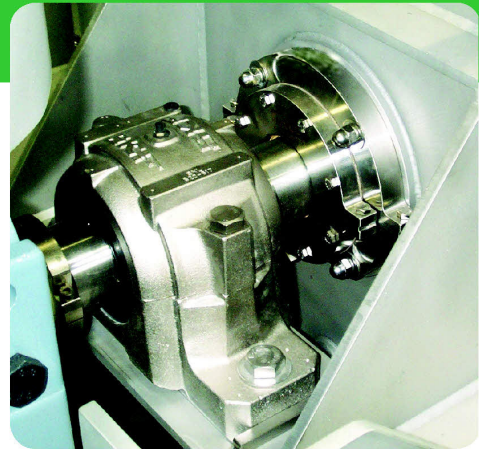




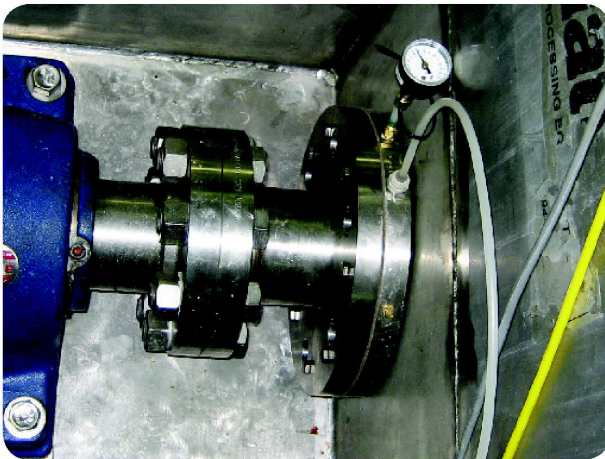
CUSTOM SHAFT SEALS FOR FOOD PROCESS MACHINERY

MECO Shaft Seals offer clean and cost-effective sealing solutions for a variety of food processes.

Originally developed for sealing dry powders in screw conveyors, MECO seals have evolved to fill sealing needs for a wide variety of food process machinery.



Split Seal on Soup Cooker



Unsplit Seal on Dry Powder Blender

- Ribbon Blenders
- Plow Mixers
- Fluidized Zone Mixers
- Sigma Arm Mixers/Dough Mixers
- Cookers, Dryers & Hot Breaks
- Propeller Agitators
- Top-entry Crystallizers/Tank Agitators
- Conches
- Mash Tanks & Hopping Systems
- Screw Conveyors and Feeders
- Bucket Elevators
- Grinders & Attritors
- Solvent Extractors
- En Masse Conveyors

MECO seals handle dry powders, pastes, slurries and liquids in most food process industries:

Dry Powders:

- salt
- sugar
- flour/bakery pre-mixes
- dry beverages
- spice mixes
- dry flavor concentrates

Pastes & Slurries:

- Doughs
- Liquid Chocolate
- Cheese, Butter & Dairy Mixes
- Jams & Candy Fillings
- Salad Dressings
- Meats & Pet Foods

Liquids:

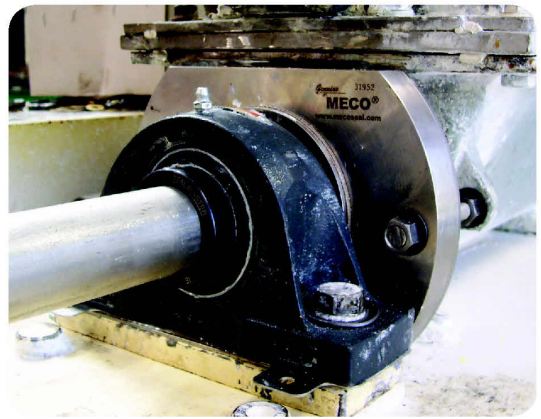
- Soups
- Broths
- Beverages
- Liquid Flavor Concentrates
- Solvents & Vapors in Vegetable Oil Extraction Systems



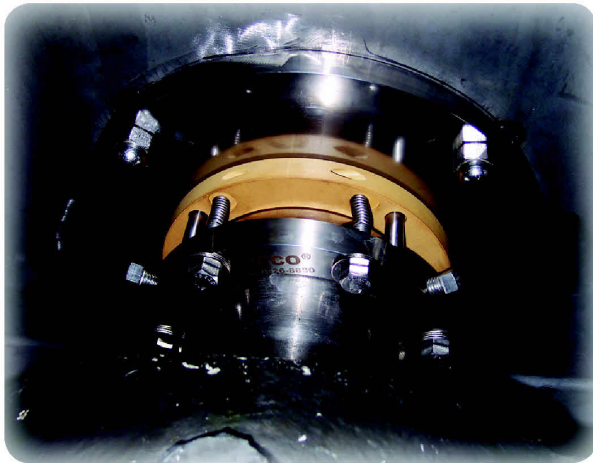
MECO Split seal for wet food service

FDA-approved materials are used, and some models can be configured for explosive atmospheres and certified, if needed, for European ATEX service.

MECO seals permit 1/4" or more of diametric shaft eccentricity (runout), ensuring product containment in mixing equipment. The seals eliminate packing and associated abrasion, product leakage, and product contamination.



MECO Seal on Auger Packer



MECO single-face seal on powder blender

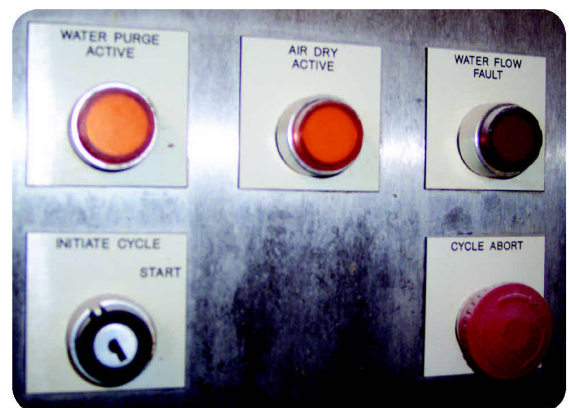
MECO seals' low purge air consumption keeps loss in weight systems accurate and can increase process efficiency by improving vacuum containment.

Designed for quick and easy cleaning and sanitizing, MECO seals help maintain product purity. Seals and rebuild components are available fully-split, for bench sanitizing or rapid repair on-site. Seals can be flushed in place or equipped with third-party automated CIP systems like the one pictured at right.

Available for retrofit on existing machinery, and from better machinery manufacturers.

Split seals can usually be retrofitted with no modifications required to your machinery.

- Custom-designed for your machinery
- Fully-split
- 1/4" + runout capacity
- Low purge air consumption
- Easily removed for cleaning
- CIP/Flush ports available
- FDA-approved materials
- Double and Single-face Designs



Seal Flush/CIP Control Panel for MECO Seals on Spice Blender



MECO CUSTOM ENGINEERED SHAFT SEALS

