



Certa

Springer Pumps



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Next generation sine pump



Cleanable to the highest standards

High suction

Virtually zero pulsation

Gentle handling

Ease of maintenance

Energy efficient

Lower cost of ownership

Designed for food and beverage





Cleaner than the competition



Cleaner than any lobe pump or circumferential piston pump

EHEDG Type EL – Class 1
EHEDG Type EL Class 1 Aseptic
Reduce CIP cycle and the amount
of cleaning agents required

All contact parts FDA and EC1935 compliant

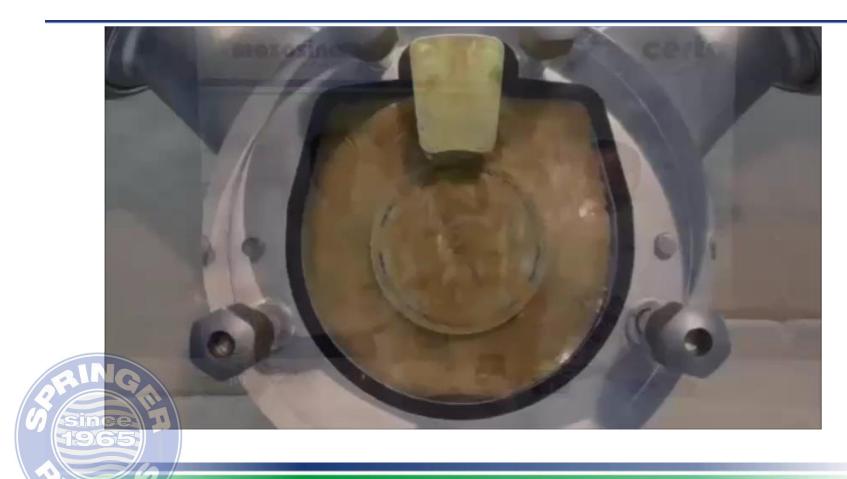
Reduce chemical and water use and wastewater for disposal





Cleaning demonstration







So clean it's aseptic certified



Pumps named aseptic are typically not certified aseptic

Certa is EHEDG Type EL Class 1 Aseptic certified

No need for pump modifications

No requirement for self certification by food and beverage manufacturers

Aseptic certified pumps reduce the risk of contamination while extending product life without the need for additional preservatives





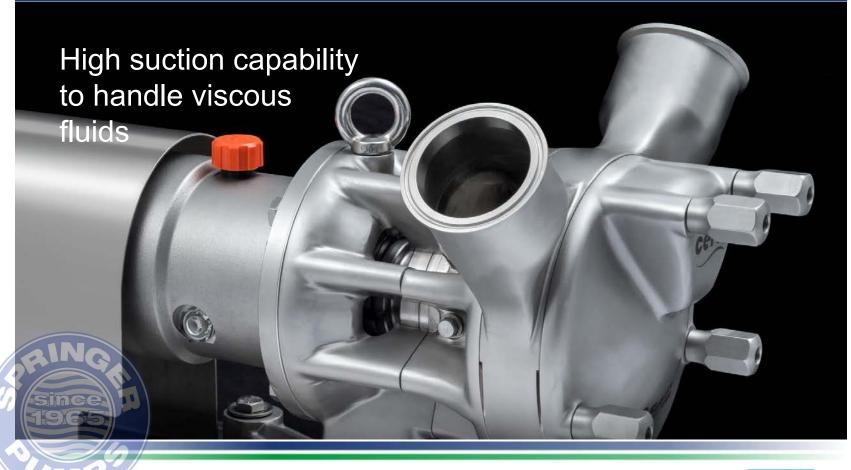


High suction

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Virtually pulsation free



Smooth product flow with no need for ancillary dampeners, ensuring product quality

Improves flow metering accuracy and heat exchanger efficiency







Gentle handling







Ease of maintenance





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Simplicity and interchangeable parts

One shaft, one seal and no timing gears to enable easy in-place pump maintenance and minimal downtime

Fully interchangeable components between pumps of the same size, reducing spares inventory



Energy efficient



Requires up to 50% less power than lobe or circumferential piston pumps



Greatly reduced electricity use means reduced carbon footprint





Lower cost of ownership





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Combining the benefits that Certa brings equates to a truly impressive low cost of ownership

Quicker, more effective cleaning

Simpler maintenance with reduced down times

Improved product quality



Applications



Beverages, dairy, bakery, particulates and soft solids

Gentle product handling and low shear improve product quality and appearance with 50% less product degradation than lobe pumps

High viscosity

Reduced cleaning costs





CONTACT SPRINGER PUMPS TO LEARN MORE AND SET UP A PLANT VISIT / PRODUCT TRIAL TODAY! 866-777-6060 OR INFO@SPRINGERPUMPS.COM







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