



- Low shear and low pulsation pump, ideal for yeast transfer
- No degradation of the valuable yeast
- Pump mounted on a specially designed, portable cart

Certo Certo Process Pumps

When pumping brewer's yeast in suspension, care is required to prevent damage to the yeast that could degrade it and ultimately affect the taste of the beer.

At Steam Whistle Brewery in Canada, a Certa 100 pump is being put to good use as a portable pump for effective and reliable transfer of yeast without damage.

Steam Whistle is one of the only remaining Pilsners in the world that still adheres to the strict standards of the Bavarian Purity Act of 1516. There is no corn syrup, no foam enhancers and no artificial preservatives; the company brews using only pure spring water, malted barley, hops and yeast.

The three vessel brew house at Steam Whistle, built by German brewing technology supplier Esau & Hueber, offers a rate of 125 hl at 12.0°P for wort treatment, water balance and CIP. Designed and engineered in accordance with ULc, CSA and TSSA-CRN regulations, the latest brew house technology is deployed.

Supplied as part of the brew house package, the MasoSine Certa 100 pump is fully portable on a specially designed cart.

The pump is used to transfer viscous yeast from multiple tanks located around the brewery and this activity has been in progress for the past 18 months, having replaced diaphragm pumps. The air consumption associated with diaphragm pumps is avoided, lowering energy consumption and cost.



Smooth, low shear pumping is assured, while cleaning and maintenance of the Certa pump is far easier than the diaphragm pumps previously employed.

Unlike traditional pumps with rotors that cut through the fluid, Certa's sinusoidal rotor gently carries fluid through the pump to dramatically reduce shear.

Certa pumps offer EHEDG Type EL Class I and 3A aseptic certification as standard.

To learn more about our solutions for your applications please contact your local sales company:

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