

Watson



MasoSine Certa™ – the cleanest pump you will ever need

The new MasoSine Certa™ pump sets a new benchmark in clean pumping, making it a great choice for dairy processing applications. This advanced new innovation in food pump technology delivers high suction capability to handle viscous products like yogurts and cheese curd.

The Certa offers significant advantages over other technologies. Unlike traditional pumps with rotors that cut through the fluid, Certa's sinusoidal rotor gently carries fluid through the pump to dramatically reduce shear while cutting power consumption by up to 50 percent with high viscosity fluids.

Certa offers simple and fast cleaning, using clean in place (CIP) procedures to minimize the cleaning time and make production more efficient. The fast cleaning also reduces chemical and water use, resulting in less wastewater disposal.

Get all these benefits with the new MasoSine Certa pump:

- Extremely easy to clean for minimal maintenance and downtime
- High viscosity food product handling with low shear and zero pulsation
- Requires up to 50 percent less power than other pump types
- Fully CIP capable pump at flow rates up to 436 GPM.
- FDA and EC1935 compliant
- 3A and EHEDG Type EL Class I certification

NEW



Booth 422

The cleanest pump you will ever need



High suction capability to handle viscous fluids

EHEDG Type EL - Class 1

Up to 50% less power than other pump types, especially with viscous applications

Low shear and zero pulsation

Self-draining and easy to clean



<http://wmftg.com/certa>

800-282-8823

**WATSON
MARLOW**

Fluid Technology Group