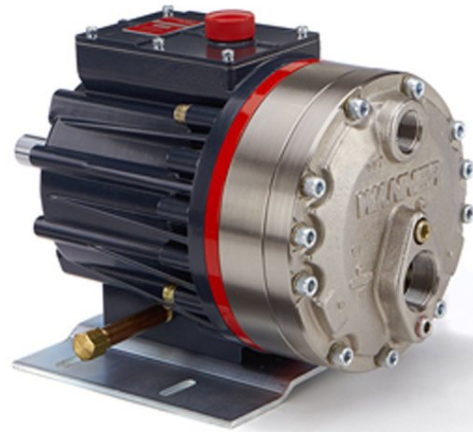


Application story


WANNERTM
HYDRA-CELL[®] PRO
SEAL-LESS PUMP TECHNOLOGIES



Cleaning Conveyors in Food Processes

Location	Sweden	Hydra-Cell model	G25EKSGHFEHF
Type of application	Cleaning Conveyors in Food Processes	Flow rate	Up to 65 l/hr (17 gph)
Liquid	Detergent	Pressure	Up to 70 bar (1000 psi)
Application details	A well-known frozen food processor in Sweden chose Hydra-Cell seal-less pumps in preference to piston pumps for the high pressure cleaning of fat deposits from a conveyor. The pumps deliver a hot solution of water and detergent to pressure jets to the conveyor, which carries cooked chicken pieces. Hydra-Cell was preferred for its known reliability, with no dynamic seals in the design. Piston pumps are reliant on seals, which can be damaged by exposure to hot water and detergents. Another advantage of the Hydra-Cell was that the pump is able to run dry. If an operator should forget to connect the pump to the water supply, no damage will result.		
Advantages of Hydra-Cell pump on this application	Seal-less design. Dry running. Ability to handle hot chemical solutions.		

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