

Application story


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



Ice Cream Product Development

Location	UK	Hydra-Cell model	G10XKSJSNEHB
Type of application	Ice Cream Product Development	Flow rate	Up to 30 l/min (8 gpm)
Liquid	Ice Cream Ingredients	Pressure	Up to 70 bar (1000 psi)
Application details	An R&D laboratory in the UK, part of a global food and personal care products group, used Hydra-Cell G10 pumps in the development of new ice cream products. Some ingredients of ice cream are shear-sensitive – their structure is easily broken down by insensitive handling. Hydra-Cell pumps were preferred to lobe pumps and gear pumps on this application.		
Advantages of Hydra-Cell pump on this application	Gentle handling, low-shear pumping action. Seal-less design. Ability to run dry. Simple, compact build.		

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