## Food & Beverage

## Application Data No. 167 08/08



Mono NOV has supplied Bakemark, the UK's leading producer of frozen bakery products and bakery ingredients, with two of its new hygienic progressing cavity pumps from the Helios range. The pumps transfer various icings at rates between 1.0 and 5.3 m³/h to intermediate bulk containers (IBC's). The Helios installation is already resulting in a higher production rate at Bakemark due to the improved suction and wear characteristics over the pumps previously installed.

The new Helios pump range was launched in June last year and Bakemark was one of the first customers to install these pumps.

Previously Bakemark had been experiencing problems with very high wear rates on their existing lobe pumps, whilst transferring their assorted high viscosity icings. The Helios pumps were supplied with inverter drives, which meant that the pump speed could be varied depending on the product viscosities (between 5240 - 40,000 cps) and their abrasive characteristics, allowing them to be handled more effectively than the previous pumps.

Mono's move towards a better pump design for the food and beverage industry has been well documented. Steve Hopkins of Bakemark commented: "The Helios pumps were specified due to their ability to pump different viscosities with ease. We had previous experience of Mono and knew their product and service to be reliable and ideal for this type of application. Since its installation on the IBC filling application, operating times have been greatly reduced."

The twenty-nine models in the Helios range feature a compact design with a one piece suction chamber that is easily cleaned and has no areas where product could collect, and create a risk of contamination. From a practical standpoint, the pump can also be dismantled without removing the drive, which makes inspection and maintenance much easier and reduces the risk of damage to the mechanical seal, whilst working on the pump.

Polished stainless steel is used for all metal parts in contact with the product and reliable operation and reduced downtime is further ensured by the inclusion of a sealed pin joint. Inlet and outlet fittings are threaded as standard to DIN 11851, with alternatives available on request. White stators can also be specified as well as a full range of industry related options, including CIP by pass connection ports.

Installed in September 2007, the Helios pumps have been operating smoothly to ensure Bakemark produce the high quality and unrivalled product range which they are known for.



5.5 kW motor

H1JB hygienic Helios pump

Product: Various icings

Capacity: 1 - 5.3 m³/h

Pump:

Drive:

Pressure: Up to 11.7 bar

Pump Speed: 282 rpm

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