

APPLICATIONS PUMPS



CENTRAL CLEANING SYSTEM MEAT PROCESSING PLANT

File No. 137

Section 6

OPERATION:

The USDA has stringent sanitation requirements for the food industry. Failure to meet these requirements means a costly plant shut-down until the plant meets the test.

In one of the larger US meat processing plants, 375,000 pounds of hamburger are processed each day for a single food chain. Any delay in this large production would result in a costly error for both the meat processing plant and the food chain.

In preparation for the daily inspection, the plant is thoroughly washed down each day between 11:00 pm to 7:00 am. Because it is essential to pass this USDA inspection "daily", great emphasis is placed on a dependable and efficient cleaning system. The CAT PUMP'S long life and easy maintenance make it ideal for the application. Three Model 2520 Pumps supply a continuous flow of water to eleven strategically placed cleaning stations. Down stream from the pumps, the water is heated by a boiler. At 700 PSI, this solution of hot water and sanitizer cleans everything: floors, ceilings, conveyors, etc. Each morning before start-up, the inspector checks the plant, takes a series of bacteria cultures and gives the "go" or "no go" to start the operation.

PROBLEM:

To meet the daily sanitation inspection of USDA inspector.

SOLUTION:

Installation of a central cleaning system using a CAT PUMP.

SPECIFICATIONS:

CAT PUMPS Model (three)	*2520
Pressure	700 PSI
Flow	75 GPM
Temperature	Ambient
Fluid.....	Water
Duty Cycle	Continuous 8 hrs. per day
Drive (three)	15 H.P. Electric

*Alternate CAT PUMP models 2530 or 3520 plunger pump.

BENEFITS:

- Dependable service for reduction of costly downtime.
- Heavy duty continuous flow and pressure availability.
- Adaptability to multiple drop stations.
- Easily serviced.

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