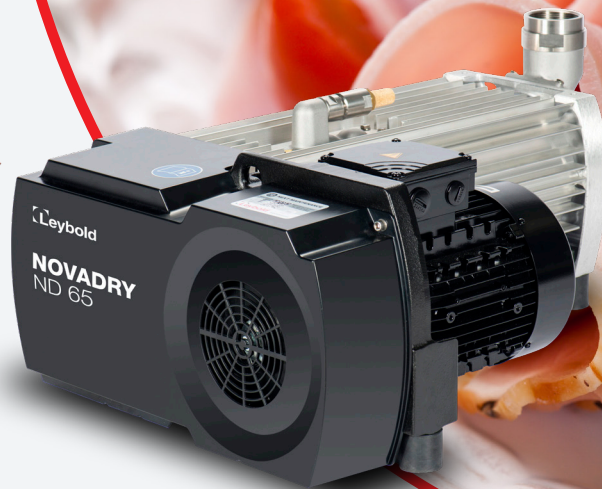




Charcuterie du Pacifique

NOVADRY pumps have reached the South Seas!



Founded in 1989, La Charcuterie du Pacifique specializes in the processing and packaging of pork. It offers a wide range of products with more than 100 specialties, including cooked hams, sausages and terrines in addition to salted, smoked and marinated products.

The company today employs approximately 100 people, and its 2,400-meter production plant is located just a stone's throw from the Pacific Ocean in the small town of Mahina, on the French Polynesian island of Tahiti.

Products from Charcuterie du Pacifique are sold across the entire Polynesian territory, including Tahiti, Moorea, Marquisies and the Austral Islands. Drawing from an expertise of more than 30 years, La Charcuterie du Pacifique offers simple, delicious and easy-to-prepare products.

A few years ago, La Charcuterie du Pacifique made the decision to purchase Leybold's NOVADRY dry screw vacuum pumps for its production facility.



A discussion with Yann Paranthoën from the Maintenance Department:

Which of your applications require vacuum?

We use vacuum on our standard meat processing applications, such as tumbling, mixing and marinating, as well as on packaging operations, including Modified Atmosphere Packaging (on thermoformers or tray sealers), and on vacuum packing on chamber machines.

Are there specific challenges for the vacuum pumps in your applications?

Yes, there are several challenges, and they are due to various factors. First, independent from our applications, our vacuum pumps must have the ability to withstand elevated temperatures and very high humidity levels all year long. The majority of our pumps are not installed in the production area, but in technical rooms (attics, etc.), where the ambient temperatures can easily exceed

30°C. This is further stressed by the fact that the electrical network in Tahiti is 60 Hz. This increases pump temperatures since it causes them to run 20% faster than at 50 Hz.

Oil-sealed rotary vane pumps do not work very well under these conditions, as high operating temperatures dramatically reduce the oil's lifespan.

Additionally, some of our processes (such as tumbling), generate a high level of humidity (water vapor and droplets), and soft particles from the ingredients used in our recipes (spices, herbs, salt, etc.) are sucked up by the pumps. With oil-sealed rotary vane pumps, this humidity and these particles remain in the oil, and this causes poor lubrication and increases wear and tear on the pump.

For these reasons, oil-sealed pumps require more maintenance in our applications, with frequent oil changes and filter replacement.

Why did you choose the NOVADRY dry screw vacuum pump range?

