VERDER
passion for pumps

VERDER **PACKO CHEESE PUMPS**

Industry's largest flow cheese curd pump

Your benefits

- *Shear sensitive pumping*
- *Efficient*
- *Easy to clean*

Verder's unique Tri-Lobe design

WORLD'S LARGEST **FLOW CHEESE CURD PUMP**

Cheese curd is a fairly delicate substance that must be handled with care. The pumping process must be gentle, very shear-sensitive to keep the structure of the cheese curd intact. Damaged cheese curd can lead to increased "fines" that are lost to the whey stream resulting in cheese yield reduction.

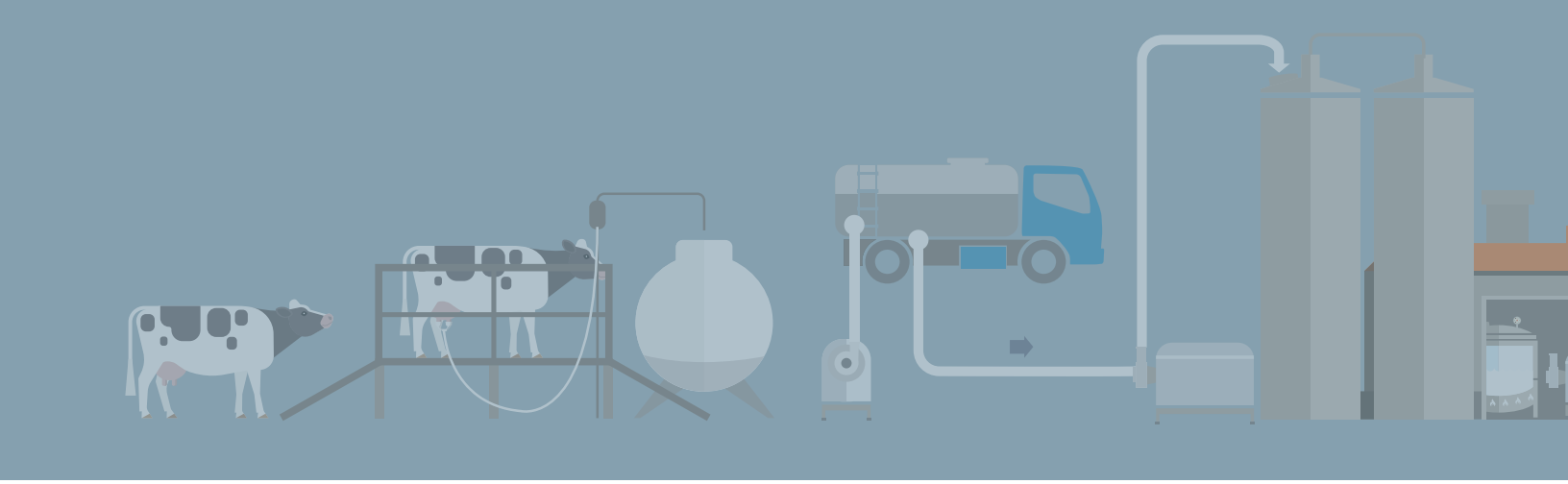
The ZL560 series is especially developed to fulfill the requirements for cheese curd to be conveyed gently and slowly to produce a constantly displaced volume. This will generate a higher cheese yield by lowering the fines content and leading to a subsequent increase in productivity.

Key features:

- Lower shear and less damage for the cheese curd
- Front-loading SiC/SiC seals (single, double acting or triple lip seal)
- Three models: ZL560-700-04, ZL560-1000-02 and ZL560-1200-02
- Max. flow up to 3.17 gallons/rev at 30PSI*
- Materials wetted parts: SS316L Ra < 0,6 µm (optional 0,4 µm)
- Certification: EC 1935/2004, FDA, 3A

