



Conveyance Solutions for the
Food and beverage industry



For gentle pumping of highly viscous
or paste-like mediums

Who we are

Why choose pumps from WANGEN?

The name WANGEN PUMPEN originates from Wangen in the Allgäu region of Germany, which is the location of the company's headquarter and main production site. Wangen is in the most southerly part of Germany, where the three countries Austria, Switzerland, and Germany join at Lake Constance.

Made in Germany, used worldwide. Customers trust and rely on pumps made by WANGEN PUMPEN. It is a clear confirmation of our commitment to quality as the basis for long-term value.



Since the establishment of WANGEN PUMPEN in 1969, it has continued to expand from its beginnings as a small family business to a medium-sized company with a workforce of over 200 staff members.

Thanks to our consistent focus on the requirements of the market and our customers, our pumps are highly regarded at regional, national, and international levels.

Our quality recognition by our customers motivates us to retain and improve our company values every single day.



“WANGEN PUMPEN has developed exactly the solutions that we need for the food industry. Thank you.”



Headquarter building in Wangen, Germany

WANGEN pumps in your food or beverage company

Applications

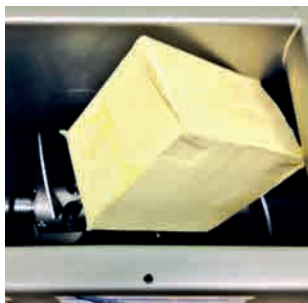
The following are typical pumping applications:

- Confections, such as chocolate, marzipan, and waffle mix
- Dairy products, such as ice cream, butter, cheese, milk, and yoghurt
- Beverages, such as juices, beer, and wine
- Syrups or similar viscous mediums
- Meat, such as sausages
- Fruit, such as apples, pears, melons, and raspberries
- Vegetables, such as broccoli and cauliflower
- Baked goods, such as cookie, yeast, and whole grain dough
- Soy foods, such as tofu and soy bean oil

WANGEN pumps gently pump products, allowing easy processing of smallest residual amounts and allow easy cleaning – which is especially important in the food industry – thanks to CIP (Cleaning in Place) or SIP (Sterilization in Place) designed models. Our pump series satisfies the highest hygiene standards with EHEDG approval.



WANGEN pumps are designed to handle specific mediums and bring the pumped goods - whether chunky, viscous, sensitive to shear, or high temperature - with low pulsation to their final destination. The pump can be also used to transport the fruit and vegetable waste, which occurs during processing.



Butter blocks in the pump hopper



Caramel in the feed funnel



Marzipan mass after pumping



Feed process in a KL100RL120-8 V4A progressing cavity pump

WANGEN pumps in use

The right pump for every area of use

Baking industry

The baking industry has been able to rely on the performance of WANGEN pumps for many years. Our strength lies in customer-specific solutions.

Meat industry

The high degree of automation and speed of meat industry changeover are an indication of the modern meat processing industry. This requires a flexible production plant and its frequent and thoroughly cleaning.

Dairy industry

The market for milk products is growing and so does the price pressure. Therefore, the production plant has to increasingly be automated to ensure its operation.

Fruit and vegetable industry

The freshness and quality of fruits and vegetables are crucial. They are processed seasonally or year-round in the most careful way possible.

Confectionery industry

The confectionery industry works with all kinds of ingredients, which are sometimes viscous, chunky or sensitive to shear. Over the last decades, we have developed pumps in close collaboration with the confectionery industry that may even be heated to pump the most complicated mediums.

Beverage industry

In order to survive as a beverage manufacturer in an increasingly globalized market, product mix, quality and price have to be right. This requires flexible, cost-efficient production. Our broad product spectrum includes models, which can optionally be equipped with CIP or SIP. A series of pumps with EHEDG approval has been developed as well.



Service and Spare Parts

All original WANGEN spare parts meet the strict requirements for functionality and reliability and are made in strict accordance with the Wangen quality standards. Spare parts, such as rotors and stators, are manufactured directly at our company. In this way, you receive first-class manufacturing quality and are thus able to ensure the long service-life of your pump.

