

Case Study: Processed Cheese

Application

Transfer processed cheese

Specifications

Flow: 25 GPM (5.6 m³/hr)

Pressure: as high as 500 PSI
(35 bar)

Challenge

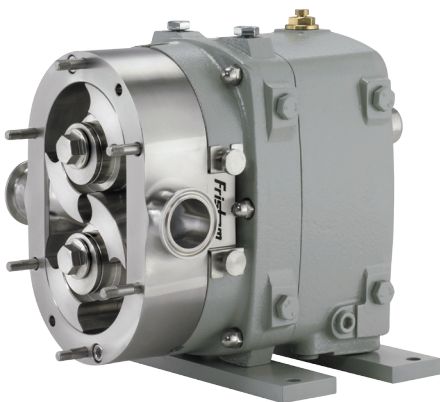
Pumps need to operate at elevated pressures with no shaft deflection

Issue

High Pressure

Products with Similar Challenges

- Frozen butter
- Masa
- Mashed potatoes



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 Slices \$100K/Year in Maintenance Costs

An award-winning dairy manufacturer was using a competitor's rubber rotor pumps on their processed cheese (single slices) line with pressure as high as 500 PSI. The high pressure caused the pump's shafts to deflect and the rotors to destroy themselves. As a result, the customer was spending \$100,000 per year on replacements rotors for their 8 pumps, as well as stopping production for repairs.

Solution

The processor replaced their old rubber rotor pumps with a Fristam FKL 150A with rectangular inlet.

Why It Worked

The robust FKL Series positive displacement pump is built like a tank to handle pressures up to 500 PSI.

Even with high pressure, the FKL's bi-wing rotors are less prone to deflection because of their balanced design with centered support hub. Force is distributed evenly through the center hub, keeping the lobes from distorting. 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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