

Deli salads and sine pumps

When it comes to enjoying a delicious deli salad, who can refuse?

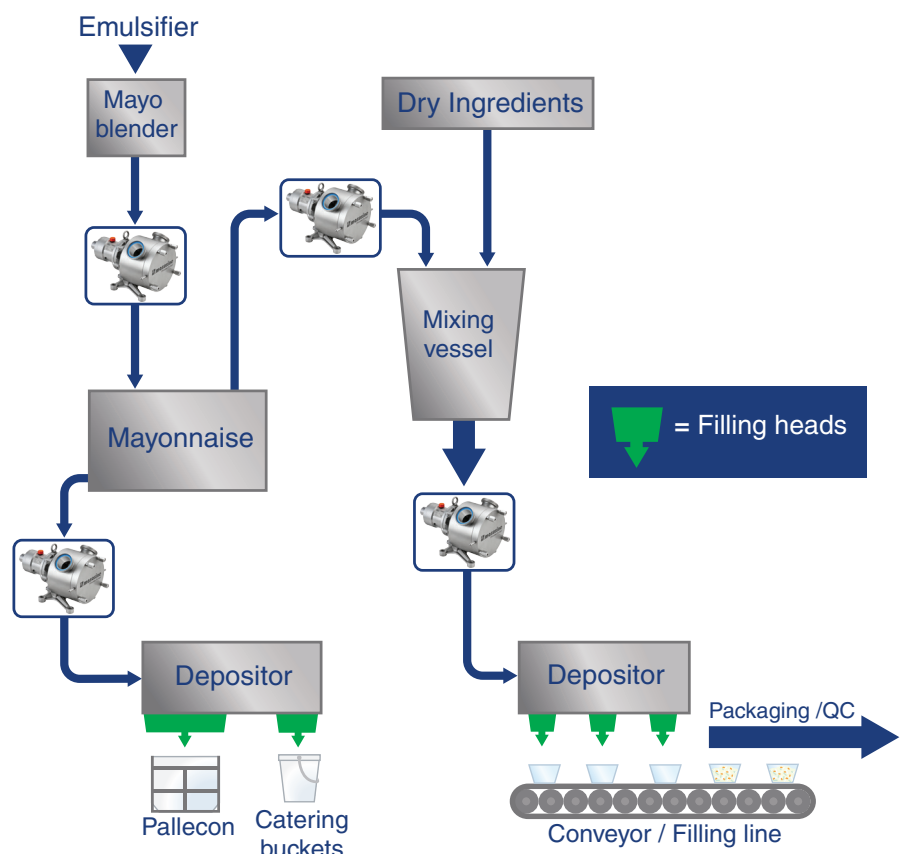
But how do we produce all those mouth-watering variations that line the supermarket shelves?

MasoSine pumps' sinusoidal rotor design provides a low-shear, gentle pumping action to transfer delicate suspended solids such as diced fruit or vegetables and the base mayonnaise or dressing, without degradation.

Products as popular as deli salads need to be manufactured in high volumes, and due to the nature of the ingredients, shelf life is often less than a week. A smooth trouble-free manufacturing process is a must. Downtime can have costly implications both to the end product and production.



Suspended Solids Handling



Solids are blended with mayonnaise/dressing in large mixing vessels and then pumped to the packaging line. MasoSine pumps' gentle handling and ability to cope with varying viscosities up to 8 million centipoise, ensure high quality of the packed product.

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MasoSine pumps have been supplied to deli salad manufacturers worldwide for many years.

"The gentle handling of the MasoSine pump ensures that our delicate ingredients are not damaged during the production process. This helps us to ensure that there is no impact on end product integrity and that the packaged product looks appealing."

Kevin Drew,
Zorba Foods

Energy
efficient
Less
downtime

Gentle
pumping action

"We have replaced piston pumps which damaged solid ingredients and were unable to keep up with production demands. And, when AODD pumps were used for mayonnaise transfer, their pumping action 'split' the product. The sine pumps which replaced both these positive displacement pump types increased production and saved money."

Andrew Ashton,
Watson-Marlow UK Sales Manager

Benefits of using a sine pump

- Up to 50% less energy usage for the same flow compared to other pump types
- Mayonnaise and/or suspended solids (diced vegetables, egg, fruit, nuts) transferred without damage
- Variable flow rates to suit production requirements
- Full CIP cleaning ability and compatible to strip clean regimes
- Superior viscous handling
- Powerful suction up to 0.85 bar



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