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Flowlink BV is a technical sales and engineering company, which is dedicated to supplying and supporting technical high-end equipment for the chemical, petrochemical, plastics and food industry. Together with our partners we design and engineer solutions for liquid transport. Our products are continuously developed to function more efficient, more reliable and meet the current industrial standards.

Within our product range there are several items especially designed and developed for use in the food industry. Properties like clean ability, simple handling and optimal functionality have been the leading starting-point for the design of each of these unique products. The various products are displayed hereunder.

## Witte Pumps & Technology GmbH

Gear Pumps & Pumping systems



Witte VA gear pump with driveline

VA- precision gear pump for conveying and metering of fluids with medium to low viscosity. Typical areas of application for this type of pump are to be found in the food industries e.g. for conveying butter, margarine or vegetable oils.

To improve cleaning, the pump can be supplied with additional flushing ports. The modular construction offers a maximum of flexibility for the end customer. When required pumps of this type can be supplied with or without heating.

Examples of pumps fluids are amongst others: Chocolate, liquorice, chewing gum, syrup, gelatine, mustard, ketchup, margarine.

## Fluitec Georg AG

Static mixers & Mixing technology



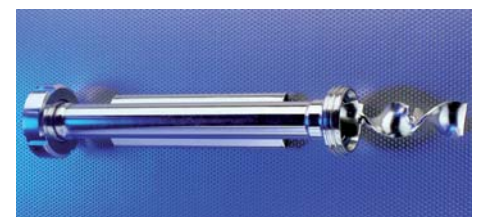
Static mixers are excellent for use in the food industry.

The CSE-W mixer has been successfully used for years for mixing low viscous fluids. For the higher viscous fluids the CSE-X mixer is being used more and more.

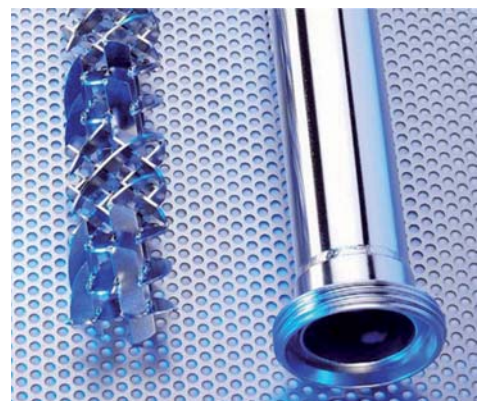
The static mixers are most commonly used for the following applications:

- Mixing pump able fluids
- Dispersing and emulsifying insoluble liquids (cleavage)
- Mixing reactive liquids
- Contacting gas and liquid phases
- Mixing gases
- Tempering viscous media

Static mixers are highly self-cleanable which makes them very much suitable for CIP-systems (Cleaning In Place). Due to the electro polished surface bacteria grow can be avoided. The mixers can be executed with dairy or milk couplings or Tri-Clamp couplings to make them suitable for use in sterile areas.



CSE-W with electro polished surface



CSE-X with electro polished surface

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Static mixers & Mixing technology



The CSE-XR mixer/heat exchanger is consequently designed for heat transfer at laminar flow conditions. The CSE-XR is used as a standard device for the processing of sweets, chocolate or dairy products. Beside of the very high heat transfer performance if processing liquids of higher viscosities, its success is based on the lack of any dead spots and its reliability for CIP-cleaning (Cleaning In Place). This makes the CSE-XR cleanable without having to disassemble the unit. Practical experience shows that cleaning of the CSE-XR is finished after flushing with 2 – 4 volumes of cleaning liquid.

The CSE- XR is especially suitable for the following processes:

- Tempering of viscous food
- Cooling of cocoa butter and chocolate
- Processing of creams
- Processing of caramel and liquorice
- For boiling sweets and candies
- Processing oil and fat



## Cavavotec Meyerinck GmbH

Loading arms & Loading technology



The Cavotec Meyerinck loading arms are, due to their special swivel design, very much suitable for use in the food industry. Due to the shape of the construction the swivels are almost free of dead spots. This eliminates the chance of developing bacteria. The arms are easily flushable after use. On request the loading arm can also be made suitable for 'pigging'. This means cleaning the piping by sending through a so-called 'pig'. Since the swivel joints are not lubricated at all the change of contamination by lubricant is zero. Like all products by Flowlink and Cavotec Meyerinck the loading arms can be designed to fit our clients specifications.

Cavotec Meyerinck



The advantages of the Cavotec Meyerinck loading arms:

- Very robust swivel
- Almost free of dead spots
- Easily flushable
- Aseptic swivel design
- Change of contamination negligible
- Modular design
- Line size is swivel size (low dp)
- Swivels are flanged for easy maintenance
- Custom built design is feasible
- Pigging is feasible (on special request)

Contact us for the possibilities for your application.

