

WHY USE MECO SEALS?

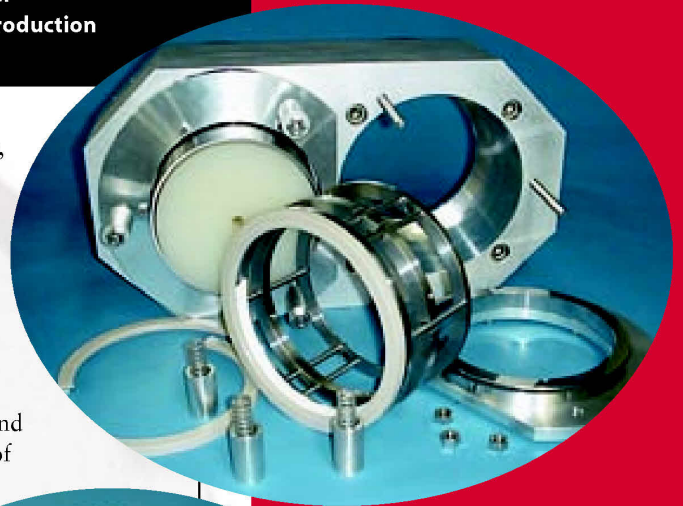


Original MECO® shaft seals offer abundant advantages over conventional packing gland seals, and can enhance the production value of new machinery.

MECO seals:

- eliminate product damage associated with packed glands, such as burned or caramelized process material.
- eliminate contamination of product with packing residue
- eliminate frequent repacking in sanitary applications
- eliminate fretting and other shaft damage from packing/lip seal abrasion
- permit frequent disassembly and reassembly for bench sanitizing
- are available with USDA FSIS/FESD approval for meat and poultry service, USDA dairy acceptance, and with State of Wisconsin dairy service approval.
- provide simple machine and seal diagnostics & controls
- accommodate shaft runout
- accommodate thermal growth
- contain pressure or maintain vacuum. Improves vacuum efficiency to shorten process times in dryers.
- contain hazardous vapors & solvents while sealing solids.
- contain highly abrasive powders and slurries
- are built fully-split for simple installation and maintenance
- are custom-tailored to your machinery
- are well-suited to retrofits on existing equipment

MECO® seals are the ideal sealing solution for conveyors, low-shear mixing equipment, reactor agitators, dryers, solvent extractors, extruders, grinding/particle reduction equipment, airlocks, lumpbreakers, and a host of other rotating-shaft process machinery.



Above: Ex-Pac seal with Mechanical Drive.



Left: Split version of AH-model seal.

Below: Split EAS-model on cheese blender.



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PUMPING & MIXING