

Application Story - Total Bakery Engineers Ltd

Established in 1986, **Total Bakery Engineers Ltd** manufacture and supply equipment for the production of bakery items such as sausage rolls, pastries, pies, tarts, quiche, and pizza. Their clients are given the best possible service through their commitment to quality and satisfaction. In addition to their established client base here in the UK, they now also enjoy an extensive market around the world in places such as Canada, New Zealand, Australia, America and more recently South Africa. A great advantage of Total Bakery Engineers is the wide range of equipment they are able to offer to their customers around the world. By consulting with the end-user to provide a bespoke engineered solution, Total Bakery Engineers have an established and growing customer base.

Application

The pump was required for a sausage roll production line at a bakery in Sheffield, where an alternative pump was being used. Sausage meat is deposited into a metal hopper before being extruded through the line to fill the pastry, which is wrapped around by hand. As sausage meat is an extremely thick, non-flowing product, it requires a pump that is capable of handling viscous materials.

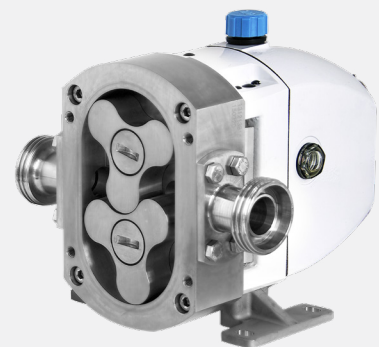
Challenge

The current pump was sourced from a different manufacturer, who provided a model with standard connections, which meant sausage meat could not get into the pump. This caused disruption to the production line which can be costly.



“The pump allows the sausage meat to flow consistently without breaking the texture of the meat. It has a small footprint and is easy to clean.”

Darren, Engineering Manager



Solution

Total Bakery Engineers consulted with Verder Ltd, in order to discuss a possible solution. **The Packo HP 54 Series** pump was selected with vertical rectangular inlet and scimitar (bi-wing) rotors. With the new inlet style, the hopper could be positioned directly on top of the pump, meaning the product does not get stuck in the connections. After an initial consultation and trials at Total Bakery Engineers facility, the new pump was commissioned on site.

This pump is ideal for applications with extremely viscous products as it can handle up to 1,000,000 centipoise, and the hygienic qualities make it perfect for food applications such as this one. The pump is easy to clean and maintain, which is crucial when pumping things such as sticky sausage meat. The bi-wing rotors provide excellent product handling and high efficiency!

Packo
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