

Circumferential Piston Yogurt Case Study

Pumping Yoghurt and Fruit Pieces without Crushing the Pieces

Type of industry: Food

Customer's Problems

- We put the base liquid and fruit pieces into the batch tank, and stir them to manufacture our products, but
- The mixture is highly viscous, so the mixture rate is not stable.
- The mixture is highly viscous, so mixing takes a lot of time and this adversely affects the quality.
- The stirring adversely affects the quality, and often changes the shape of the fruit pieces.

Proposals

- We proposed instantaneous mixing using Nakakin SC Pumps.
- Liquids and solids are mixed consistently as they are pumped simultaneously through our pump. These are mixed as they exit the pump through the piping.
- By using Nakakin Rotary Pumps with the single-blade rotor, the shape of the fruit pieces never changes.

The Results

- Dramatic improvement in mixing precision!
- Prevention of deterioration in quality!

