

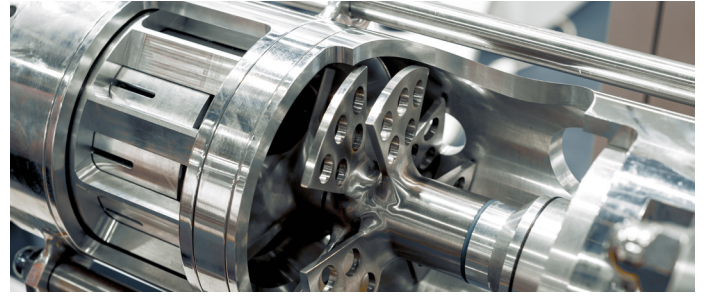
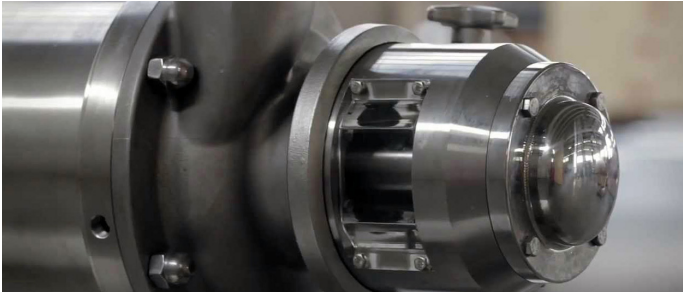


Custom Technology Partner



**Mechanical seals for viscous and sticky fluids
Chocolate Applications**

Pumps, Mixers and other rotating equipment



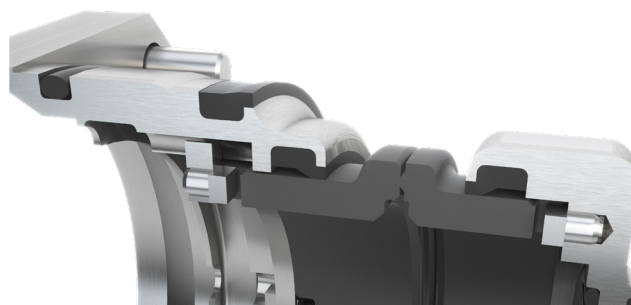
Chocolate is a mixture of different ingredients behaving as non-Newtonian fluid

- Shear forces can cause oil separation
- High temperature can cause caramelization of sugar
- Low temperature can cause crystallization of process



Typical challenges for mechanical seals in chocolate processing applications

- Solid deposits at the seal face interface
- Seal face sticking
- Wear



Mechanical seal design

- Face Geometry to suit application
- Spring load to suit application
- Use Huhnseal patented Lip-O-Rings® or semi-open oring grooves with orings.

Huhnseal AB

Järvgatan 1 - 261 44 Landskrona - Sweden
Tel: +46 418 44 99 40 - sales@huhnseal.com
www.huhnseal.com