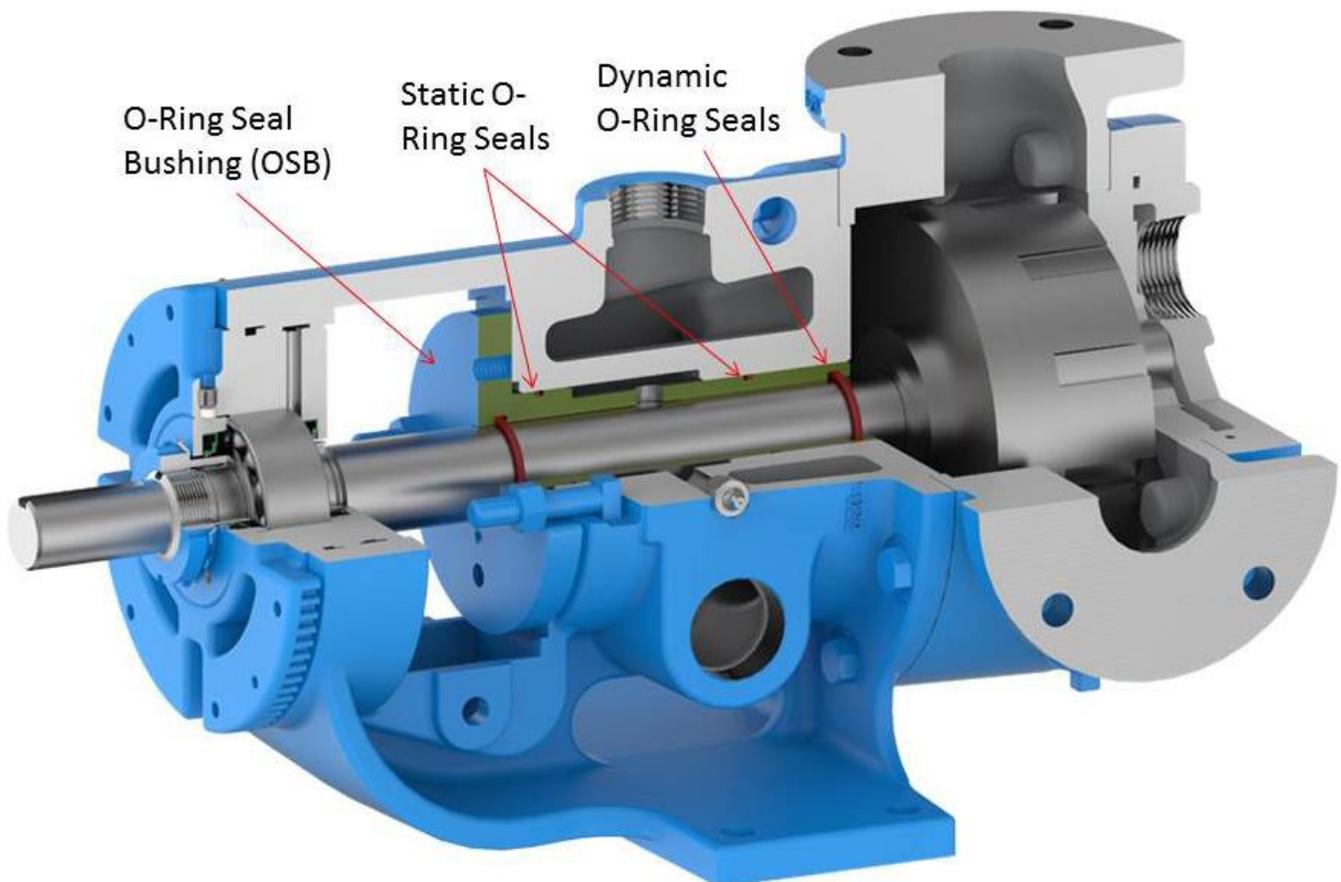


VIKING PUMP CHOCOLATE SERIES: 224A-CHC1 AND 224A-CHC2

Viking Pump, the leader in chocolate pump technology, offers a unique series of pumps exclusively for chocolate and confectionery, featuring Double O-Ring Seals with food grade grease barrier to prevent leakage of chocolate and cocoa butter.

