



ENVIRONMENTAL TECHNOLOGY

DMSF™ ends product loss at UK food plant

The leakage of hot pork fat from gland packing was causing health and safety issues at a food plant in the UK Midlands. The company was not only losing product but was also having to cope with costly interruptions to production while the packing was being changed.

Following consultations with AESSEAL®, the company decided to replace the packing with the AESSEAL® DMSF™ double cartridge mechanical seal, which is designed for use in difficult applications, and which proved to be effective in keeping the hot and abrasive process fluid away from the seal faces.

By supporting the seal with an SP3™ 25L System (API Plan 53a) AESSEAL® was able to provide cooling, clean barrier fluid with no leakage of process fluid, reducing equipment downtime and eliminating the risk to employee safety.

AESSEAL® provided support to the customer from initial discussions through to installation, and as of July 2026 the seal and system, which was installed in December 2025, has been working continuously for more than six months without a problem.

The operations manager at the plant said that they felt fully supported throughout the process.

“Nothing was too much trouble for the AESSEAL® team,” he said. **“The training course was excellent, which made the Plan 53A system easy to explain to my team and to higher management”.**



‘Nothing too much trouble for the AESSEAL team’

Industry:	Food & Beverage
Product:	DMSF™ & SP3™
Application:	Transfer Pumps
MTBF Increase:	600% (and counting)
Reference N.O:	TD3149460



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