

Industry: Food & Beverage
Client: Food Manufacturer
Department: Engineering
Project: Golden Syrup Pump

Our client for this project requested a solution for pumping golden syrup at room temperature. Their initial test operation involved warming the 1 tonne container in a room for 12 hours, then suspending it with a forklift truck for a further 4 hours gravity feeding into their mixing process.



This presented two opportunities for the client, one from the health and safety aspect of having suspended loads, the other was the chance to vastly improve production times.

Golden syrup at room temperature is around 100,000cP, it was clear that a heavy duty, reliable, hygienic pump with very good suction was required.

High Viscosity Pump Golden Syrup



Our solution was to turn to Fristam Pumps and their FDS twin screw range. Such was their product confidence, Fristam offered a trial pump. This allowed us to demonstrate a selected pumps capability to draw syrup directly from a room temperature tank and pump up 3m to production.

Not only did the trial pump perform with ease, transfer rates were increased by almost 2.5 times comparative to the gravity feed rate.

If we now remove the time taken to warm the product, we saved our client approximately 14 hours of production time.

Our client now has the selected Fristam twin screw pump installed and running happily on site.

**SELECTION | TRIALS | HIGH VISCOSITY
HYGEINIC | TWIN SCREW | TIME SAVING
PRODUCTION IMPROVEMENTS | H&S**