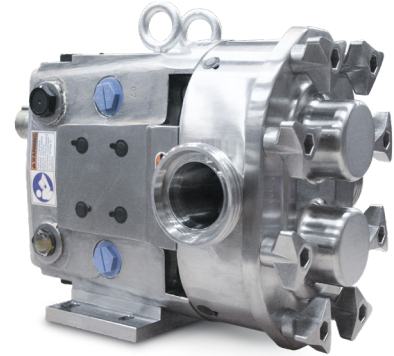


CHOCOLATE WITH ADDED INGREDIENTS

Equipment

Waukesha Universal 1 Series
Circumferential Piston Pump



**WAUKESHA
CHERRY-BURRELL™**
An ITT Company

Industry / Application

A confectionery manufacturer* uses chocolate containing added ingredients, such as crisped rice, in an enrobing process. The chocolate is continuously recirculated to create a stable curtain before being applied to the finished product. During recirculation, the ingredients repeatedly pass through the pump. Gentle handling is therefore essential to maintain particle size, product appearance and texture throughout the production cycle.

Problem

The original pump reduced the size of the crisped rice ingredients by as much as 50% during recirculation. This affected the visual appearance and consistency of the finished product and led to attempts to compensate through recipe and packaging adjustments.

The chocolate and crisped rice mixture was also highly abrasive, causing significant wear to the pump. Components required frequent replacement, with maintenance needed as often as twice per week and line stoppages of around one hour each time.

*) The company name is not disclosed due to confidentiality.

Solution

The customer tested a Waukesha Universal 1 Series pump for the application. During a complete 35-minute production cycle, including tank filling, curtain formation and batch exhaustion, the pump maintained the size of the crisped rice pieces. The Waukesha U1 uses non-galling alloy rotors that allow operation at tight clearances while handling a wide range of viscosities. This provides gentle product handling while also helping the pump withstand the abrasive chocolate and ingredient mixture.



Result

The customer tested a Waukesha Universal 1 Series pump for the application. During a complete 35-minute production cycle, including tank filling, curtain formation and batch exhaustion, the pump maintained the size of the crisped rice pieces.

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