

Poultry Meat Processing

Issued By: Jeff Sporer, Global Product Sales Manager
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Waukesha
Cherry-Burrell®

Pump:

Waukesha Cherry-Burrell Brand – Model 180 [Universal 2 Series](#)

Industry:

Poultry Meat Processing (Mechanically De-boned Meat or “MDM”)

Problem:

Pumping viscous meat with bone fragments.

Solution:

In poultry meat processing there often exists the need to pump a viscous emulsion of residual meat, skin, and bone fragments. The residual meat is used to make poultry-meat sausage or hot dogs and is similar to the emulsions usually associated with making beef sausage. In this particular case, a major poultry processor required a pump capable of processing a range of 3,500 to 9,000 lbs./hr. of the poultry meat residue with a viscosity of 30,000 cps at 50°F. The Waukesha brand Model U2-180 was selected to handle the process while running between 20 and 60 rpm, with a discharge pressure ranging up to 400 psi.

The U2-180 has the necessary heavy duty design for high pressure applications; large shaft diameters, bearings, and spur gears, along with solid metal rotors allowed the pump to handle this high torque pumping job. The external circumferential piston (“ECP”) style rotors with larger crossover clearances and bow tie shape eliminated the timing problems provided by the previously installed pumps and minimized the abrasive wear of the bone fragments.

The WCB pump has continued to be a key component of the poultry process at the factory for years with no operational problems and minimal semi-annual maintenance.

