

HUHNSEAL

Custom Technology Partner



Made in Sweden

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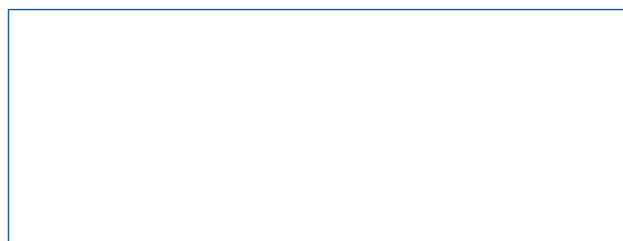
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a member of



join us:



Mechanical Seals for Cheese and Dairy Process Industry

Hygienic solutions for easy cleanability

Hygienic mechanical seals for rotating shafts of the typical Dairy and Cheese processing equipment.

- Cheese Making Vats
- Stretching Machines (Steam and Water)
- Molding machines
- Curd Drainage, Maturation and Feeding



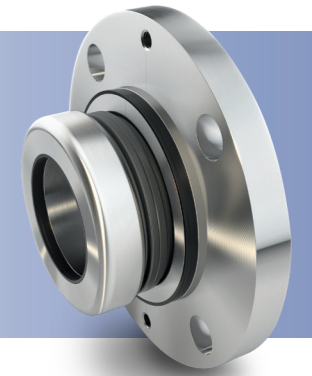
Benefits with Huhnseal vs traditional solutions:

- No product leakages
- Much more hygienic environment
- Reduced water consumption
- Easier and faster cleaning and sterilization processes
- Reduced maintenance down-time



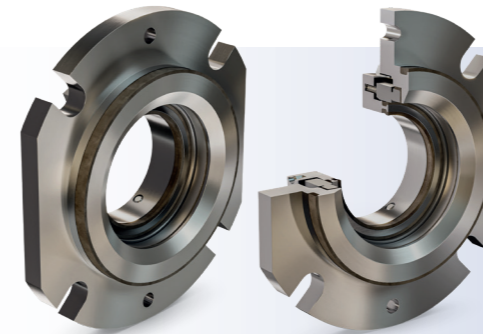
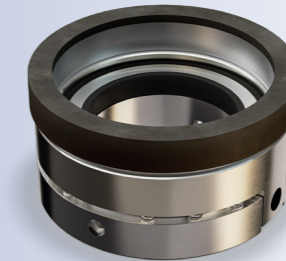
ESH/EDH/BAU series

- Cartridge design
- Single and double configuration
- Axial displacements up to +/- 5 mm
- Radial displacement up to +/- 2 mm



STU-C series

- Component design
- Single configuration
- Cost effective solution
- Detectability of leakages



STU-S series

- Semi-cartridge design
- Single configuration
- High axial compactness
- Axial displacements up to +/- 3 mm
- Radial displacement up to +/- 1 mm

STX series

- Component design
- Single configuration
- Axial displacement up to +/- 3 mm
- Radial displacement up to +/- 1 mm
- Suitability to poor lubrication conditions
- Easy cleanability



Huhnseal's hygienic features:

- Use of patented secondary seals: Liporing
- Controlled roughness of wetted surfaces
- Food grade materials
- No presence of crevices
- Outboard located springs
- EHEDG designs
- CIP / SIP enabled