

# VARIOUS SAUCES



## APPLICATION

<ul style="list-style-type: none"> <li>• Liquid</li> <li>• Base</li> <li>• Q (m3/h)</li> <li>• Temperature (°C)</li> <li>• Viscosity (cPs)</li> <li>• P (bar) :</li> </ul>	<p style="text-align: center;">Sauces</p> <p style="text-align: center;">2 to 7</p> <p style="text-align: center;">40 to 90</p> <p style="text-align: center;">10 to 1000</p> <p style="text-align: center;">3</p>	<ul style="list-style-type: none"> <li>• Abrasive</li> <li>• Particles (mm)</li> <li>• Fragile</li> <li>• Self-priming</li> <li>• Specific Gravity</li> </ul>	<p style="text-align: center;">Yes</p> <p style="text-align: center;">Yes</p> <p style="text-align: center;">No</p> <p style="text-align: center;">Yes</p> <p style="text-align: center;">1</p>
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The plant produces cooked sauces (mustard, ketchup, mayonnaise, etc.).  
 The pump feeds a homogenizer which, in turn, supplies a packaging unit for sachets.  
 The finished product is intended for the Fast Food industry.

## ISSUES

Problem of dry running, and self priming with PC pumps

## MOUVEX SOLUTION

<p><b>C4I, C8I</b>                  Technology                  Construction                  Tightness                  Static seals                  Jacket</p> <p>Speed</p>	<p>Mouvex Eccentric disc                  Stainless steel                  Seal less                  L FDA FKM                  No</p> <p>From 200 to 650 rpm</p>
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10 pumps installed (replacement of PC pumps).  
 Specific C-Series application benefits:  
 Ability to run dry.  
 Start operations quickly.  
 And above all, ZERO LEAKAGE.