We were convinced by the "100% oil-free" feature. Indeed, this concept was very compelling for our use of vacuum pumps and in our applications. First, the

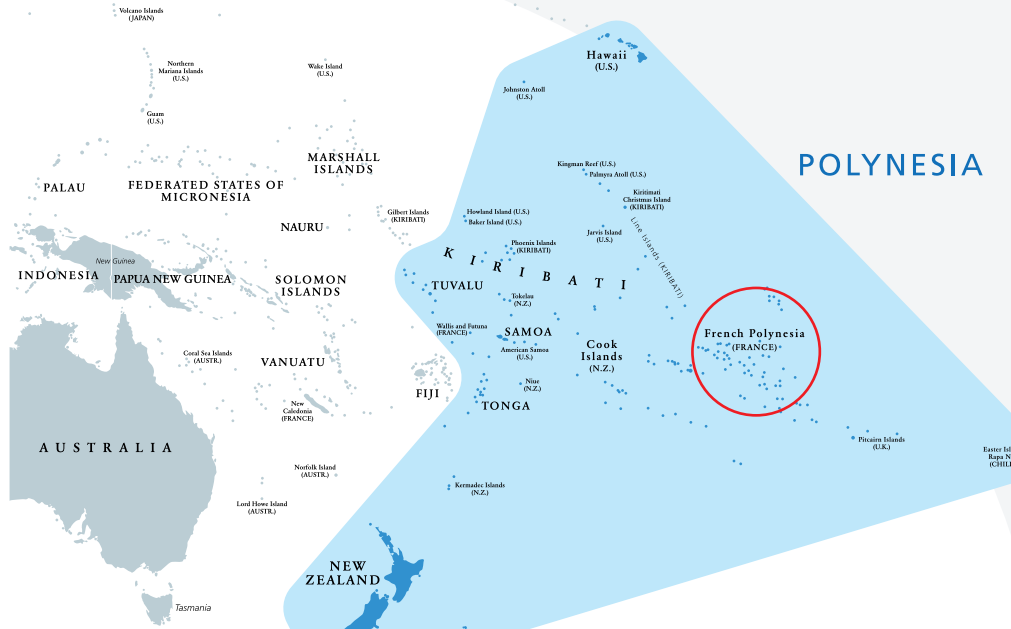
absence of oil makes the pump very robust and much less sensitive to process pollution. Droplets and particles simply go through the pump and are dragged along the vacuum generator by the rotors, to be collected at the exhaust.

Moreover, the absence of oil has allowed significant reductions in maintenance and associated costs. There's no draining of oil required and no filter to be changed. The only regularly required maintenance is the replacement of the drive belt every 6,000 hours of operation, and it's very easy to do.

Based on your experience so far, would you say you're happy with your NOVADRY pumps?

Yes! First, the robust nature of this technology guarantees the correct performance of our production equipment and reduces downtime required for maintenance.

Second, because of Tahiti's very unique geographical location (we are very far from everything), procuring even standard industrial components is difficult



due to extremely long delivery times. One of our requirements in considering NOVADRY was to reduce (to the extent possible) the number of consumables and spare parts to store for vacuum pump maintenance... and this, we achieved!

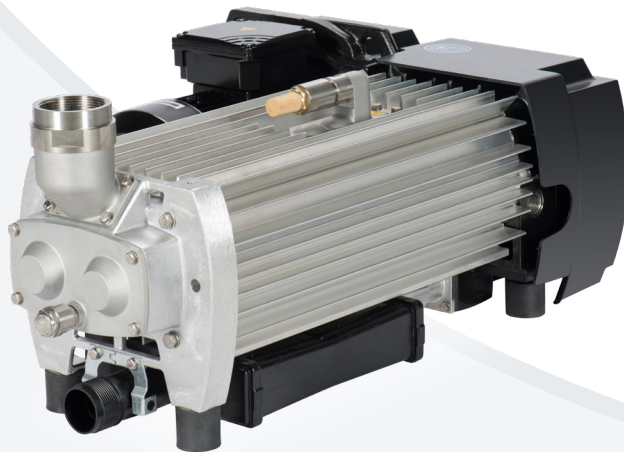
Last but not least, the 100% oil-free feature avoids the use of hydrocarbons, which are more and more difficult to recycle, for a positive impact on the environment!



NOVADRY ND65 remotely installed and running on tumbling process.



Arsène Liao, CEO, receiving the Golden Turtle award for the company's waste separation and management.



Pioneering products. Passionately applied.

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Image video:

