# KSB at Anuga FoodTec 2015 in Cologne

Special eye-catchers at the trade fair stand of KSB Aktiengesellschaft, Frankenthal, Germany, will be the four hygienic pump series Vitachrom, Vitacast, Vitalobe and Vitaprime. Thanks to their almost complete lack of dead volume, they are very easy to clean and thus meet every requirement in respect of absolutely sterile processes. The pumps’ excellent cleaning and steaming in place (CIP/SIP) capabilities are also promoted by electropolished wetted components and the use of high-grade stainless steel. Because of the large number of design variants, these hygienic pumps are ideally suited for almost any pumping task in the fields of liquid or viscous food transport. All pumps belonging to the Vita series have been awarded the certificates common to the industry, and their elastomer components conform to FDA standards.

The SuPremE pump motor will be another attraction at the trade fair. Developed by KSB it is a real highlight where saving energy is concerned. With its synchronous reluctance principle the motor provides also users in the food industry with a technology that is ideally suited to fulfil all future requirements energy-efficient drives of pumps will have to meet.

Variable speed systems such as the PumpDrive shown at the Cologne trade fair allow energy costs to be reduced by matching pump output to actual demand. Up to a motor rating of 55 kW, all sizes of this product have a harmonised design. They are available as motor-mounted, wall-mounted or control cabinet-mounted variants and can control asynchronous motors as well as synchronous reluctance motors.

Completing the range of automation products, the PumpMeter monitoring unit will be presented by the Frankenthal-based manufacturer. A typical pump curve illustrates in which range the pump is operating at a particular point of time. So the pump user will see at a single glance if the pump is operating in an efficient and cost-saving manner or if its availability is jeopardised. PumpMeter makes the operator aware of energy saving potential that could be leveraged by using a variable speed system. The data collected can also be made available to a central process control system

Also on display at Anuga FoodTec will be the multi-functional Amtronic valve control unit for pneumatic actuators which is ideally suited for use in the food industry. Amtronic incorporates functions ranging from simple open/close control of a pneumatic valve with open/closed position signalling to control tasks which are completed independently from a higher-level control station.

To represent KSB’s extensive range of valves, SISTO-C diaphragm valves will be on display alongside gate valves and shut-off butterfly valves. SISTO-C’s components are made exclusively of high-alloy, austenitic materials. The bodies have no dead volume and can be cleaned without leaving any residues. The use of multi-port valves enables very complex systems without any dead end pipe runs (dead legs).

The KSB stand at the Cologne fairgrounds has the number E88and is located in Hall 9.1. The trade fair will be held from 24 to 27 March 2015.

Photo: Thanks to its almost complete lack of dead volume, the Vitacast pump to be presented at Anuga FoodTec in Cologne is very easy to clean. (KSB Aktiengesellschaft, Frankenthal, Germany)