

Gerstenberg Schröder Emulsifying System

TYPE ERS

GS Emulsifying System Benefits:

STABLE, CONTINUOUS PRODUCTION

The GS emulsifying system type ERS is a flexible and well-proven emulsifying system for continuous production of mayonnaise, dressings and sauces at high capacities. The GS emulsifying system type ERS consists of a number of emulsifying machines type EG and a visco rotor.

The oil-in-water (o/w) pre-emulsion is produced in the EG machine. The diameter and the length of the cylinder depend on the required capacity for the production plant. The water phase and a part of the oil are continuously supplied via the main feeding line to the inlet of the cylinder. The remaining oil phase as well as other liquid phases can be added through other corresponding connection pipes. The split oil supply ensures that the oil content rises slowly, thus leading to an optimal emulsifying process.

In the visco rotor, which is a colloid mill, the pre-emulsion is processed under high shear due to the specially designed spiral gearing. This ensures that the oil drops are continuously reduced in size and distributed homogeneously.

The system is designed for fast and easy CIP cleaning. Being completely sealed no addition of air to the product is possible during production and oxidation of the final product is then avoided.



MINIMUM PRODUCTION COSTS

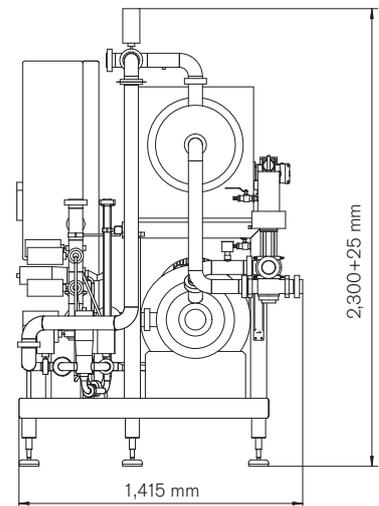
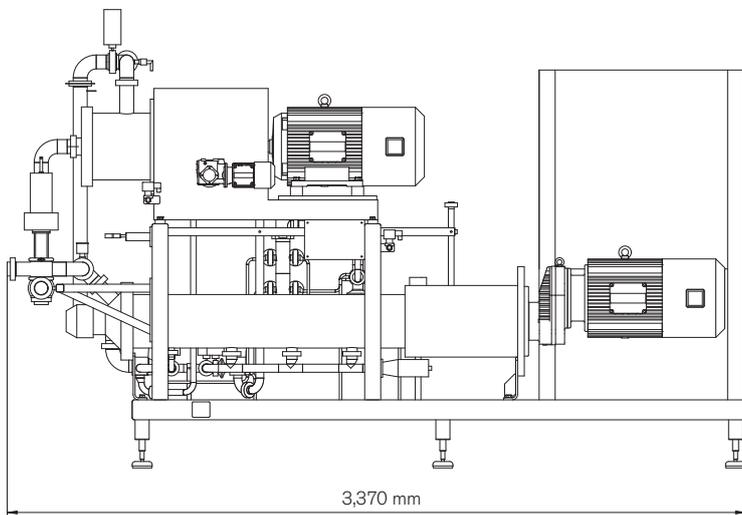
The continuous production reduces the use of e.g. starch, egg yolk and preservatives, which means saving on raw materials. Production costs can be kept at a minimum as the equipment is easy to operate and takes up very little floor space.

MATERIALS

Product contacting parts are made in stainless steel AISI 316.

GS ERS	ERS 100	ERS 3,500	ERS 7,000	ERS 10,000	ERS 15,000
CAPACITY RANGE [KG/H]	50-100	1,750-3,500	3,500-7,000	5,000-10,000	7,500-15,000
OPERATING PRESSURE [BAR]	25	25	25	25	25
MOTOR CAPACITY - EG [kW]	3	22	30	37	45
MOTOR CAPACITY - VISCO ROTOR [kW]	4	22	30	37	45
RPM RANGE - EG	1,200-2,700	550-1,200	400-860	300-650	300-650
RPM RANGE - VISCO ROTOR	500-3,500	500-1,900	500-1,750	500-1,750	500-1,750
DIMENSIONS - EG WxH [MM]	80x120	180x1,400	250x1,400	336x1,300	336x1,900
DIMENSIONS - VISCO ROTOR WxH [MM]	100x50	220x140	280x150	280x210	280x210
COOLING WATER REQUIREMENT [L/H]*	120	120	120	1,020	1,020
OIL COOLING SYSTEM FOR BEARINGS - VISCO ROTOR	NA	NA	NA	YES	YES

Mentioned capacities refer to the production of mayonnaise with an oil content of about 80%. * Approximately.



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SPXFLOW

SPX FLOW Oestmarken 7, 2860 Soeborg, Denmark

P: +45 70 278 222, F: +45 70 278 223

E: gs.dk.sales@spxflow.com · www.spxflow.com

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