



High Pressure Cleaning in Food Plants

Location	USA	Hydra-Cell model	Various
Type of application	High Pressure Cleaning	Flow rate	Various
Liquid	Water	Pressure	Various
Application details	Application details In these various installations where room allowed for generous length of flex lines in and out, the pumps run much quieter than previous installed technologies, and had the least realised downstream pulsation. Oversizing the suction line to aim for 1-2 feet/sec velocity was also very beneficial. The motors were controlled with VFDs to ramp up and down as necessary on demand using pressure sensors with to feedback to the VFD to control the pump speed to maintain the desired pressures. While each pump has a PRV on downstream line, there is very little water bypassed when controlling with VFD. This helped to maximise the I/pm available downstream. Wash water in food plants is commonly 140F(60 deg C). Where food grade oil was necessary, an oil cooler/filtration accessory was used in high duty (hours) installations.		
Advantages of Hydra-Cell pump on this application			

www.hydra-cell.co.uk











