

# JEC CHEESE CURD PUMPS

JRZL500 Series



## *The Biggest pump in the world specialized for Cheese curd!*

The cheese curd is a fairly delicate substance and thus no damage should be permitted as a result of pumping processes. Damaged cheese curd can lead to increased 'fines' that are lost to the whey stream and turn reduces cheese yield.

By the very nature of this operation, ZL500 series newly developed and very well performed to fulfill the requirements for the Customers' transferring cheese curd to be conveyed gently & slowly to produce a constantly displaced volume.

This will generate a higher cheese yield by lowering the fines content and leading to a subsequent increase in productivity.

- Lower shear and less damage for cheese curd
- Designed according to the 3-A & EHEDG guidelines
- Front loaded SiC/SiC single mechanical seal standard
- Three(3) models ZL560-700-04, ZL580-1000-02 and ZL5100-1200-02 at present
- Max. capacity up to 12 L/rev. and 4 bar
- Stainless steel 316L for wetted parts
- Bi-wing rotor available for ZL560-700-04