**for lower flows, please consult the ZL series literature*

EC 1935/2004

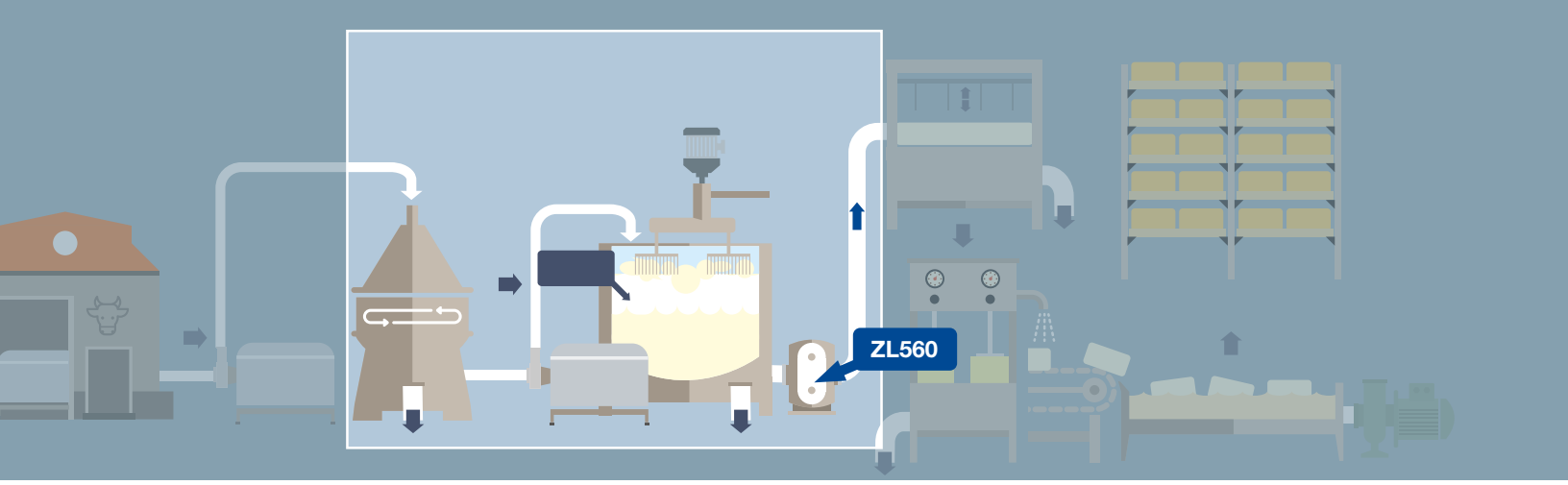


Pumping cheese curd
In an industrial cheese production the pumping of curd is associated with two difficulties:

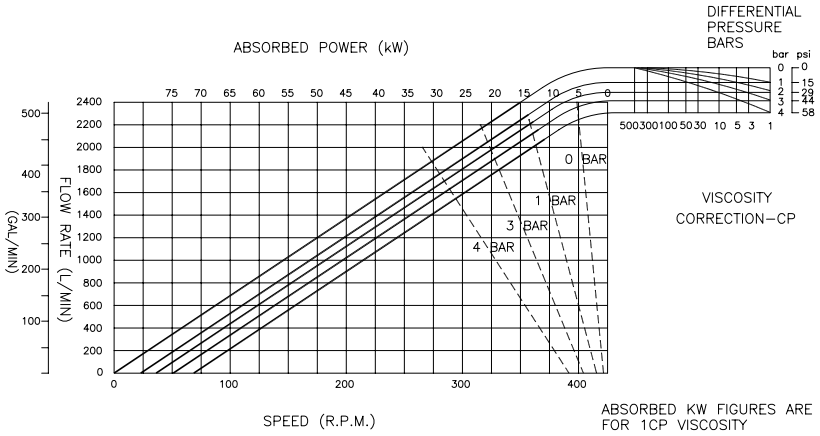
Shear sensitivity
On the one hand, the curd should be transported as fluidize as possible and without forming curd fines. The shear forces working in on the product must be reduced as much as possible.

Homogenity
On the other hand, the already consistant cheese should be as homogeneous and as efficient as possible, together with the liquid whey for further processing to be pumped. When pumping there is a risk that the low-viscosity whey phase will separate from the former cheese chunks, the cheese will stay in the pump and block it. The cheese curd pump ZL560 has a very large pump head and large inlets and outlets. As a result, unwanted flow fluctuations are minimized by e.g. cross-sectional construction.

The largest version of this special rotary lobe pump can produce 12 liters per revolution. Due to the high delivery volume the speed of the pump can be reduced to a minimum. That results in a very gentle but efficient transfer of the cheese whey-mixture.



