

More than just a pump

Are you looking for a novel positive displacement pump for your shear sensitive product with high suction capability, low shear and virtually pulsation free? Using Masosine pump technology, Certa sets a new standard combined with a new standard for easy maintenance and downtime.



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This article illustrates, where you can improve efficiency in modern dairying, especially focusing on cheese and yoghurt production. Certa is especially designed for the Food and Dairy industry, where we have more than 200 references, all with gentle handling of dairy products like cheese, yoghurt, butter, casein, powder, ice cream, emulsifier, confectionery like chocolate, caramel, fondant, strawberry etc.



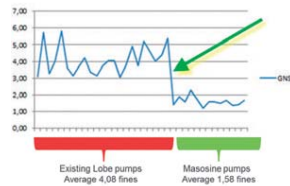
Certa operating Sine technology & simplicity

Certa's pump Sine rotor principle is illustrated in figure 1, where the product is gently moved in the four chambers, not cutting it like other pump types.

With only a few inside parts, Certa sets new standards for easy maintenance and downtime.

Certa has one shaft, one seal and one rotor, thus being very energy efficient, up to 50 % less power than other pump types. In fact, the more viscous your product is, the more energy efficient Certa is.

Another advantage of the Certa Sine rotor principle is better inside tolerances and you will have no galling marks (metal-to-metal contact) during CIP at 85 C.



Improving efficiency - cheese production

A large Scandinavian cheese dairy changed their pump types to Masosine pumps, and instantly experienced a significantly less amount (27 %) of cheese fines (illustrated in Figure 2), meaning they got more cheese out of every litre of milk. The yearly savings were 100.000 EUR and the Masosine ROI was therefore very attractive.

Besides this tangible economic benefit, the dairy also experienced more

About Watson-Marlow

With over 50 years of experience and 19% worldwide market share within niche pumps e.g. Masosine positive displacement pumps, Bredel hose pumps, Watson-Marlow peristaltic pumps, we offer our customers an unmatched range of solutions & knowledge for their pumping applications.

Watson Marlow is a wholly owned subsidiary of Spirax Sarco Engineering Group – a global organization employing over 4,500 people with a turnover of 1.8 mia. DKK and sold more than 1 mio. pumps worldwide. Watson Marlow is represented in 48 countries.

intangible benefits like pulsation free pumping and lower noise at the production floor and the area around the pump.

Improving efficiency – yoghurt production

A large European yoghurt dairy changed their pump types to Masosine pumps, and instantly experienced a significantly lower amount (33%) of viscosity loss during pumping. The yearly savings were 33 % less added protein in the protein standardization before pumping their shear sensitive yoghurt to the filling machines.

Certified cleanability

We are proud to announce, that Certa is one of only two pumps worldwide that obtained both EHEDG - Class 1 and EHEDG - Class 1 Aseptic certificates (Figure 3). Meaning Certa is very hygienically designed and easy to clean. Dairy production plants pay ever more attention to EHEDG certifications – and rightfully so, a pump is more than just a pump. ■

EHEDG Class I  More than 30 pump manufacturers worldwide	EHEDG Class I Aseptic  Only 2 pump manufacturers worldwide
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NEW

The cleanest pump you will ever need

certa
by MasoSine



High suction capability to handle viscous fluids

EHEDG Type EL - Class 1

Up to 50% less power than other pump types, especially with viscous applications

Low shear and zero pulsation

Self-draining and easy to clean



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