



fluidity.
nonstop

in bakery and confectionery

How to achieve it?

 **AXFLOW**

Using the right pumps for your process? Or just the ones you've always used?



Pumps matter to the performance of your processes and choosing the right ones is critical - to productivity, profitability, reliability and to safety.

On the face of it, making the right choice should be easy - the necessary dimensions, output, material and safety standards are all given. What is harder to determine is the optimal choice of fluid handling technology.

To start with, what are you pumping? Is it shear-sensitive? How viscous and abrasive is it? Is it explosive? Or acidic? Do you need gear pumps, hose pumps, diaphragm pumps or progressive cavity pumps? Or self-adjusting technologies and pumps with minimal parts to reduce wear and maintenance? Could sealless technologies prevent

leakage and anti-friction bearing designs reduce energy use? And what about integrated heating/cooling jacketing for total temperature control of the fluid being pumped?

Should the pumps be self-priming? How easily can you strip lines to remove valuable product residue? How can you avoid cross contamination? How effective are your mixers in avoiding sedimentation and how easily do they integrate with the rest of your process? Do they require large vessels? How much energy do they need?

Lots of questions without one general answer - only the optimal pump, mixer or complete pumping system for your process.



! Your production process is marked by critical control points where different fluids are pumped, mixed, injected and filtered. Too often the role these points play in process performance is underestimated. To get the very best from your process, all the individual parts should work in harmony. In the chart that follows, those critical fluid handling points are marked with a red **!** symbol. You may only need to consider performance, dimensions and material specifications of the pump; alternatively you might also need to evaluate the pumping technology, safety issues or compatibility with upstream and downstream systems as well as overall process control matters.

fluidity.nonstop in chocolate spread and 4-colour topping production

A typical fat based cream or chocolate spread crystallisation process may contain all or some of the following components.

Top entry mixer. Optimal impeller design saves energy and ensures effective heat transfer with fast blending and minimized shear risk.



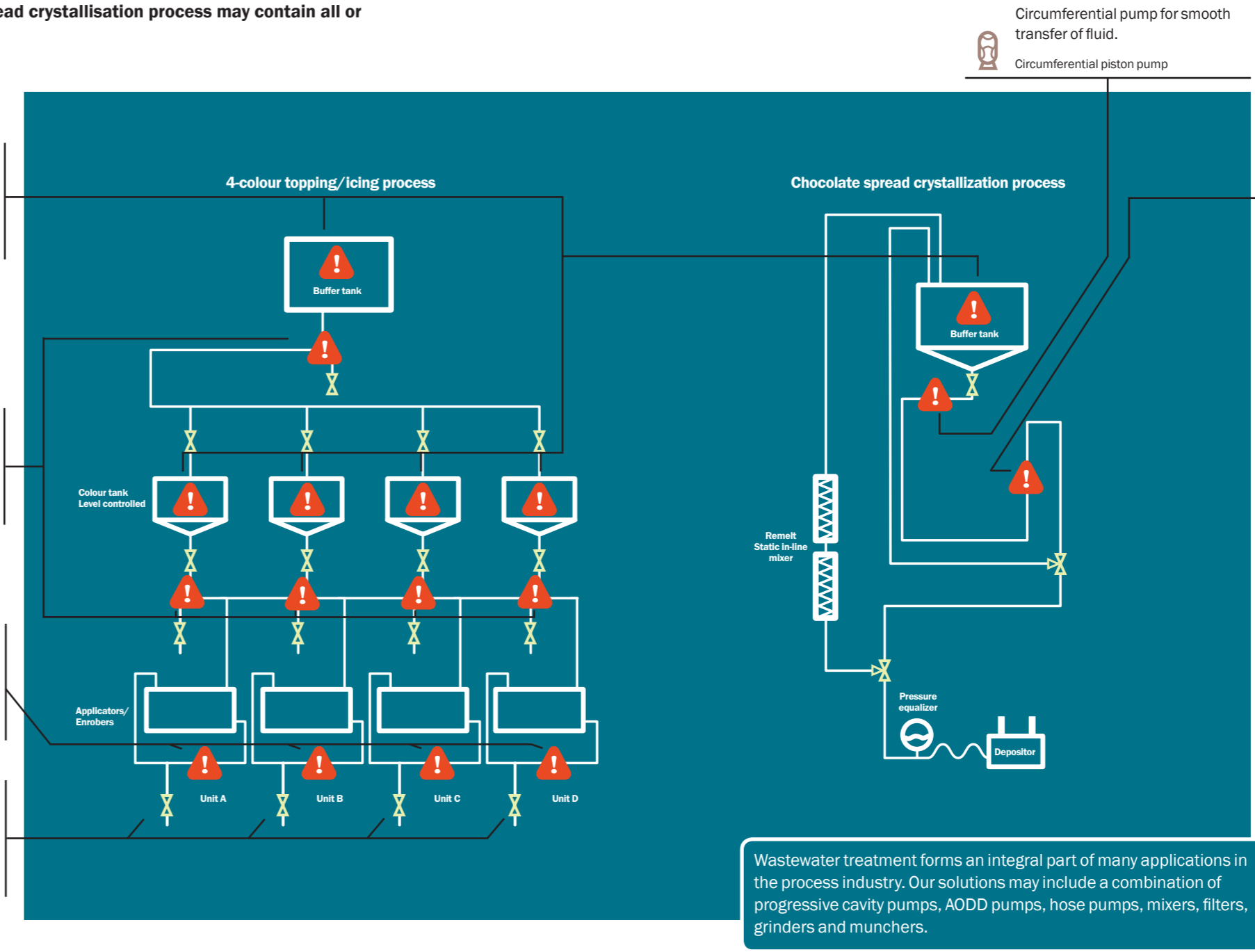
Tanker drawdown pump transfers material to storage tanks. PC pump for smooth transfer of shear-sensitive fluids.



