

Case Study: Cheese Curd

Application

Transfer cheese curd

Specifications

Flow: 600 GPM
Pressure: 30 PSI

Challenge

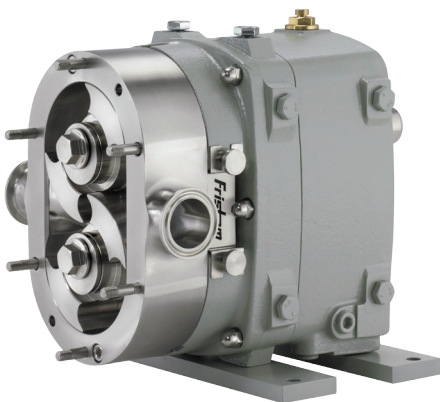
Increase output and yield,
eliminate pump rebuilds

Issue

Pump speed and product
degradation

Products with Similar Challenges

- Cream
- Yeast
- Cell broth



FKL Capabilities

FKL Models: 11
Max. Discharge Pressure: 500 psi (35 bar)
Max. Flow Rate: 900 gpm (200 m³/hr)
Max. Viscosity: 1,000,000 cps



FKL Yields \$100K in Curd Profits and Saves \$60K in Rebuilds

A large cheese manufacturing facility features 70,000 lb vats of curd and whey that can produce 7,500 lbs of cheddar cheese curd. The two sinusoidal PD pumps that were in operation had been running at the high end of their capacity, spinning at up to 500 RPM. The overworked pumps required yearly rebuilds at a cost of \$30,000/pump.

Solution

With a capacity of 1.82 gallons/revolution, the FKL 580 pumps they installed in tandem were large enough for the size of production, efficient enough to maintain performance, and gentle enough to retain the integrity of the product.

Why It Worked

By slowing the pump to 170 RPM there was less stress and wear on the pump, minimizing maintenance costs.

The revelation was product integrity. The superior design of the FKL allowed for a 3% increase in yield. A 3% increase in yield translated to over \$100,000 in increased products each year.

To read the complete story, visit: www.fristam.com/fkl-apps

Call Fristam to discuss your application today: 800-841-5001.



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