

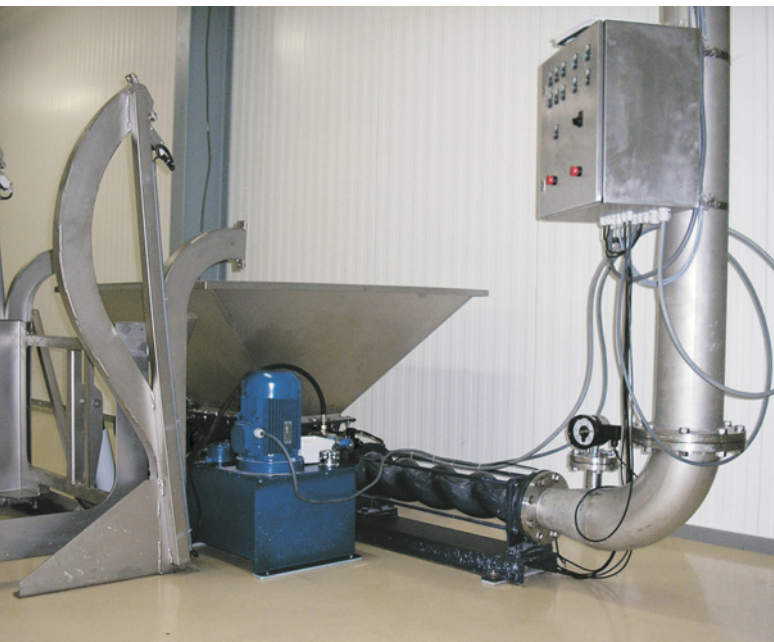
Farinaceous products industry seepex pumps for processing farinaceous products

seepex pumps can be used for various applications within the farinaceous products industry. One example is the transportation of mixed dough to storage containers or for other process steps. This task is performed by seepex pumps of product group T. Thanks to their feed hopper and the integrated conveyor screw they are best suited to conveying highly viscous and sticky quantities of dough.

A further application is the exact dosing of dough, the adding of ingredients, fillings or toppings. For example, during the manufacture of biscuits the dough can be

placed in moulds, and fillings or toppings may be added to them. seepex pumps of product group D are especially used for dosing of these small amounts of products. These special pumps are able to convey even very small quantities almost pulsation free.

The extremely high reliability of all seepex pumps is particularly important for these applications. The production in large companies generally runs for 24 hours a day and no downtimes are allowed.



**seepex BT range pump in front
of container lifting equipment**

Features

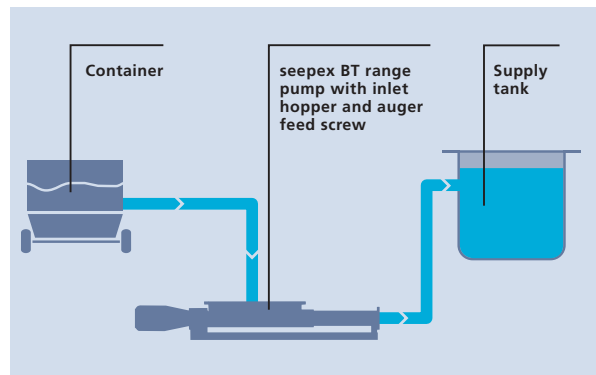
- Low pulsation conveying of shear sensitive media
- Conveying and exact metering of smallest quantities
- Conveying of highly viscous, sticky products
- Simple and quick cleaning
- Hygienic, closed system
- Very high equipment availability
- Increased work safety; no need for work involving lifting

Possible applications

Transportation of dough to storage or collecting tanks

Dough is prepared in large quantities for producing gingerbread. Once the desired consistency has been achieved it is transported in mobile containers to seepex BT range pumps in batches of around 400 kg. Here the container is clamped in an electrically operated tippel and the dough is filled into the feed hopper of the pump.

The seepex pump conveys the dough through a pipework with a height difference of around 4 metres into large supply tanks. Following a resting period further ingredients are added to the dough, and it is subsequently further processed.



Metering of sauce for pizza, lasagne or pancake rolls

The metering system for this application is incorporated in the respective equipment and consists of one or more seepex MD range pumps in a stainless steel supply tank. The pumps use cyclic operation to dose the desired amount of sauce onto the farinaceous products lying on the conveyor belt below. A further seepex pump of product group CS performs the filling of the supply tank.

