

Your benefits

- → Shear sensitive pumping
- → Efficient





Pumping cheese curd

In an industrial cheese production the pumping of curd is associated with two difficulties:

Shear sensitivity

On the one hand, the curd should be transported as fluidize as possible and without forming curd fines. The shear forces working in on the product must be reduced as much as possible.

Homogenity

On the other hand, the already consistant cheese should be as homogeneous and as efficient as possible, together with the liquid whey for further processing to be pumped.

When pumping there is a risk that the low-viscosity whey phase will separate from the former cheese chunks, the cheese will stay in the pump and block it.

The cheese curd pump JEC ZL500 has a very large pump head and large inlets and outlets. As a result, unwanted flow fluctuations are minimized by e.g. cross-sectional construction.



Heli-lobes

The largest version of this special rotary lobe pump can produce 12 liters per revolution. Due to the high delivery volume the speed of the pump can be reduced to a minimum. That results in a very gentle but efficient transfer of the cheese whey-mixture.

Key features:

- → Three slzes available: 7, 10, 12 / rev
- Bi-wing and helical lobe rotor available
- Front-loading seals (single, double acting or triple lip seal)
- → Materials 1.4404, Ra < 0,6 μm (optional 0,4 μm)
- Certification: EC 1935/2004, FDA, EHEDG, 3A















Verder hygienic pumps for the dairy industry



PACKO Hygienic centriugal pumps



PACKO CIP Return pumps



PACKO high shear pumps





JEC rotary lobe pumps



JEC twin-screw pump



