

Application story



Lecithin Spraying for Pre-Baked Brioches

Location	France	Hydra-Cell model	G13XKSTSSSHK
Type of application	Lecithin Spraying for Pre-Baked Brioches	Flow rate	6 l/min (1.6 gpm)
Liquid	Lecithin	Pressure	40 bar (580 psi)
Application details	Hydra-Cell G13 pumps replaced pneumatic piston pumps in the pre-bake glazing of brioches (its core product) at this large-scale plant bakery in France. The pumps are handling a solution of lecithin - an edible powder widely used in the glazing of foodstuffs such as meat or bakery products and is applied prior to cooking or baking. The lecithin is fed to a traversing nozzle over a conveyor, where it is sprayed on to the brioches as they are carried to the oven. The solution is maintained at 20°C to keep its viscosity low. The compact design of the Hydra-Cell pump, and close-coupling to the motor, result in a very small footprint for the whole pump-motor unit. A 100% hygienic pump was not deemed necessary and the Hydra-Cell is regarded as easy to clean. The customer very much liked the design principle of the pump, its compact size and its ability to produce a high pressure with a small flow. These features, along with the low price of repair kits and a performance guarantee from Axflow France, made the Hydra-Cell pumps a very attractive solution. And their reliability ensures that they are easily outlasting pneumatic piston pumps, whose typical life span on this application was only 6 months.		
Advantages of Hydra-Cell pump on this application	Sealless design, easy to clean internals. Compact size and reliability. Low pulsation compared to a pneumatic piston pump.		

www.hydra-cell.co.uk

Wanner Engineering -
World Headquarters & Manufacturing
Minneapolis USA
t: (612) 332-5681
e: sales@wannereng.com

Wanner International
Hampshire UK
t: +44 (0) 1252 816847
e: sales@wannerint.com

Wanner Pumps
Shanghai CHINA
t: +86-21-6876 3700
e: sales@wannerpumps.com

Wanner Pumps
Kowloon HONG KONG
t: +852 3428 6534
e: sales@wannerpumps.com