

# APPLICATIONS

March 1998 volume 11

SIC CODE 2066

## CHOCOLATE

Thick, creamy and so good! Chocolate is one of the most loved confectionaries in the world. A major company in the United States is famous for their chocolate. Created, mixed and blended under such secrecy that they will not let us see Blackmer pumps running in the process!

Where does it come from and how do they make it?

Cocoa beans are the source of chocolate. As the beans are processed they yield "chocolate

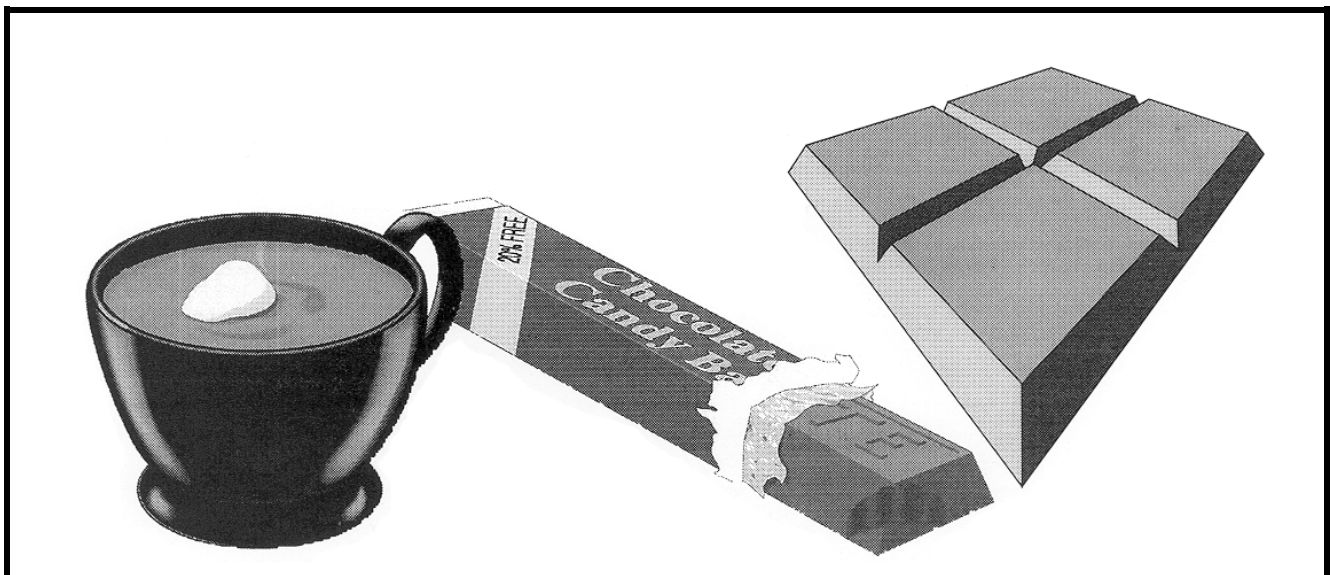
liquor." This liquor can be somewhat abrasive and very thick - as high as 50,000 to 75,000 SSU. Chocolate is also extremely shear sensitive. Too much agitation or abuse can separate the oils and butter from the product. To keep the chocolate in the liquid state it is heated and maintained at temperatures between 150-200 °Fahrenheit.

High Viscosity, very shear sensitive, elevated temperature - what Blackmer pump will meet all these specifications?  
Blackmer NP Series

pumps! Running slow, fitted with iron vanes for the viscosity and usually fitted with packing, the NP pumps are being run continuously on 12 hour shifts under low pressure, flooded suction conditions. Our vane technology outlasts the gear pumps and handles the chocolate gently - preventing shear.

### Competition

- Gear pumps
- Lobe pumps
- Other vane pumps

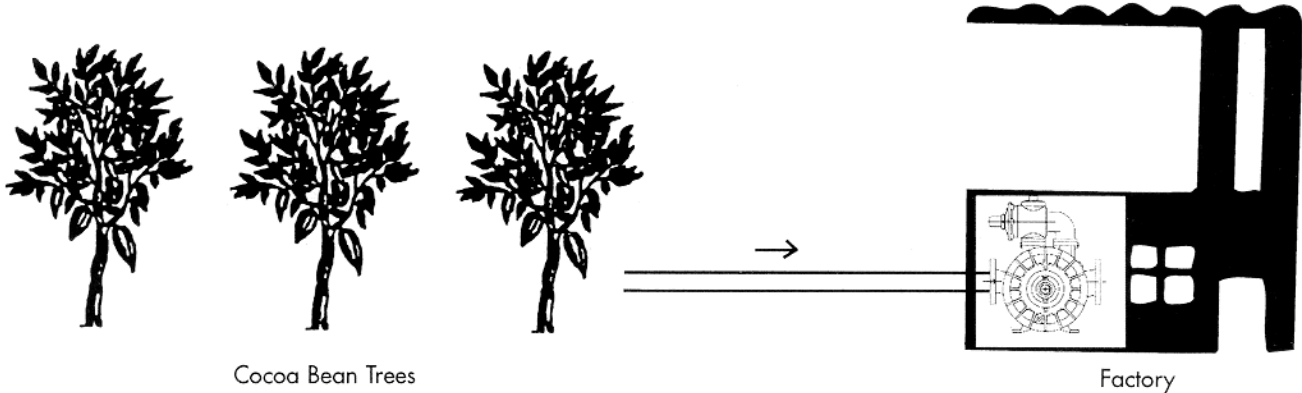


## CHECKLIST

1. RPM's should be as low as possible.
2. Apply heat jackets to maintain desired temperature.
3. Use iron vanes for high viscosity applications.
4. Carefully evaluate suction conditions.

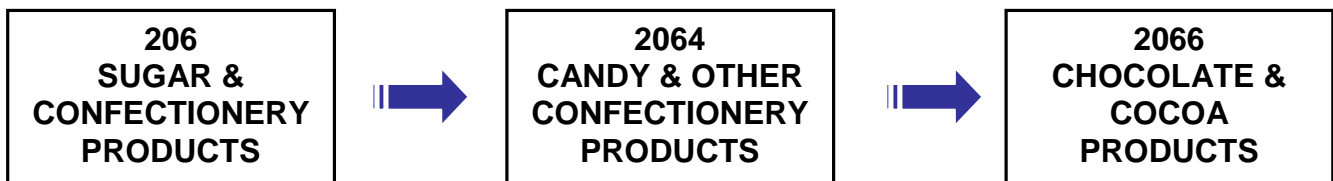
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## CHOCOLATE



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## SIC CODES



1809 Century Avenue, Grand Rapids, Michigan 49503-1530, U.S.A.  
Telephone: (616) 241-1611 • Fax: (616) 241-3752  
E-Mail: [blackmer@blackmer.com](mailto:blackmer@blackmer.com) • Internet: [www.blackmer.com](http://www.blackmer.com)