Long Term Performance
For Mono® NOV At
Parripak Foods

Eight Mono NOV progressing cavity pumps have been performing efficiently at Parripak Foods Ltd, part of the W Jackson group, for over two years. The most recently installed, a Mono Widethroat pump, transfers potato waste slurry away from the food production site to their effluent treatment plant.

Parripak Foods supplies whole, peeled, julienne or purée vegetables to manufacturers of the chilled section of ready made meals, soups, sauces and dips. This means the company needs versatile pumping equipment, effective at handling many different products.

The Mono Widethroat pump is designed to transfer highly viscous or bulky materials such as fruit and vegetable waste slurries and is increasingly being installed into processes where waste material from food production must be moved and disposed of quickly, efficiently and reliably. The positive displacement action of the p.c. pump does not rely on any centrifugal force to generate pressure energy, so there are no large changes in velocity of the pumped material and agitation and turbulence are minimised, providing a consistent flow.

The standard design of the Widethroat pump consists of an enlarged rectangular inlet with a screw conveyor to assist the product into the pumping element. Options are available to modify the inlet with either large diameter augers or integral bridge breakers. The range is based on single, two, four, six and eight stage pumps that can develop pressures up to 48 bar and capacities up to 215m³/h.

Over the two year period the Mono pumps have been operating, Stuart Taylor, Engineering Manager for Parripak Foods has been very happy with their performance: ‘Mono was recommended to us by a supplier who knew that for our product types, Mono progressing cavity pumps would be the most suitable and efficient to use. Their performance has suited our manufacturing requirements precisely’.

Accredited by EFSIS, The Soil Association and Investors in People, Parripak Foods relies upon its manufacturing machinery to perform to a high standard. Two years on, Mono pumps continue to operate efficiently and effectively at Parripak Foods’ factory.