



Summary

Industry:	Food - Prepared Foods
Application:	Wash Down System
Actual Saving:	£10k
Payback Period:	18 months



Pressure Booster Solution Provides Cost Saving

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ISSUE

A food manufacturer was operating an existing wash down system which consisted of two 5.5kW multistage centrifugal pumps. One pump was running at full load (100%) even when main is fully charged.

SOLUTION

ERIKS pump technology engineer suggested a pressure booster system, which maintains a constant pressure through continuous adjustment of the speed of the pumps, would be a more suitable solution.

Initially we suggested and used in our calculations a very conservative reduction in pressure (13 to 9 bar - 88%). This will reduce the kW consumed to 3.61kW. However, when less lances are used or none at all there would be times when this figure is less or shut down completely.

The solution would offer an energy cost saving and give a payback after 18 months.

OTHER BENEFITS

- Reduction in energy consumed
- Cost savings to the customer
- In-house technical support from ERIKS

FURTHER COMMENTS...

By proving to our customer a good knowledge of pumping systems we are able to advise on a wide array of systems, identifying the right product for the system/application and advising on potential cost savings

MORE INFORMATION

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