Positive displacement pumps

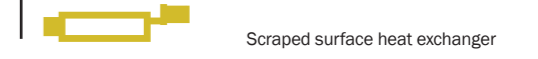


We source a wide range of hygienic valves such as process, mixproof and regulating valves.



Wastewater treatment forms an integral part of many applications in the process industry. Our solutions may include a combination of progressive cavity pumps, AODD pumps, hose pumps, mixers, filters, grinders and munchers.

Scraped surface heat exchanger for high efficiency cooling, heating and tempering. It is designed to handle highly viscous fluids or products, which contain particles. The movement of the scraper blades across the tubular wall of the heat exchanger enhances heat transfer efficiencies and produces a homogenous mixture to ensure even heating or cooling.



CIP and SIP systems are vital both to save downtime during changeover and also to ensure scrupulous hygiene is maintained at all times.



Decorations and embellishments for cakes and biscuits often feature creams and jams or toppings of very differing viscosities. Delivering them predictably without impairing crystallization or appearance requires care – and the right equipment.

Optimizing the crystallization of fillings and toppings is part science, part magic!

No surprises. CIP can save valuable time. And the results are always predictably up to standard.

Caring for the product is vital. But care also needs to be taken of the machinery. Many of the fruit-based components used in confectionery processing are acidic or may contain abrasives.

Temperature control is vital. Cream-based ingredients spoil rapidly and unintended crystallization can cause unhygienic accumulations of product within pipework and tanks.

Scan for more details about these products.



Hearts today, diamonds tomorrow.

There seems to be no limit to our desire for ever-fancier products. As tastes change, as food fashions change and as seasons change, different products are in demand. The complexity of the product assembly must be more than matched by flexibility on the process line.



Your ability to offer fast assembly of

more ingenious and complex products with total reproducibility, even on the longest production runs, can create real competitive advantage.

Clever system design will ensure that product wastage is minimized during changeover. And that CIP can be handled at the touch of a button.



Getting the systems right involves understanding how the equipment functions – and how the food behaves in that environment. Recognizing the hygiene traps, the abrasion and wear points, and having the knowledge and experience to eliminate them can bring an added level of profitability to your process.

