



Vacuum technology is used in many food processing applications to increase product quality and provide higher food safety.

Some of these applications can be very demanding but fortunately our new dry vacuum pump NOVADRY is there to help!

Before summer, Low2High Vacuum, Leybold distributor in Sweden, became aware that Gudruns AB, a food producer of sausages, hams, and meat pies, experienced challenges with leakage and frequent maintenance on their oil sealed rotary vane pumps. In addition, the noise level of these pumps was considered as too high and therefore not providing a nice environment for the workers.

One of these pumps was connected to a vacuum tumbler, used to prepare many meat products and seafood. With a little of imagination, a tumbler looks a bit like a great kitchen robot: it rotates, or “tumbles”, the products, so that, during the preparation, marinades and spices, among other ingredients, can be introduced. The treatment takes place under controlled temperature and under vacuum. The process is also used to marinate or tenderize meat products.

sure (around 50 mbar) and condensed on the food, releasing latent heat, which consequently thaw, while temperature remains low.



Vacuum allows the brine, seasoning or marinade to penetrate deep into the food products. Sometimes vacuum is also used to gently de-frost products. Water vapor is introduced at low pres-



Oil sealed rotary vane vacuum pumps are often used for this process for their low investment costs. However, time spent on service and costs for operation and maintenance because of heavy oil contamination by particles and water vapor, are rarely mentioned!

During spring 2020, Low2High Vacuum provided a Leybold NOVADRY ND 65 for testing at Gudruns AB. NOVADRY is the new vacuum star in the food market. It is absolutely 100% oil free, which provides highest food safety. It is also extremely robust thanks to its working principle based on screw technology, less sensitive to process pollution than oil sealed pump.

The pump was quickly and easily installed, and production could continue shortly.

After the test period, the pump's performance and sound level were evaluated. The customer announced that they were extremely satisfied. Operating costs for service and maintenance are so low that they are not even comparable to oil sealed pumps in sensitive and hygienic environments.

Once again, Low2High Vacuum, thanks to Leybold NOVADRY, was able to break down barriers by introducing new ways of thinking with newly developed technology!



Website: <http://gudruns.se/>

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