

## Food

The mechanical seals listed here comprise single seals ("non-cartridge"), mostly single and double cartridge mechanical seals in **SIP-/CIP-design**, allowing for **customer-specific requirements** and adjustment to the respective aggregate. Further mechanical seal designs, cartridge as well as "non-cartridge", are available.

Mechanical seal, style / Series:	Typical applications:	Technical Data (physical parameters):
<b>Single mechanical seals "non-cartridge"</b>		
900 S 900 S-aseptic	Single-acting mech. seal for sterile applications in centrifugal pumps and eccentric screw pumps (EHEDG): in special design for mills and e.g. for sealing of mustard, juices, dressings a.o.	p <sub>max</sub> : 28 bar t <sub>max</sub> : 200° C v <sub>max</sub> : 15 m/s
700	Single-acting mech. seal with metal bellows (acc. to DIN EN 12756) for juice preproducts, condensation; e.g. tomato juice.	p <sub>max</sub> : 28 bar t <sub>max</sub> : 250° C v <sub>max</sub> : 25 m/s
<b>Single and double mechanical seals cartridge</b>		
201 201 S	Single-acting mech. seal with fluid quench, sterile design for: agitator applications and homogenizers (production of butter and margarine).	p: vacuum up to 20 bar p <sub>max</sub> : 70 bar (homogenizer) t <sub>max</sub> : 200° C v <sub>max</sub> : 25 m/s
299	<b>Split</b> single-acting mech. seal in stationary design for pumps with inaccessible location. Simplified assembly/disassembly, e.g. in wort pumps, cooker pumps and brewery applications.	p: vacuum 0.5 abs. up to max. 25 bar t <sub>max</sub> : 120° C v <sub>max</sub> : 10 m/s
521	Double-acting sterile design, adapted to the aggregate, for agitators, dryers, mixers – with integrated bearing; special design for low-speed equipment and poor lubricating barrier fluid media (DGM 202.11805.3). Special applications e.g. cocoa and chocolate powder a.o.	p: vacuum up to 12 bar t <sub>max</sub> : 200° C v <sub>max</sub> : 15 m/s Low-speed equipment: n: 5 - 30 min <sup>-1</sup>
541 S	Stationary double mech. seal (CIP-/SIP) for agitators, mixers and other process installations; sealing of liquid/semisolid media such as ketchup, mayonnaise, pastes, etc.	p: vacuum up to 35 bar t <sub>max</sub> : 200° C v <sub>max</sub> : > 25 m/s
541 S/L	Double-acting mech. seal for agitators in aseptic processes (designed for CIP-/SIP); surface finish Ra = 0.4 µm. Mech. seal with integrated bearing; seal verified acc. to EHEDG (Cert. no. 89/240804).	p: vacuum up to 20 bar t <sub>max</sub> : 220° C v <sub>max</sub> : 15 m/s
561 / 562	Double mech. seal for agitators (bottom drive) – special design for decaffeinating installations in coffee production.	p: vacuum up to 16 bar t <sub>max</sub> : 200° C v <sub>max</sub> : 10 m/s
577	Double-acting, short design mech. seal for mills; ball bead mills – a.o. specially for applications in the chocolate production.	p: vacuum up to 20 bar t <sub>max</sub> : 250° C v <sub>max</sub> : 15 m/s
877 877 X-aseptic	Double-acting mech. seal in sterile design for applications in the food processing industry, for aseptic modular installations (agitators, dispersers, mills).	p: vacuum up to 20 bar t <sub>max</sub> : 220° C v <sub>max</sub> : 20 m/s

All mechanical seals are available in compliance with **ATEX**. Dimensions: Dia: 15 mm to 450 mm, sizes in inches possible.

### Safety instructions for application areas and technical data:

The statements in this leaflet are based on the current state-of-the-art technology, including extensive testing and practical experience. Please note: The physical parameters (technical data) given here will interact with each other and cannot be fully utilized all at the same time. The listed temperature ranges are, among others, dependent on the type of secondary seal used, the accessories for the seal and the other technical parameters. Due to the variety of uses and the individual technical arrangements only general pointers, which may not be applicable in every case, can be given for a successful application. No responsibilities can be accepted for statements made in this leaflet and therefore it is recommended to always undertake tests prior to application.