WANGEN AMERICA

Our Solutions

WANGEN AMERICA is able to cover the entire product range with our 6 sanitary pump series, which are necessary for processing foods and beverages.

Progressing cavity pump HYLINE

For hygienic conveying and dosing in the food & beverage industry. The flexible and maintenance-free joint is coated with elastomer.

The design prevents sedimentation of the media to be pumped.

Progressing cavity pump KB-SL

The series KB-SL „Hygienic“, which was developed for the dairy industry, is certified according to EHEDG guidelines.

Progressing cavity pump KL-SL

For liquid and solid foods. Either with one or two tangentially inclined cleaning connections. The „Hygienic“ model is optional and certified according to EHEDG guidelines.

Immersion pump KL-TL

For pumping highly viscous mediums from tanks and containers.

Low space requirement due to the vertical construction form.

Hopper feed pump KL-RL

Can be optionally heated or cooled. Long standing times, high viscosity range. Automatic operation possible.

Hopper pump KL-RF

Can be optionally heated or cooled. Long standing times, gentle product pumping, maintenance friendly.

Sanitary twin screw pump WANGEN Twin NG

For pumping low to highly viscous, volatile or gas-containing products.

Can be optionally heated. Maximum pressure up to 30 bar. Spindle change without re-synchronisation of the spindle shafts, enabled by WANGEN PUMPEN's fast-X-change® technology.



*) applies for WANGEN Twin NG 70 3-A, 104 3-A, 130 3-A

Figures are not in the same dimensional proportions to one another

Extract of our

List of References

Germany



Molasses / vinasse

Plant	Raw material production for bakery
Product	Progressing cavity pump
Pump type	27 x KL30S 50.2
Flowrate	27 x 15.41-26.42 gpm (3,5-6 m ³ /h)
Differential pressure	up to 116 psi (8 bar)

Spain



Fruit juice concentrate

Plant	Beverage production
Product	Sanitary twin screw pump
Pump type	4 x Twin 130
Flowrate	4 x 35.22-118.9 gpm (8-27 m ³ /h)
Differential pressure	87-217.56 psi (6-15 bar)

Russia



Processed cheese

Plant	Milk processing
Product	Sanitary twin screw pump
Pump type	3 x Twin 130; 3 x Twin 104
Flowrate	3 x 3.52-132.1 gpm (0,8-30 m ³ /h)
Differential pressure	116-232 psi (8-16 bar)



Extract of our

List of References

Finland



Coffee grounds

Plant	Coffee production
Product	Sanitary twin screw pump
Pump type	5 x Twin 130
Flowrate	5 x 22.01-52.83 gpm (5-12 m ³ /h)
Differential pressure	up to 29.01 psi (2 bar)

Slovenia



Baby food

Plant	Baby food production
Product	Sanitary twin screw pump
Pump type	6 x Twin 70
Flowrate	6 x 13.02 gpm (3 m ³ /h)
Differential pressure	up to 58.02 psi (4 bar)

Italy



Olive paste / olive mash

Plant	Olive processing
Product	Hopper progressing cavity pumps
Pump type	above 100 x KB30 R 60.0
Flowrate	above 100 x 6.16-28.18 gpm (1,4-6,4 m ³ /h)
Differential pressure	up to 43.51 psi (3 bar)





WANGEN PUMPEN is certified to:
 ISO 9001 (Quality management)
 ISO 14001 (Environmental management)
 ISO 45001 (Occupational safety and health protection)

Your contact:

Wangen America, Inc.
 925 Cambridge Drive
 Elk Grove Village,
 IL 60007
 USA

Pumpenfabrik Wangen GmbH
 Simoniusstrasse 17
 88239 Wangen im Allg.
 Germany
www.wangen.com

© 2020 Pumpenfabrik Wangen GmbH. Subject to errors and technical changes. No. ED700 01.2020