

Case Study: Fruit Puree

Application

Drum unloading fruit puree

Specifications

55-gallon drums of fruit puree

Challenge

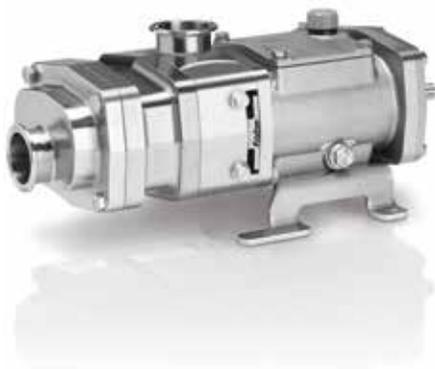
Quickly and efficiently unloading the drums

Issue

Unloading the puree from the drums was a bottleneck in production

Products with Similar Challenges

- Juice concentrate
- Tomato Paste
- Cosmetics



FDS Cuts Process Time by 90%

Drum unloading, or the process of removing large amounts of product or ingredients from drums or totes, is a common bottleneck in the production line for manufacturers in several industries. A major US food processor was using a rotary lobe positive displacement pump to unload their fruit puree and was not pleased with the results. Unloading each 55-gallon drum of fruit puree took an hour and a half because of the pump's inadequate suction capability, which slowed down production. In searching for a better way to unload the drums of fruit puree, the processor turned to a local equipment supplier that recommended the Fristam FDS twin screw pump.

Solution

Fristam's team of engineers recommended the FDS 1-2, which has a smaller screw pitch (2) for great suction, allowing the puree to be unloaded at the desired rate.

Why It Worked

The FDS is known for its high suction capability, making it a good choice for the processor's production goals. After testing the FDS 1-2, the processor decided the pump was a perfect fit for their production line. Now the processor has been using the FDS for 2 months and is very pleased with the time savings they have experienced. Drum unloading is no longer a bottleneck in the production process.

To read the complete story, visit: <http://www.fristam.com/fds-apps>
Call Fristam to discuss your application today: 800-841-5001.

FDS Capabilities

FDS Models: 5

Max. Discharge Pressure: 363 psi (25 bar)

Max. Flow Rate: 793 gpm (180 m³/hr)

Max. Viscosity: 1,000,000 cps

Part #: 1050000355

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