



Summary

Industry:	Food - Prepared Foods
Application:	Energy saving on potato chopping application
Actual Saving:	£n/a
Payback Period:	9 months



Seepex pump for potato chopper

ERIKS know-how delivers superior solution for the customer

ISSUE

A food manufacturing site currently has an existing Mono muncher which causes the following problems.

The macerator is not designed to pull product through to the pump and potatoes can turn on top of the knives, resulting in lack of product passing through, causing a stop/start operation and poor efficiency. Small tolerances between cutting knives creates the problem of knives becoming damaged when foreign objects pass through. Spare parts are expensive and repairs are very labour intensive. Two motors are fitted, one for chopping and one for pumping and a lot of water is required to assist the macerated product flowing through the drainage system.

SOLUTION

Using a BTM pump from Seepex, will offer the following benefits; reduced running costs, one motor to both chop and pump. The pump auger is designed to take product and forcibly feed it through the cutting knives and into the pumping elements of rotor and stator. No water is required to assist with pumping, the chopping action of the knives releases the water in the potatoes which provide the lubrication for pumping. Variable speed means that throughput can be increased depending on production demands. Reduced maintenance costs result as wearing parts can be replaced simply and easily.

OTHER BENEFITS

- On energy costs alone the new pump has a payback period of 9 months.

FURTHER COMMENTS...

By proving to our customer a good knowledge of pumping systems along with cost savings we have secured an order for the Seepex BTM pump. On energy costs alone the new pump has a payback period of 9 months. At present no water consumption savings have been included but once available will only increase the payback period.

MORE INFORMATION

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