

## Circumferential Piston Pump Bread Dough Case Study

Pumping very high-viscous bread dough

Type of industry: Food

### Customer's Problems

- The bread dough is incredibly viscous and tough to handle.
- We would like to improve our product yield.
- We would like to shorten the manufacturing time.
- We would like to increase product safety.

### Proposals

- We propose using Nakakin rotary piston pumps with hoppers for high-viscous liquids.
- This allows for distribution of ultra-high-viscosity substances such as bread dough (approx. 300.000 mPas).
- Due to the non-contact structure, there is very little risk of foreign object impurities.
- Dramatically improves the filling precision.
- Shortens the filling time by one-third.

### The Results

- Improvement in product yield!
- Shortening of the manufacturing time!
- Achievement of product safety!

