



fluidity.
nonstop

in chocolate application

How to achieve it?

 **AXFLOW**

Using the right your process? C you've alw



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

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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?

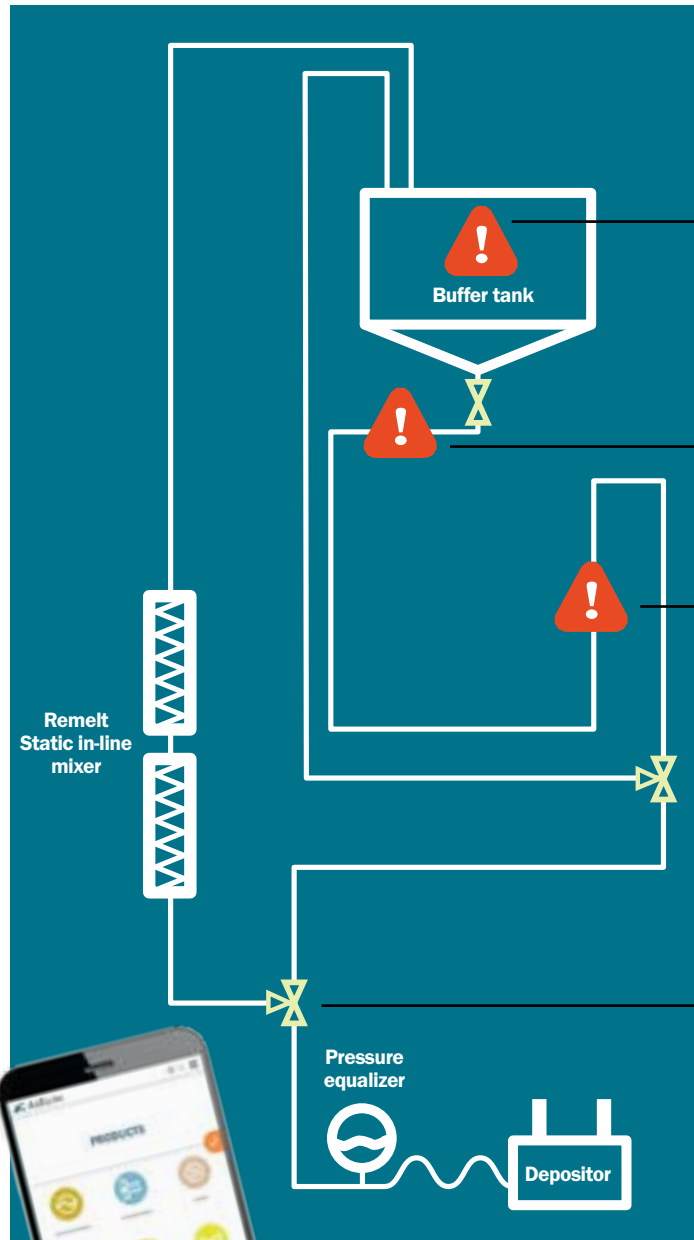
Lots of questions without one general answer - only the optimal pump and mixer for your process.



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 the process of chocolate spread crystallization



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



Mixers

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



Circumferential pump



Gear Pump

Circumferential pump and/or gear pump for smooth transfer of fluid.



Scraped surface heat exchanger

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.



Valves

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



EASY-NAVIGATED PRODUCT FILTER
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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.



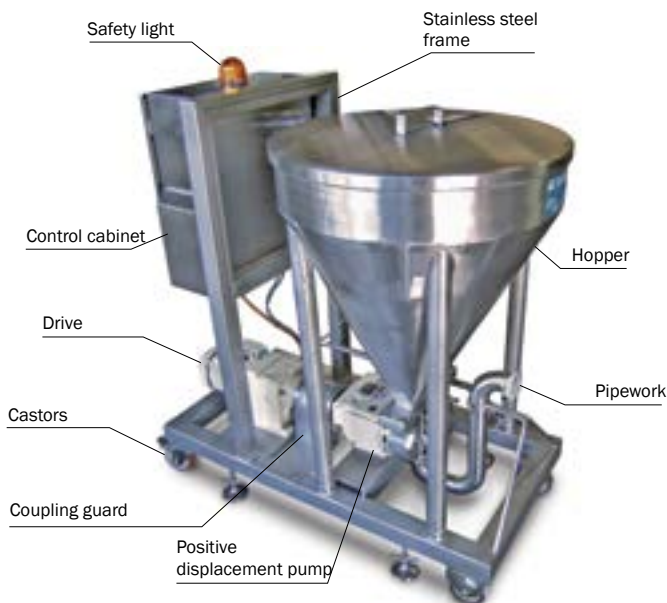
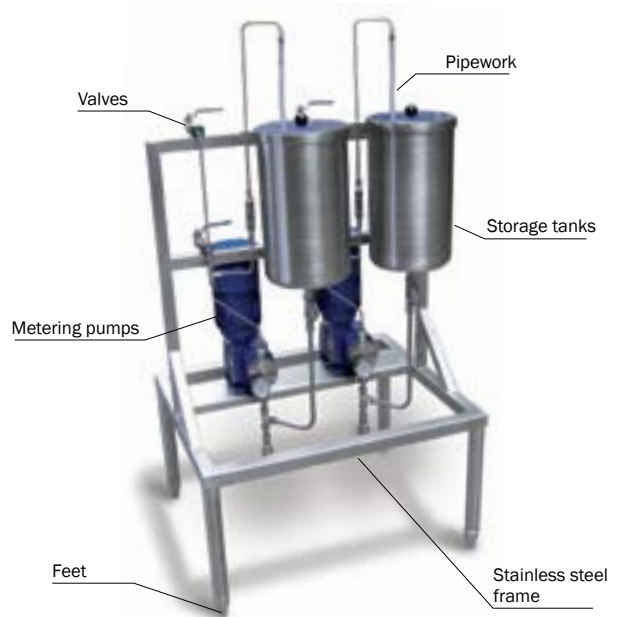
There's no single system solution from AxFlow. Just the right one.

Dosing units

Complete food-grade dosing systems for dosing colourings and flavourings and liquid chemicals that are used in the food industry. Made entirely from food-grade 316 stainless steel and designed for easy CIP cleaning in order to meet the most stringent hygiene standards.



**Dosing ingredients in batch or continuous production?
You choose.**



Mobile dosing systems

Our mobile, plug-n-play units for dosing various ingredients such as fruits in yoghurts and ice creams are made entirely from food-grade 316 stainless steel. They are designed for easy manipulation within the production process.

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.



Quick and easy contact

ALL INFORMATION YOU NEED AT YOUR FINGERTIPS ON WWW.AXFLOW.COM

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.

*fluidity.nonstop é uma marca registada do grupo AxFlow APT/S/PT/OXXXXXX



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