



Deli salad plant benefits from speed and efficiency of Certa pumps

- **Eight MasoSine Certa pumps boost efficiency at Flensted**
- **Quick to clean, even after pumping high viscosity mayonnaise**

Eight Certa pumps are boosting operational efficiency at Flensted Food Group, one of the largest deli salad manufacturers worldwide, with production plants in 7 countries and 4000 employees.

Certa pumps have become the standard for handling the delicate ingredients used in these increasingly popular deli salad products, due to their gentle pumping action and cleanability.

“To help pump ingredients such as coleslaw, chicken, chickpeas, diced vegetables, fruit and nuts, as well as bases such as mayonnaise

and salad dressing, without degradation, we rely on eight Certa pumps, which are located on small trolleys so they can be easily moved around the large production floor, and into different manufacturing halls,” explains maintenance manager Martin Kristensen.





First choice pump

There are many reasons why Flensted opted for MasoSine Certa pumps, not least because they are able to cope with varying viscosities up to 8 million centipoise. In addition, the single rotor design of MasoSine pumps maintains constant volumetric displacement throughout the pumping cycle, providing a smooth and consistent flow without the pulsation spikes associated with rotary pumps.

Sine™ pumps also offer advantages over many other types of positive displacement pumps, such as piston pumps, which are prone to damaging solids, while AODD (air operated double diaphragm) pumps have a pumping action that frequently 'splits' bases such as mayonnaise. Ultimately, a trouble-free manufacturing process is a must at deli salad plants as downtime can have costly implications for both the end product and production.

Further benefits of Certa pumps include up to 50% less energy consumption for the same flow in comparison with other pump types, and superior suction so that cavitation is almost eliminated.

Ease of cleaning

Offering EHEDG Type EL Class I as well as EHEDG Type EL Aseptic Class I and 3A certification, the Certa pumps provide full CIP (clean-in-place) capability. As well as minimising downtime, this quick cleaning procedure also ensures that chemical and water use is reduced, which in turn means that less wastewater requires disposal and the production is increased.

"The ease of pump cleaning is outstanding," concludes Mr Kristensen. "We have semi-CIP cleaning procedures in place, and the Certa pumps are always cleaned quickly, even after pumping very viscous mayonnaise at 20,000 cP."

To learn more about our solutions for your applications please contact your local sales company:

wmftg.com/global