

Application story



Coating with Sugar Syrups

Location	Spain	Hydra-Cell model	G10XKSEHFEYC
Type of application	Spray Coating Confectionery	Flow rate	12 l/min (3 gpm)
Liquid	Dextrose Sugar Syrups	Pressure	14 bar (200 psi)
Application details	A Spanish manufacturer of drum coating machinery for the confectionery industry is now fitting Hydra-Cell pumps as standard original equipment in place of the traditional dosing pumps previously installed. The pump is required to deliver a variety of sugar and sugar-free hot liquids to spray nozzles applying coatings to products such as chocolate lentils, liquorice, chewing gum, peanuts and almonds. The original pumps were seal-less and could handle aggressive liquids, but their slow-stroking delivery, with large volume per stroke, was not ideal for spray coating because of the pulsing effect - and the more viscous liquids tended to block suction and pressure valves. The high initial cost of the pumps was another key disadvantage to a manufacturer of original equipment. The Hydra-Cell G10, also seal-less, has no problems with aggressive liquids at the required temperatures (70 - 80°C) and viscosities. However, its high-speed, low volume per stroke delivery gives virtually pulse-free flow, ideal for spray coating. And it is substantially less expensive than traditional metering pumps, both to buy and operate. It needs little maintenance, spares cost less and it draws only 1.1 kw of power - so there are savings on energy too.		
Advantages of Hydra-Cell pump on this application	No vulnerable seals. Tolerance of hot, aggressive liquids. Low pulsation. Low purchase and running costs.		

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