



Sine pumps transfer chocolate nut spread at two tonnes per hour

- 160 containers of hazelnut spread filled every 60 minutes
- Fast and reliable filling of viscous and sticky chocolate spread mix



The Kessko factory in Germany uses four SPS Sine pumps to help deliver high quality 'sweet' products to customers in the bakery, confectionery, ice cream, biscuit and soft drink sectors.

Viscous substances

In the production hall, the exact weight of 12.5kg of hazelnut spread per container is entered into the filling system, then the chocolate and hazelnut mixture is filled into the containers.

"We fill 160 containers in this process every hour," says Kessko's Technical Manager Reiner Liffmann, "which is the equivalent of two tonnes of hazelnut spread."

With their powerful suction, the SPS pumps are ideal for viscous chocolate filling applications. They provide a gentle, virtually pulsation-free pumping operation. The sinusoidal design of the rotor creates four chambers with each turn, through which the chocolate

spread is pumped from the inlet port to the higher-pressure discharge port.





Thorough cleaning

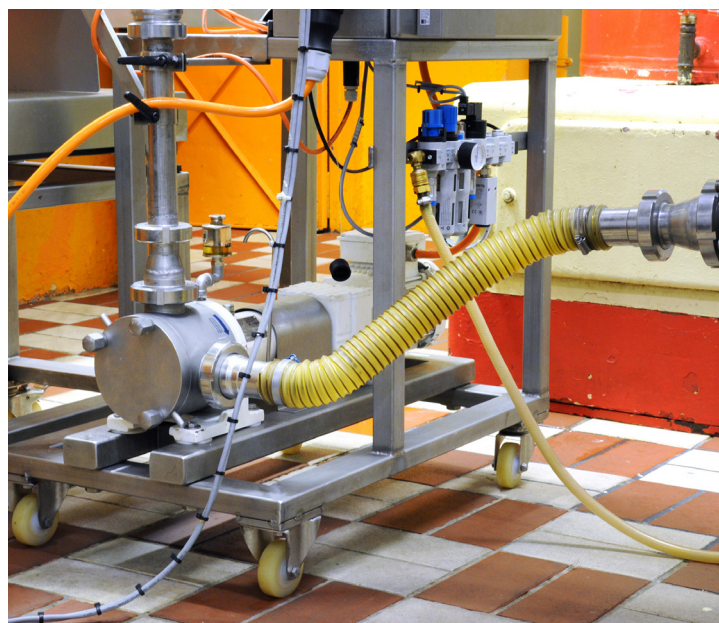
The SPS pump can be stripped down in around 10 minutes. Once the pumphead front cover has been removed, all the internal parts that come into contact with the product can be cleaned. The pumps are also suitable for CIP and SIP cleaning processes.

A heated jacket for the housing is used especially for this type of application, while other pumped liquids require a cooling jacket in order to keep the temperature of the product constant.

“Our four MasoSine pumps are good, fast and extremely reliable,” says Mr Liffmann.

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