

## SUPPLIER'S MARKETPLACE

### Rising to the Top

*Fristam helps ice cream manufacturer eliminate waste.*

As far as the folks at Pierre's French Ice Cream Co. are concerned, Fristam pumps are the cream of the crop.

The Cleveland-based ice cream maker had been using a standard centrifugal pump to unload cream from tanker trucks. As is common in tanker unloading, there was a significant amount of foam that could not be removed when the tank got close to empty.

According to Pierre's general manager Don Heffner, the company was dumping as much as 40 gallons of cream from each load down the drain because the pump would become air-bound on the foam. With several tanks of cream delivered every week, the losses were adding up quickly.

Fristam supplied one of its FZX-2150 liquid ring pumps on a 30-day performance guarantee. "Our initial use of a Fristam pump involved our desire to find a CIP-able pump that would be able to pump cream foam without becoming airlocked on the foam," says Heffner. "Fristam spec'd a pump for this application that has worked extremely well. We are able to offload a 6,000-gallon tanker in less than one hour, and we are able to capture all of the foam and get it into our tanks. This saves considerably on the fat losses inherent in shipping and receiving cream."

With a specially designed impeller and housing, Fristam's FZX pumps maintain their prime when other pumps tend to become airbound. "This pump paid for itself in less than four months," says Heffner. "Since our initial installation, we have purchased three additional Fristam pumps."



One of Fristam's FZX-2150 liquid ring pumps helped Pierre's eliminate waste during cream unloading.



The cream problem solved, Pierre's was also experiencing a similar problem transferring high-viscosity ice cream mixes and getting all of the mix out of the tanks. "By installing the high-suction Fristam pumps, we are now able to empty our mix tanks completely and get all of the mix to our freezing operations," says Heffner. "This application has actually saved us much more money than the original cream-unloading application."

According to Heffner, Fristam's high quality extends beyond their products into the realm of customer service. "We have found the Fristam pumps to be very reliable with excellent seal life," he says. "Our local Fristam rep has been very helpful in spec'ing the pumps for each application."

Through this formula of providing well-engineered processing equipment along with a knowledgeable staff that can guide customers every step of the way, Fristam has added the improvements at Pierre's French Ice Cream Co.

to its growing list of success stories.

"At Fristam, we're constantly working towards continuous improvement and development of our product lines," says Kevin Tyrrell, midwestern regional sales manager for Fristam. "Experience and success in many applications puts us in the enviable position of being able to thoroughly understand our customer's needs and provide solutions that guarantee success." — **Fristam Pumps Inc., 2410 Parview Road, P.O. Box 620065, Middleton, Wis., 53562-0065, phone: (608) 831-5001, fax: (608) 831-8467, e-mail: [fristam@fristam.com](mailto:fristam@fristam.com), Web site: [www.fristam.com](http://www.fristam.com)**