

Food & Beverage Solutions



NOV

NOV is a top, global provider of MONO™ branded progressing cavity pumps, grinders, screens, packaged systems and aftermarket service.

We deliver high-quality, technology driven equipment, services and support to industries fundamental to our lives.

Our expertise extends to supplying customers with a product that will perform to the necessary duty requirements in the chemical, pharmaceutical, mineral, mining, waste water, pulp and paper, oil and gas, and of course food and beverage industries.



Our approach to selecting the best product for the food and beverage industry ensures that you get an individual and tailored solution that's right for your process. We can test and analyse a sample to identify the correct material selection for a hygienic or non-hygienic pump. We can also supply a macerator to prevent pump, or pipework blockages or utilise the advantages of the progressing cavity pump principle to avoid damage to a shear sensitive product.





Solutions for the Food & Beverage Industry

Hygienic Pumps

- Manufactured from food-approved materials, these have a polished stainless steel construction to reduce the risk of product contamination.

Transfer Pumps

- Constructed with interchangeable components and sealed pin joints, transfer pumps are designed for long service life when transferring food and drink products.

Widethroat Pumps

- Feature an enlarged inlet and screw conveyor to assist viscous products into the pump chamber, so slurries or thick non-flowing pastes can easily be pumped.

Dosing Pumps

- Their smooth action and output proportional to speed provides a high degree of accuracy, so relatively small amounts of intermittent or continuous product is being added to the mixture.





struction and a one-piece suction chamber to
 re designed to ensure reliable operation and a
 ng element. Dry solids approaching 40%, such
 cy and control. Ideal for applications where
 x, such as food ingredients.

Munchers

- A range of grinders incorporating cutters to macerate solids within a flow and prevent pump or pipework blockages. Especially beneficial in the reduction of waste, or to help in the biological breakdown of waste in the recycling process.

Packaged Solutions

- A Muncher can be packaged with a transfer pump or widethroat pump to simultaneously macerate and pump a product, smoothly and efficiently.

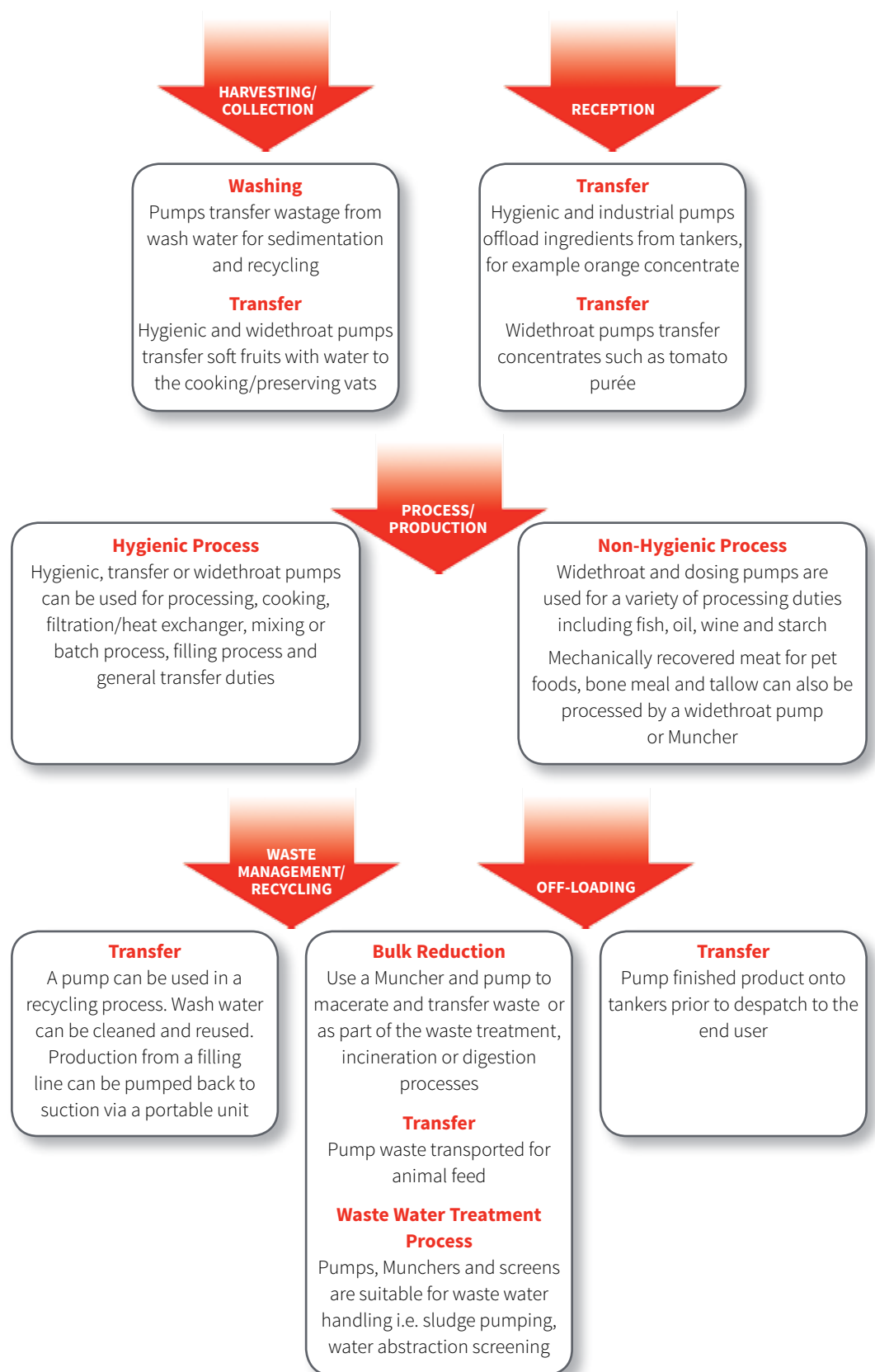
Support Services

Project management and installation is an area where we can offer you additional expertise and support. 3D design of equipment installation into your new or existing plant can be managed by our dedicated team. Qualified engineers, working to health and safety regulations, can install all the necessary equipment quickly to minimise downtime on your production lines.

For routine maintenance of MONO™ equipment, spares can be purchased online at www.mono-orders.com or direct from NOV or our distributor network. Planned maintenance contracts are also available to help you keep your equipment working to maximum performance.

Applications

Bakery	Beer & Wine	Dairy	Meat, Fish & Poultry	Fruit & Vegetables	Confectionery	Sugar & Starch Molasses	Fats & Oils	Sauces & Preserves	Beverages
Batter	Beer	Milk	Sausage meat	Potatoes	Chocolate	Glucose syrup	Cod oil	Mayonnaise	Fruit concentrate
Butter	Brewers yeast	Cottage cheese	Pork fat slurry	Mashed potatoes	Cocoa butter	Corn starch	Corn oil	Ketchup	
Egg	Wine, lees, must	Cream	Animal fat	Fruit purée	Liquor	Sugar starch	Lard	Apple sauce	
Dough		Peanut butter	Pet food		Fondant		Linseed oil	Jam	
Glazes		Yoghurt	Fish		Caramel		Peanut oil	Honey	
Frosting		Coffee whitener			Liquorice		Vegetable oil	Golden syrup	
Yeast slurry		Ice cream			Marzipan		Rapeseed	Horseradish	
Cake mix		Custard			Nougat		Coconut oil	Mustard	
							Soya bean oil	Salad cream	



Process Diagram

This process diagram gives you a simple overview of where MONO products can be used within the various stages of food and beverage production, to help your plant operate more effectively.

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