

Saving costs in fruit processing

The starting situation

The fruit processing plant shown here is one of Britain's most successful, yet, when photographed, there was a great deal of mess and the whole process of handling fruit waste was causing a lot of headaches - and wasting a lot of money. Traditionally fruit waste from juicing machines has been transported to external collection points via conveyor systems, these are now proving to be redundant as a more cost effective and cleaner solution is available.

As one of the UK's major manufacturers of freshly squeezed fruit juices, the owners were keen to improve their site, in particular for their retailer brands business. So they called in seepex who installed one of their BTM progressive cavity pumps to handle below spec unprocessed fruit, as well as all the peel.

The solution

Specific features of this pump range are the open hopper which allows non flowable product to fall into an auger feed screw which then conveys it into a set of fixed and rotating cutters. Here it is pre-chopped / macerated prior to entering the pumping elements - the rotor and stator. The pump happily handles waste, such as orange skins, without the addition of any liquid.

With the pump installed, fruit waste now goes straight from the production machinery into the pump, without being handled. The pump then macerates the fruit and peel, which this is then pumped directly out of the building into a skip to await collection. The added advantage of the seepex BTM pump, being able to pre-chop / macerate the waste peel, is that no additional maceration equipment is required when disposing of the product to cattle feed as the particle size produced is ideal for their consumption.

The benefit

The major benefits of this seepex installation are a very satisfied customer in more ways than one no manual handling, no spills and so, no cleaning up at the end of the day. All in all an innovation that saved its own cost well within a year. It also released more than 20 sq. metres of production space replacing an untidy conveyor system.



Existing installation with conveyors under juicing machine.



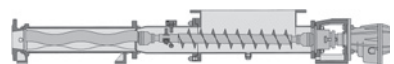
Orange peel before and after being handled with a seepex BTM range pump.

Key Facts

- Major space savings
- Major cost savings
- Enhanced working environment
- Volume and partial reduction

Significant Cost Savings

- Low capital cost
- Low maintenance
- Huge reduction in labour costs



Installed Pump Type

- Range BTM

Please visit www.seepex.com for further information and contacts.