



**GERSTENBERG SERVICES A/S**



*Polaron is a registered trademark of Gerstenberg Services A/S and covers the new series of advanced high pressure crystallisation equipment.*



## GERSTENBERG POLARON PUMP

### Design

The Polaron Pump is designed to meet the hygiene requirements of the food industry, primarily within the oils and fats industry.

The internal design, based on 3A standards, ensures a stable product flow.

The Polaron Pump is designed according to Machine Directive 2006/42/EC and is constructed to work at 120 bar, depending on product and capacity.

The pump has variable capacity which can easily be adjusted by a frequency converter and offers the possibility of injection of N<sub>2</sub> for aerating of shortening and similar products.

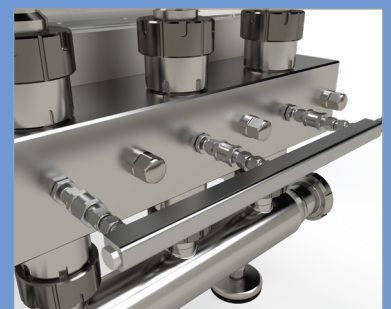
### Materials

In general, product contacting parts are made in AISI 316 or better. Plungers can be supplied in different materials, such as ceramics. Standard plungers are made in duplex stainless steel with a special food-grade coating which offers very high wear-resistance.

All gaskets and sealings are approved for use in contact with food.

### Cleaning, maintenance and service

The Polaron Pump can easily be cleaned using CIP and is designed for easy and simple maintenance and servicing.



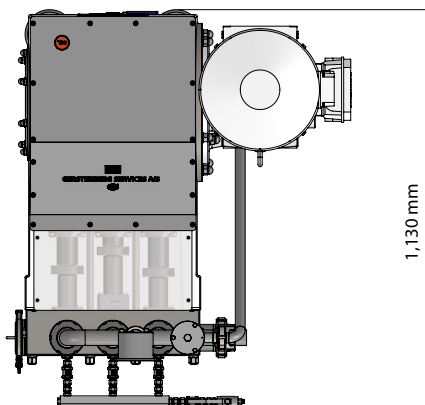
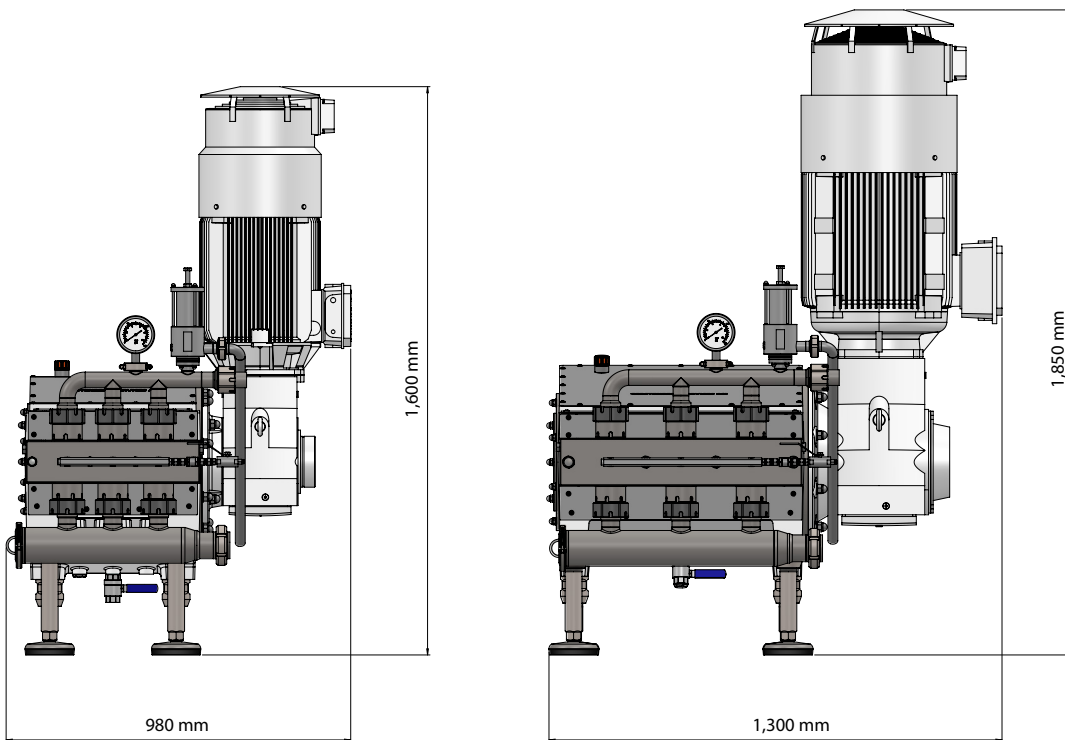
N<sub>2</sub> equipment for aerated products



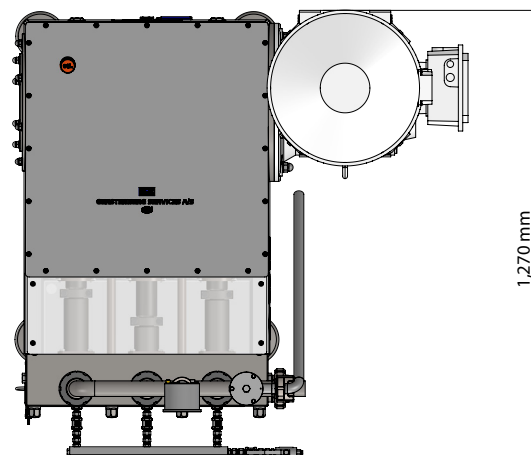
# GERSTENBERG SERVICES A/S

Gerstenberg Polaron Pump		PP-55/80		PP-60/80		PP-70/100		PP-94/100
Nominal capacity	l/h	3,070	4,710	3,660	5,650	6,010	9,220	14,190
Max. capacity	l/h	6,150	6,570	7,310	7,820	12,010	13,300	23,980
Max. working pressure	bar	120		120		120		60
Plunger diameter	mm	55		60		70		94
Stroke	mm	80		80		100		100
Nominal motor power	kW	22	22	22	30	30	45	45
Nominal speed	rpm	94	144	94	144	90	139	118
Machine weight approx.	kg	1,100		1,150		1,650		1,700

The above capacities are nominal values and may vary depending on product composition and flow rate.



Polaron Pump PP-55/80



Polaron Pump PP-70/100