Lobe Pumping Systems

CLEAN IN PLACE OPTION: Less parts to strip and clean means less damage to machine parts while cleaning and fewer lost seals, ‘O’ rings etc and quicker machine turn round time.
To clean, remove hopper and outlet, connect to C.I.P. system and turn on, system will clean while hopper and outlet are manually cleaned.

H.M.I SCREEN WITH RECIPE SELECTION: All recipes can be saved and recalled at will, i.e fill speed, weight, product specific gravity, suck-back etc. Each recipe can be calibrated for the S.G. of that particular product and saved. All settings relevant to the recipe can be saved. This means on selection of that recipe the pump will deposit the correct weight after approximately the second deposit and set up time is reduced because of this. Screen data can be password protected to prevent unwanted operator interference.

PRODUCT GIVE AWAY AND DATA FEED BACK:
The pump can be setup to receive data feedback from a check-weigher and this will reduce product give away. For example, every 10-20 trays can be scanned and the average weight data can be sent to the depositor to adjust the weights accordingly.

The Following Products can be Deposited:

- Batters
- Sponge Mix’s
- Jams
- Chocolate
- Yogurt
- Butter
- Creamed Potato
- Creams
- Sauces
- Fondant
- Mayonnaise
- Pastes
- Custard
- Grease
- Jelly
- Syrups
- Oils
**FASTER PRODUCTION** Because the pump is a positive pressure system you can fill the second tray virtually instantaneously (a piston pump needs to recharge its cylinder before it can do a second deposit). This gives a faster fill rate.

**BETTER PRESENTATION** The pump speed is fully controllable, therefore the product can easily be deposited along the length of the product. With varying weights being deposited in the same tray, we can cover the same target area by speeding up or slowing down the pump speed to suit.

*Specification upon request*