

Stainless steel special systems

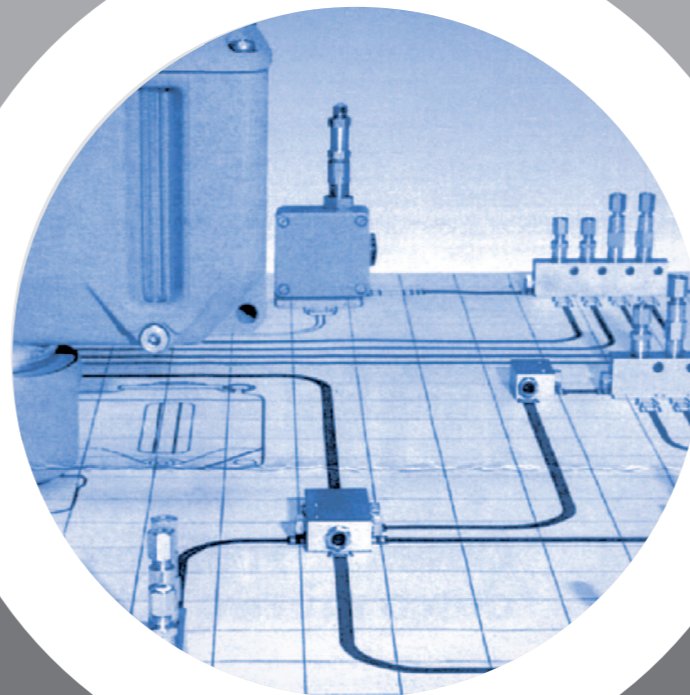
Metering valves
Pumps
Aggregates
Distributors

Dosage. Lubrication. Control.

Little friction - lots of contact!

Close contact with our customers is particularly important to TEKAWE GmbH on the way to minimising friction. This is because our products are almost always customized solutions developed in consultation with our customers.

That's why we look forward to receiving your enquiry. Tell us what you have in mind and we will work out a solution that works... like a well-oiled machine!



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STAINLESS STEEL

General Information

Wherever food such as baked goods or sweets are to be removed from conveyor belts, blisters or moulds, release agents, fluid grease and oil must be added to prevent the food from sticking.

Manual individual lubrication or wetting, with their high labour costs and a multitude of possible errors, are no longer economically viable in the age of advanced automation.

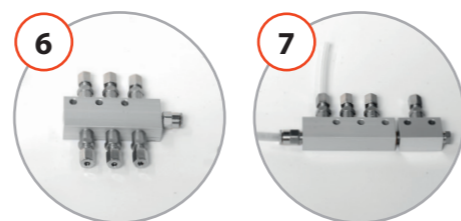
A TEKAWE centralised lubrication and wetting system meets even the highest demands, as the predetermined quantity of medium or oil is supplied to the working machine or conveyor belt at the right time and at the right pressure.

Different designs, food hygiene requirements and products require different lubricants, from low-viscosity oil to consistent greases. Customised wetting systems are therefore available to optimally convey and distribute this medium. The components are designed according to the latest technical guidelines in accordance with DIN 24271 and the modular principle.

