

GERSTENBERG SERVICES A/S





Design

The Polaron pump is designed to meet the hygiene requirements of the food industry, primarily within the oils and fats industry.

It maintains a stable product flow due to its internal design based on 3A standards.

The Polaron pump is designed according to Machine Directive 2006/42/EC. All Polaron pumps are designed to work at 120 bar depending on product and capacity.

The pump has variable capacity which can easily be adjusted by a frequency converter and offers the possibility of injection of N_2 for aerating of shortening and similar products.

Materials

In general, product contacting parts are made in AISI 316 or better. Plungers can be supplied in different materials, such as ceramics. Standard plungers are made in special steel with high mechanical resistance and are heat treated and chromium plated.

All gaskets and sealings are approved for use in contact with food.

Cleaning, maintenance and service

The Polaron pump can easily be cleaned and sterilised using CIP and is designed for easy and simple maintenance and servicing.



Polaron is a registered trademark of Gerstenberg Services A/S and covers the new series of advanced high pressure crystallisation equipment.



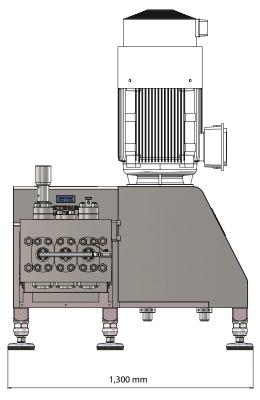
 N_2 equipment for aerated products



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Gerstenberg Polaron Pump		PP32-50/60	PP32-50/60	PP33-70/70	PP34-80/80	PP35-100/100
Nominal capacity	l/h	1,730	3,439	4,978	7,015/13,960	23,196
Max. capacity	l/h	2,594	5,158	7,468	10,522/20,940	34,794
Max. working pressure	bar	120	120	120	120/60	60
Plunger diameter	mm	50	50	70	80	100
Stroke	mm	60	60	70	80	100
Valves	-	Conical	Conical	Conical	Conical	Conical
Nominal motor	kW	7.5	15	30	30	55
Nominal speed	rpm	85	169	107	101/201	171
Frequency converter	-	Optional	Optional	Optional	Optional	Optional
Noise level	dB	78	78	78	78/81	78
Machine weight approx.	kg	775	815	1,330	1,930	2,620

The above capacities are nominal values and may vary depending on product composition and flow rate.



Polaron pump PP34

