

MasoSine Pumps integrated into sauce packaging machine

- MasoSine pumps filling food pouches with viscous sauces
- No product shearing and easy Clean-In-Place



The Thimonnier Company, a world leader in the design and manufacture of flexible pouch packaging machines, has integrated MasoSine pumps from Watson-Marlow Fluid Technology Group (WMFTG) into a machine designed for packaging viscous béchamel sauce.

No product shearing

“The main priority,” explains Frédéric Roumanet, design office manager at Thimonnier, “was to meet requirements for hygiene and gentle product handling.”

MasoSine pumps do not have any valves, and their four chambers are sealed. The rotor in the form of a sine wave creates four moving chambers that gently transport the fluid from the suction side to the discharge side for transfer without any variations in volume. Sine pumps are compact and can easily be mounted on a trolley for transfer to other production areas.

Hygiene assured

“Cleaning-In-Place (CIP) is a priority for this type of packaging machine,” Mr Roumanet continues. “The various ways of positioning the MasoSine pump heads made it possible for us to eliminate any dead spots in the cleaning regime.”

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