

MECO SEALS

Dairy Seal



The dairy industry's mechanical seal

A variant of MECO's popular AH model seal, the Dairy Seal is specifically designed to meet the needs of dairy product manufacturers.

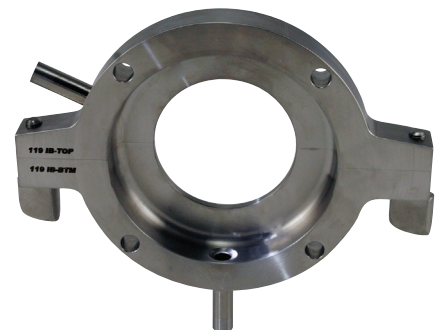
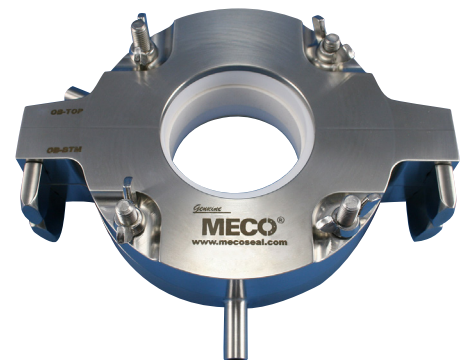
What it is

The MECO Dairy Seal is specifically designed to meet the sanitary needs of dairy product manufacturers. Bench sanitization is made easy with the Dairy Seal's fully split design. The split halves of each component are assembled with hand-operated fasteners, eliminating the risk of bacteria introduced by tools.

While Clean Out of Place sanitizing is recommended, a program can be designed with your local inspector to CIP using the optional seal-welded flush connections. To verify the efficacy of the CIP, the seal should be disassembled, swabbed, and cultured. When tested and approved by local inspectors, CIP can then be used to ensure sanitary operation with minimal disassembly. The Dairy Seal can tolerate 1/4" or more of diametric shaft runout and is custom designed to meet the needs of your machinery.

Dairy Seal features:

- ✓ Large radius corners, eliminate bacterial entrapment areas
- ✓ "No tools" assembly and disassembly
- ✓ Fully-split, easy to remove, bench sanitize and reinstall
- ✓ Optional threadless flush connections



To learn more and to find out if the **Dairy Seal** is the right seal for you, please give us a call, or submit an online application today!

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