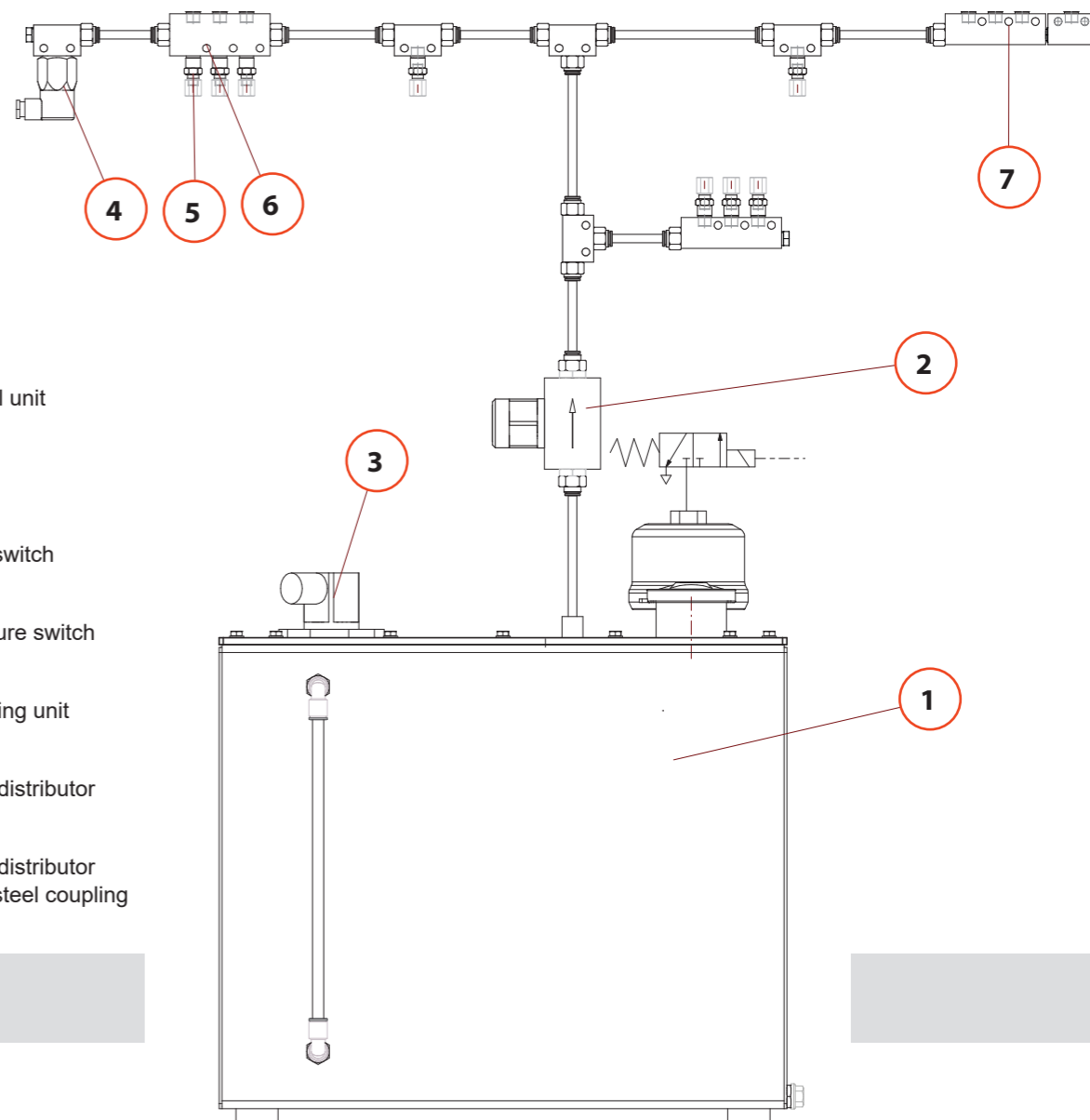
Functionality

Our system consists of for example: 30 litre stainless steel unit (1), stainless steel filter (2), pressure switch made of stainless steel (4), metering valve made of stainless steel (5), distributor made of anodised aluminium (6).

Central lubrication and moistening system



- 1 30 litre stainless steel unit
- 2 Stainless steel filter
- 3 Stainless steel level switch
- 4 Stainless steel pressure switch
- 5 Stainless steel metering unit
- 6 Anodised aluminium distributor
- 7 Anodised aluminium distributor group with stainless steel coupling



exclusively with us!

Stainless steel units

- Long proven functions in all systems.
- In accordance with the strict specifications for all areas in which food is processed - naturally compliant with FDA and NFS.
- Our other pumps are of course also available in stainless steel - according to your requirements.

Technical data of the unit

Technical Specifications	
30 liter tank with pump 10 P	
Contents	30 litre
Material tank + lid	Stainless steel 1.4301
Sealing lid	Silicone FDA 21 CFR 177.2600
Sealing plug	PTFE FDA 21 CFR 177.1615
Display pipe	PU-H FDA 21 CFR 177.2600
Elbow fitting for level indicator	POM FDA 21 CFR 177.2470
	EPDM FDA 21 CFR 177.2600

Details Pump	
Conveying volume	10 cm ³ /stroke (Pump 10 P)
Max. allowable working pressure (PB)	80 bar
Hydraulic residual pressure	1 bar
Max. allowable working temperature (TB)	-25°C to +80°C
Viscosity at working temperature (Oil and Grease)	10 to 5000 mm ² /sec.
Pneumatic actuating pressure	4 - 8 bar
Pressure translation (Air : Lubricant)	1 : 9 (middle value)
Volume intake of the pneumatic drive cylinder	110 cm ³ /stroke (Pump 10 P)