

seepex pumps for the baking industry

Today's bakery industry offers a variety of challenging pump applications, seepex renowned as a fluid handling specialist has developed innovative solutions to optimize our customers processes.

seepex pumps are used in the baking industry for a wide range of process applications. Starting with the processing dough, the range of applications includes but is not limited to conveying products such as glazes, chocolate, marzipan and all types of fillings.

Due to their versatility, the seepex progressive cavity pump can be fitted with an open hopper and specialist feeding arrangements to assist highly viscous non flowable and sticky product into the pumping elements; which enabling products like dough to be easily handled.

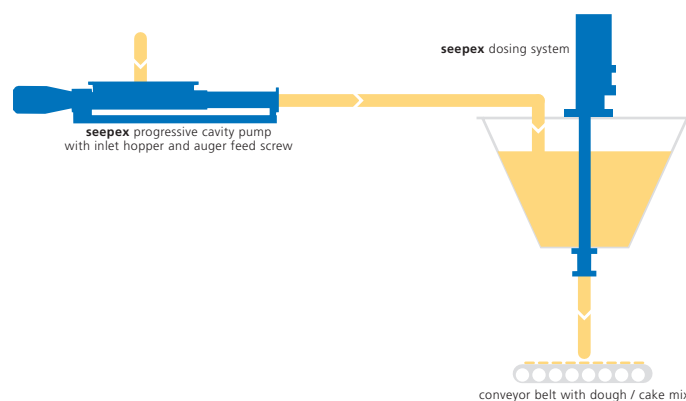
Gentle and precise; handling sensitive products often requires a pump with specific characteristics incorporating low shear rates and the ability to accurately meter and dose products with minimum pulsation. seepex progressive cavity pumps incorporate all these qualities and more, with no check valves to clog they are ideally suitable for conveying and metering products containing solids.

All seepex pumps can be supplied in food grade version, they are easy and quick to clean and meet even the highest hygiene standards.

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1. Conveying of dough
 - pizza
 - small pastries
 - cake
 - bread
2. Conveying of fillings
 - cream
 - marzipan
 - fruit
 - meat mixtures
3. Conveying of glazes
 - chocolate
 - sugar icing
 - cheese
 - fat
4. Conveying of ingredients
 - protein
 - colors
 - flavours
 - butter

Example of application

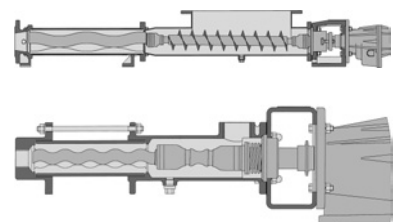


Key facts

- Low Pulsation
- Accurate dosing and low shear
- Handle highly viscous and sticky products
- Easy and quick cleaning

Significant cost savings

- High reliability, therefore
- Minimal downtime



Installed Pompe Type

- Pump range BT
- Pump range MD

Please visit www.seepex.com for further information and contacts.