

Case Study: Pizza Sauce

Application

Blending tomato chunks into pizza sauce

Specifications

Each batch contained 100 gallons of tomato sauce with spices

Challenge

Blending the sauce without liquifying it

Issue

If the tomato pieces are not reduced enough, they can block the sauce depositing machine

Products with Similar Challenges

- Salsa
- Purees



FS Capabilities

Models: 12

Max. Tip Speed: 44m/s

Max. Flow Rate: 375 gpm (85 m³/hr)



FS Saves 250 Downtime Hours Yearly

The process of creating pizza sauce may seem simple; however, blending tomatoes to create the proper consistency can pose a challenge for many processors. A US pizza manufacturer had to stop production several times a day to clear tomato pieces from their sauce depositing machine, causing downtime and inconvenience. They wanted to find a way to blend the larger chunks of the tomatoes without turning the sauce into a thin liquid.

Solution

Fristam's 3521 model FS with a standard 12-11 Rotor- Stator

Why It Worked

The FS shear blender provides consistent, repeatable blending through a series of intermeshed teeth, without the need to replace existing blending equipment. It was able to reduce the size of the tomato chunks, without overworking the pizza sauce. This prevented the pizza sauce from having pieces that were too large for their sauce depositing machine. The processor will save an estimated 250 hours yearly from the downtime they eliminated by adding the FS to their blending system.

To read the complete story, visit: www.fristam.com/fs-apps
Call Fristam to discuss your application today: 800-841-5001.

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