

# ICE-COLD DISPOSAL

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## CONVEYED PRODUCT

- Ice cream

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## KEY SPECIFICATIONS

- Easy maintenance with lowerable trolley
- Faster disposal of ice cream
- Lower risk of accident

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## COST SAVINGS

**NO WAITING TIME**

**NO COST-INTENSIVE APPLICATION OF SUPERHEATED STEAM**

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## PUMP TYPE

BTQ range

## BACKGROUND

A leading food company in Switzerland produces tons of high quality ice cream. As part of the conversion of different production lines, waste ice cream is generated and must be disposed of quickly and effectively. Firstly, the leftover product is collected centrally and then transported over a distance of 50 m to a tank. It is then used as a rich and high energy by-product in pig feeding.

## TASK

At the manufacturing base, a rotary lobe pump was in use. However, the pump had difficulties in conveying the ice cream. The product had to be collected in tanks and stored for a long time until it had attained a flowable consistency. Only then could it be conveyed by the rotary lobe pump. To speed up the process and help the ice cream melt faster, considerable amounts of superheated steam were applied. The high temperatures of the superheated steam posed an additional accident risk.

## SOLUTION

The ice cream producer contacted Hidrostral Prozess Engineering, a SEEPEX partner in Switzerland. Working together they delivered a complete system consisting of a SEEPEX BTQ range pump with an additional double jacketed feed hopper and a level measuring system. Maintenance and cleaning is made easier since the pump is installed on a height adjustable trolley.

After this project was implemented, the conveyed product is now fed to the double jacket hopper from the level above. As soon as the fill level sensors indicate a full hopper, the pump starts and conveys it directly to the external tank. At this point in time, the ice cream is still at a temperature of around  $-6^{\circ}\text{C}$ . Waiting time is omitted and an additional, cost-intensive heating with superheated steam is no longer necessary.

## BENEFITS

- Automated and quicker disposal of ice cream
- Cost savings due to eliminating the need for superheated steam

