

PEANUT BUTTER

Peanut butter is made from mixing ground up peanuts with various additives and fillers. From the mixer, peanut butter is pumped through a deaerator and/or heat exchanger to remove entrained air and drop the temperature prior to being pumped to the jar filling machines.



SUGGESTED PUMPS:



1224A-CHC SERIES™

- Cast Iron
- Jacketed for hot water / steam / oil heating prior to pump startup
- Prevents leakage with O-Pro® Barrier Seal
- Abrasive resistant construction
- Eliminates product buildup within pump
- Capacities to 400 GPM



1227A-CHC SERIES™

- Stainless Steel Externals
- Jacketed for hot water / steam / oil heating prior to pump startup
- Prevents leakage with O-Pro® Barrier Seal
- Abrasive resistant construction
- Eliminates product buildup within pump
- Capacities to 320 GPM



1124A SERIES™

- Cast Iron
- Prevents leakage with O-Pro® Barrier Seal
- Hardened iron bushings and hardened steel shaft
- Capacities to 400 GPM

PEANUT BUTTER APPLICATIONS:

- Peanut Oil
- Molasses
- Emulsifier
- Stabilizer
- Peanut Paste
- Peanut Butter

VIKING IN THE PROCESS:

Viking pumps are used throughout the production of peanut butter including transferring peanut paste from the milling process; adding ingredients including molasses, emulsifiers and stabilizers; removing trapped air through a deaerator; or maintaining proper product temperature with a heat exchanger. Whether transferring product to day tanks for production, moving to storage tanks prior to filling, pumping hot peanut oil to flush the system, or removal of waste oil – Viking Pump's gentle, reliable pumps will improve your operational efficiency.

Note: O-Pro® seals are patented.

INTERESTED IN A PRODUCT? CONTACT YOUR STOCKING DISTRIBUTOR TODAY!

VIKING PUMP®



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