

Sine Pumps

MasoSine is a member of the Watson-Marlow Pumps Group, the world leader in low shear peristaltic and sine pump technology. Ideally suited to the food, beverage and dairy industry, our positive displacement sine pumps are the result of over 25 years of engineering innovation and product development.

Through unique low-shear wavelike pumping action, MasoSine pumps gently transfer products like cheese curd, reducing fines and improving yield. Offering a powerful suction and low pulsation, MasoSine pumps are also the pump of choice for many dairy applications including curds and whey, yoghurt, cottage and cream cheese.

With MasoSine pumps, customers improve product quality while also overcoming the costly maintenance limitations of conventional rotary lobe pumps.

MasoSine pumps are engineered for long service life without the high cost or inconvenience of off-site factory remanufacturing or reconditioning. The proof is in MasoSine's **20 year warranty** on our pump housing. With only one rotor, one shaft and one seal, MasoSine pumps are quick and easy to maintain; there is no need for complex timing gears, multiple seals, or costly pump reconditioning. Fully CIPable and 3A certified, MasoSine pumps also offer superior cleanability and the reliability that dairy manufacturers need.



masosine

Process Pumps

Sine pumps - gentle and reliable for dairy

- Low shear pumping protects product integrity
- No pulsation or meshing rotors
- Fewer parts - lower maintenance and is fully CIPable
- Improve cheese curd yield by lowering fines
- Perfect for curds and whey, yogurt, cream and cottage cheese
- 20 year warranty on pump housing



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FOOD PROCESSING
EXPO 2014
Booth 913



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