chocolate topping

Liquid:	Chocolate (topping)
Q (m³/h):	1,1 to 165 rpm 3,0 to 307 rpm
Temperature (°C):	50 - 60
Viscosity (cps):	250
P (bar):	3
Corrosive:	No
Abrasive:	No
Without Pulsation:	Yes
Constant Flow Rate:	Yes



Issues |

The customer uses gear pumps with packings. These packings must be adjusted daily which generates maintenance problems with replacement of the packings every 6-8 weeks and sometimes important leaks.

To be also noted is the presence of abrasive particles in the topping.

Mouvex Solution | C8I

Technology:	Mouvex Eccentric Disc
Construction:	Stainless Steel
Mechanical seal:	Seal-less
Static seals:	FKM

The first C8I pump is running continuously since February 2002 without any maintenance. The other pumps are used for the transfer of chocolate topping (black, milk, white). The customer is very satisfied with the performance of the C8I pumps, he noted an important decrease of:

- abrasive particles in the topping
- breakdowns
- maintenance costs