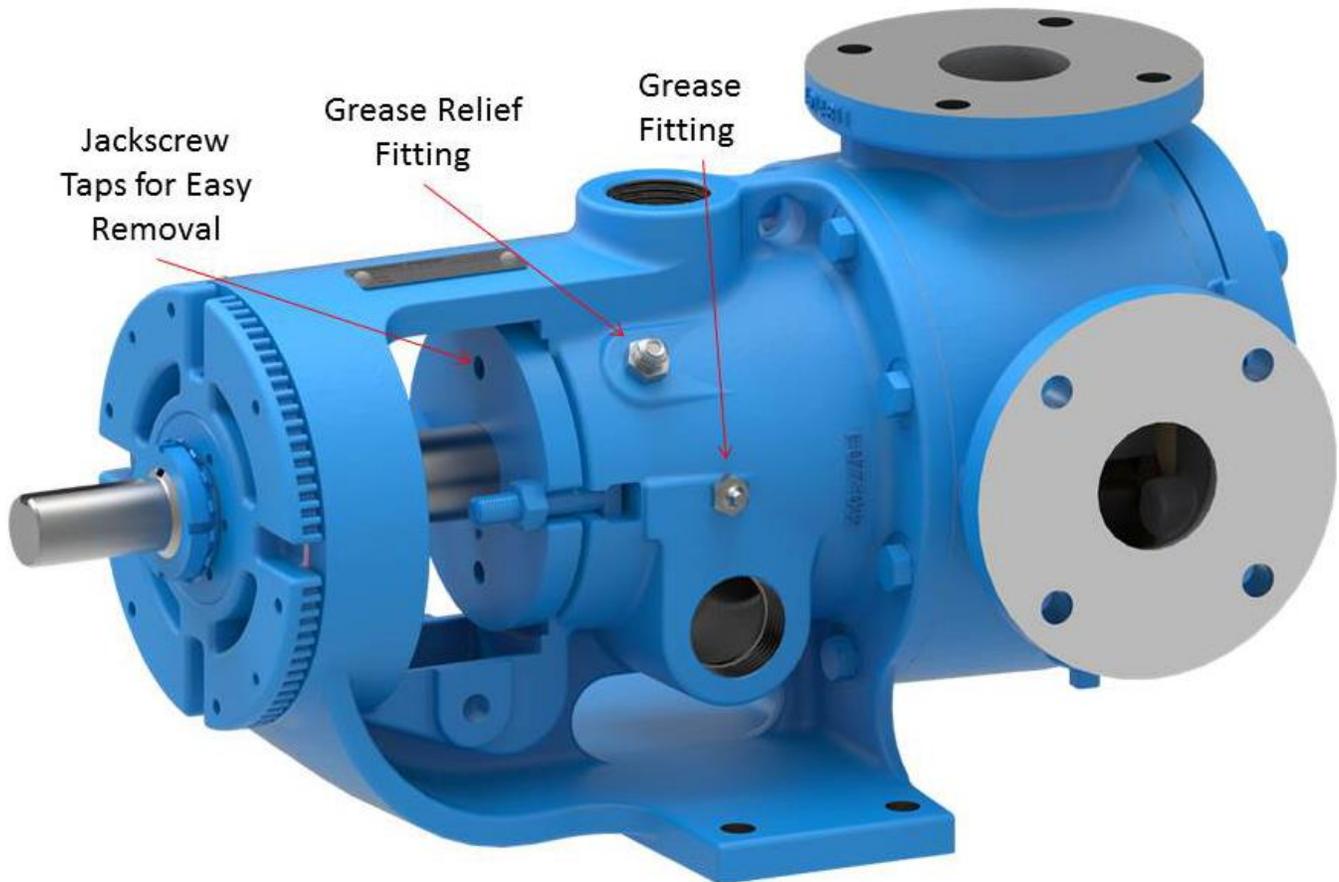
Viking's Chocolate Series utilizes a patent-pending back-pull-out O-Ring Seal Bushing (OSB) with two sets of O-rings to seal food grade grease in the bushing area. This prevents migration of chocolate along the shaft, and keeps it in the pump. The bracket bushing is lubricated by clean grease instead of chocolate for long life, and requires no special clearances. O-Ring Seals are tolerant of abuse, and require no periodic re-tensioning like packing does. They exhibit strong abrasion resistance on chocolate liquors, and can handle any viscosity from that of thin cocoa butter to very thick chocolate paste or peanut butter. Unlike lip seals, which are designed for low pressures only, O-Ring Seals can tolerate very high pressures, and when they need replacement, the cost of four O-rings is negligible compared to the cost of mechanical seals.

Viking 224A-CHC2 Series Double O-Ring Seal Chocolate Pump



VIKING PUMP CHOCOLATE SERIES: 224A-CHC1 AND 224A-CHC2

Viking 224A-CHC2 Series Double O-Ring Seal Chocolate Pump



Viking's Chocolate Series pumps offer a number of other standard features to ensure reliability, including jacketing on the head and bracket to melt chocolate before startup; drilled idler gear with hardened iron bushings to prevent caramelization; hardened steel shafts; and steel or ductile iron rotors for high viscosity. All materials are food grade, and the pumps are marked as EC-1935 compliant to prevent leaching of harmful materials into food.

224A-CHC1 models, for all chocolates and liquors, include flush and suckback grooves on the casing, which prevent chocolate buildup behind the rotor. 224A-CHC2 models, for cocoa butter, fats and lecithin, are identical except do not have grooves, allowing easy interchangeability of pumps and parts throughout the plant.

For chocolatiers with existing packed Viking chocolate pumps, they may be easily converted to the double O-Ring Seal design. Convenient kits provide all of the components necessary for conversion.