Curve
ZL560 700



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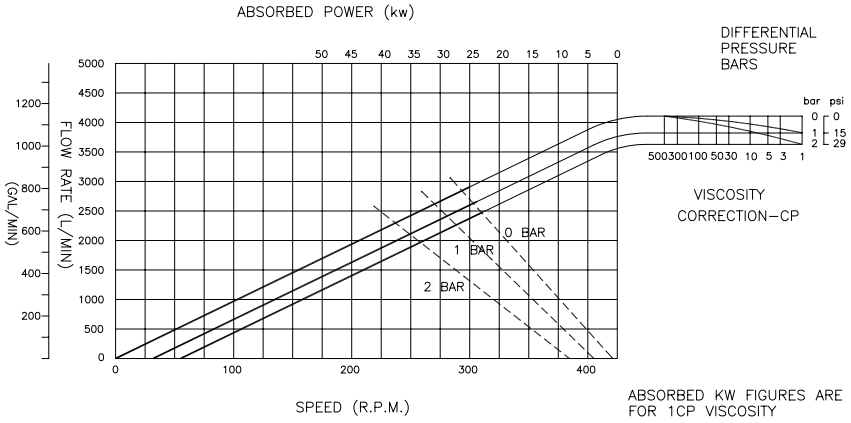
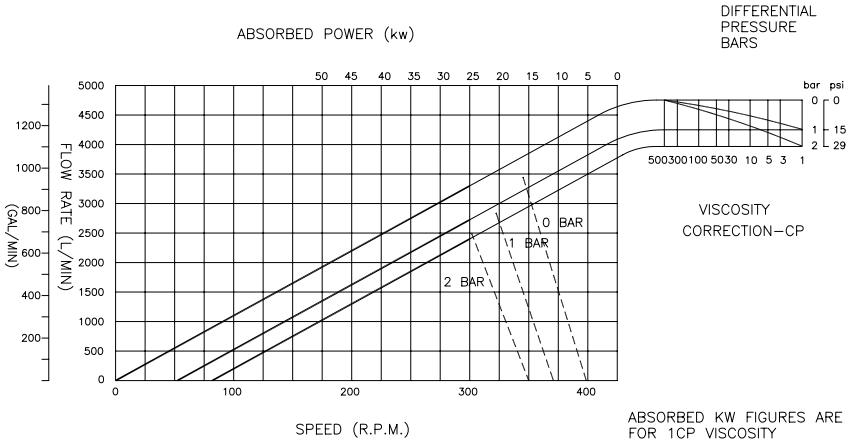
ZL560 1000



Curve
ZL560 1200



A major Danish cheese processor explains:

“ We needed to increase our capacity and decided to install a PACKO ZL560, utilizing its unique helical/tri-lobe rotor. The result was a stunning 7% increase in yield with Verder’s unique rotor design, which resulted in a $ 200,000 increase of our profit! ”

Technical details

Series	***ZL560***		
Model No.	***ZL560-700-04***	***ZL560-1000-02***	***ZL560-1200-02***
Flow/rev.	*7 liters 1.85 gallon*	*10 liters 2.64 gallon*	*12 liters 3.17 gallon*
STD connection/size	*Tri-clamp(STD) / 6inch (150mm) Option: DIN11851, SMS male, Flange ...*		
Max. pressure	*4 bar 58 psi*	*2 bar 29 psi*	*2 bar 29 psi*
Max. rotation speed	*300 rpm*		
Temp. range	*-10 °C to 180 °C (14 °F to 356 °F)*		
Dimensions	*470 x 770 x 458mm (H)*	*470 x 880 x 458mm (H)*	*470 x 920 x 458mm (H)*
Weight (Volume)	*276 kg (0.25CBM)*	*326 kg (0.32CBM)*	*356 kg (0.35CBM)*

The Verder Dairy pump program

PACKO Hygienic centrifugal pumps

PACKO high shear pumps

PACKO rotary lobe pumps

PACKO twin-screw pumps

PACKO CIP Return pumps

Verderflex Rollit lubricant free hose pumps

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Verder PACKO Cheese curd_US(us)_REV02