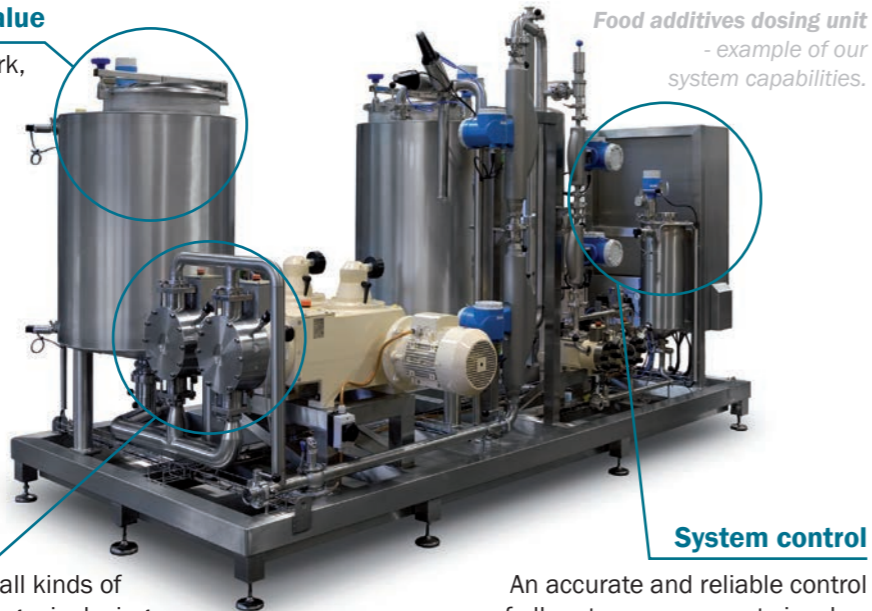
Predictable pump performance allows you to work to tighter production tolerances, increasing your profit margin in increasingly competitive environments.

There's no single system solution from AxFlow. Just the right one.

Our systems have been installed and are in operation across virtually all areas of industry.

Mechanical added value

All necessary framework, tanks, piping and other stainless steel components to create a complete system.



Accurate dosing

Dosing components for all kinds of dosing systems - from hygienic dosing of colours and flavours up to dosing of liquid chemicals in waste water and chemical industry.

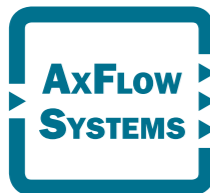
Food additives dosing unit
- example of our system capabilities.

System control

An accurate and reliable control of all system components is a key to the optimal control of the entire system as well as your production process.

Complete system capabilities

We like to bring to the table our engineering expertise and services. Our systems range from compact, skid-based systems that improve dosing performance within larger production processes, through comprehensive and mobile trailer-based mixing and delivery systems.



Here are some of the leading brands we represent!



> Waukesha
Cherry-Burrell

Bredel
Hose Pumps

> Bran+Luebbe

NOV Mono

VIKING PUMP

SANDPIPER
A WARDEN PUMP BRAND

> Plenty

GOULDS PUMPS

> Lightnin

We represent the very leading brands in each technology. These technologies include: pumps, mixers, valves, dispersion equipment, grinders, heat exchangers, instrumentation and analysis equipment, fittings and tubing.



Delivery from stock!

From our logistically-optimized Distribution Centre in the Netherlands we can ship pumps and other equipment from stock to customers within 48 hours anywhere in Europe.



Less things to worry about.

However you look at it, optimizing your processes is about more than just having the equipment. We provide full service - from product and systems consultancy, repair and maintenance, certification, training all the way to quality assurance.



fluidity.nonstop® is about keeping your processes running. And it's our promise and our commitment to a level of service and a quality of product, performance and expertise that has never been bettered.

By its nature, fluidity.nonstop is never static, that promise is ever-evolving and improving. As needs and demands change, we work to meet those new challenges and try to surpass them. We are Europe's leading source of pumps and pump expertise for the process industry and we intend to maintain that position by working fluidly and ceaselessly to be the best.

For more information, please visit www.fluiditynonstop.com

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