



## Certa 800 Sine pump technology

Gentle handling which reduces  
cheese fines and increases yield



# For enhanced product quality and increased yields

Employing Certa 800 in cheese production leads to a higher-yielding product. These were the findings of a recent customer trial of the new pump from MasoSine. The gentle product transfer delivered by the pump reduced the number of fines within the cheese curds and whey by more than 20% while retaining the fat in the cheese. These results meant a significant improvement in the company's manufacturing capabilities and a return on investment in under 18 months of pump ownership.

The new Certa 800 series sine pump provides the best handling performance that MasoSine is recognised for worldwide. With low shear handling, the patented sinusoidal pump ensures product integrity by design. Combined with EHEDG Type EL Aseptic Class I certification and CIP capabilities, the 800 series is a hygienic and certified solution.

## Get more from your processing equipment.

Pressure: max. 15 bar / 217 PSI

Flow per revolution: 10.64 litres / 2.81 gallons

Max. pump speed: 400 rpm

Max. theoretical flow: 255 m<sup>3</sup>/h / 1,124 GPM

For more information please visit [wmftg.com](http://wmftg.com)

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