

## Chocolate Melter

Make: Custom-made

Industry: Food & Beverage

### Challenge

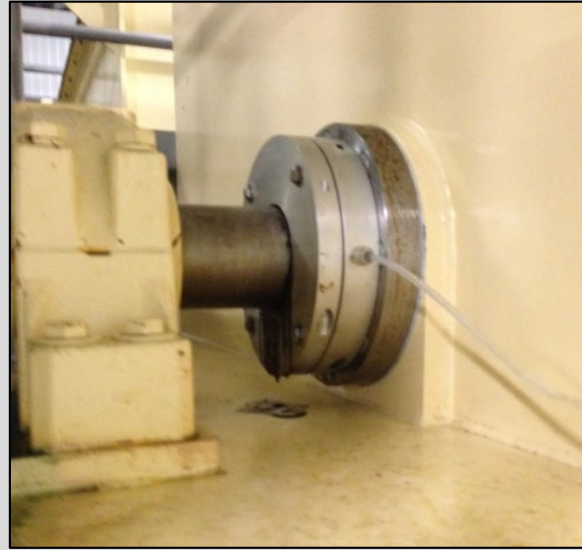
A large chocolate facility in Mexico, which exports 100% of their production to the United States, uses “melters” to keep chocolate in a liquid form to facilitate transportation while keeping the product uniform. The contact seals being used utilized air to press seal faces against the shaft. Over time, the seal faces would damage the shaft due to constant pressure, allowing chocolate to leak to atmosphere.

### Solution

The melter was taken out of service in 2017 due to several issues, including shaft damage, deflection and bacteria growth caused by product leakage. A new melter, equipped with an Inpro/Seal Air Mizer shaft seal, was installed. The Inpro/Seal Air Mizer is a non-contacting shaft seal that utilizes a positive air purge along the shaft to permanently protect against product leakage or contamination. It's unique design fully articulates to accommodate angular, radial and axial shaft movement simultaneously. For this application, a Food Grade Air Mizer shaft seal was selected to meet FDA requirements.

### Result

Since installation, the melter has run leak free, significantly saving the facility in housekeeping and lost product costs.



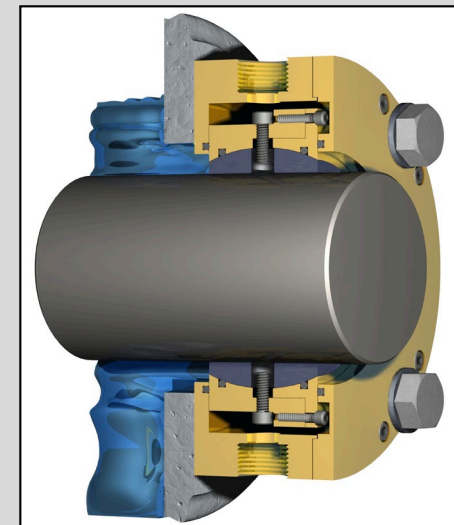
**Before:** Typical sealing solutions leak due to seal contact causing shaft damage.



**After:** Inpro/Seal Air Mizer shaft seal installation



Inpro/Seal Air Mizer shaft seal



Air Mizer Cutaway