



## Savings for US company with AESSEAL® DMSF™

A US corn processing company has saved thousands of dollars in less than a year following the installation of an AESSEAL® DMSF™ double cartridge mechanical seal.

The previous system was continually clogging up because of the high viscosity of the glucoamylase being used as part of the process. Glucoamylase is one of the most widely used catalysts in the food processing industry, but it becomes very viscous as it heats up, and can gum up seal faces and springs and increase the pressure inside the seal, which then overcomes barrier pressure.

The problem was solved with the installation in February 2024 of a DMSF™ mechanical seal, which is specifically designed to operate in difficult applications.

The previous system had failed more than 30 times in the past 15 years, sometimes as often as every three to four months. Each seal change was costing a minimum \$2,500 in labor and downtime, and a further \$2,000 in parts and barrier replacement. Amylase is also expensive and a dangerous slip hazard in the event of a leak.

The DMSF™ seal has worked effectively since its installation more than one year ago, and the fitting of a larger tank has reduced the tendency for the product to overheat. Over the first year alone, the savings on seal repair and replacement are estimated to be over \$16,000.

The new seal has also eliminated the costs associated with loss of product, delays to production, and the dangers posed by a slippery work environment. The result is that the company is currently preparing to install a DMSF™ seal and SP325 tank system on a second amylase pump.

## ‘No product loss and increased seal life’

Industry:	Fructose and Ethanol Production
Product:	DMSF™
Application:	Amylase pump
MTBF Increase:	200% (and counting)
Savings:	>\$16,000 (and counting)
Reference N.O:	TD3117772

