



# CUSTOM SHAFT SEALS FOR DAIRY PROCESS MACHINERY

MECO Dairy Seals offer clean and cost-effective sealing solutions for wet dairy processes requiring a sanitizable seal.

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



*MECO Dairy Seal*

product manufacturers. The Dairy Seal's features include

- Large radius corners, to eliminate bacterial entrapment areas.
- "No tools" assembly and disassembly
- Fully-split and easy to remove, bench sanitize and reinstall
- Optional threadless CIP flush connections, seal-welded in place.

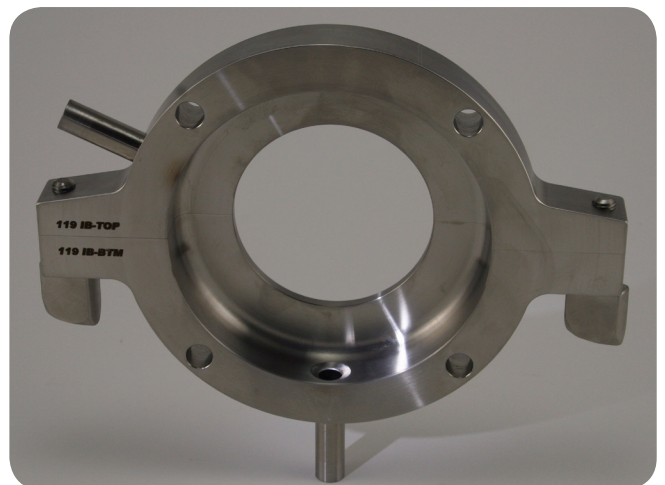


*Disassembled cottage cheese mixer seal*

The MECO Dairy Seal is fully-split for easy removal and bench sanitizing. The split halves of the seal parts are entirely assembled with hand-operated fasteners, eliminating the need for any tools. Each half of the split housings is serial numbered for easy identification on reassembly.

When tested and approved by local inspectors, seal-welded flush connections can be used to help ensure sanitary operation with minimal disassembly.

MECO Dairy Seals permit 1/4" or more of diametric runout and are custom-designed to your machinery.



*Seal-welded CIP flush ports*



## MECO CUSTOM ENGINEERED SHAFT SEALS

Manufactured in Maine since 1984 by *WOODEX Bearing Company, Inc.*

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