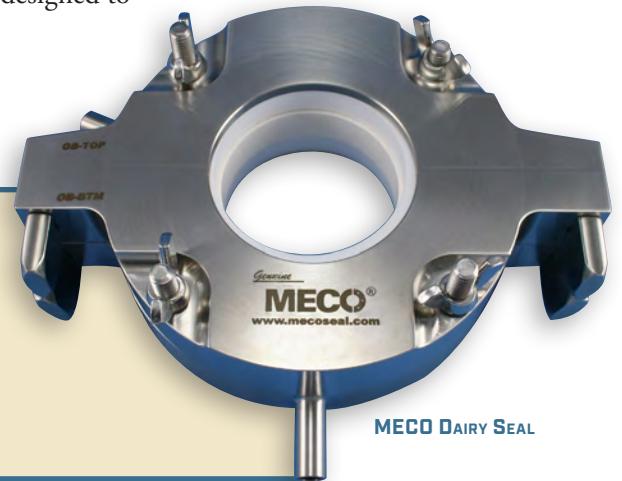


**MECO DAIRY SEALS OFFER CLEAN AND COST-EFFECTIVE SEALING SOLUTIONS FOR WET DAIRY PROCESSES REQUIRING A SANITIZABLE SEAL.**

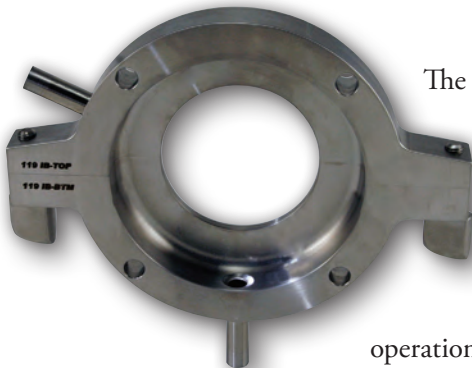
A variant of MECO's popular AH model seal, the Dairy Seal is specially designed to meet the needs of dairy product manufacturers.

### 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 FLUSH CONNECTIONS, SEAL-WELDED IN PLACE.



MECO DAIRY SEAL

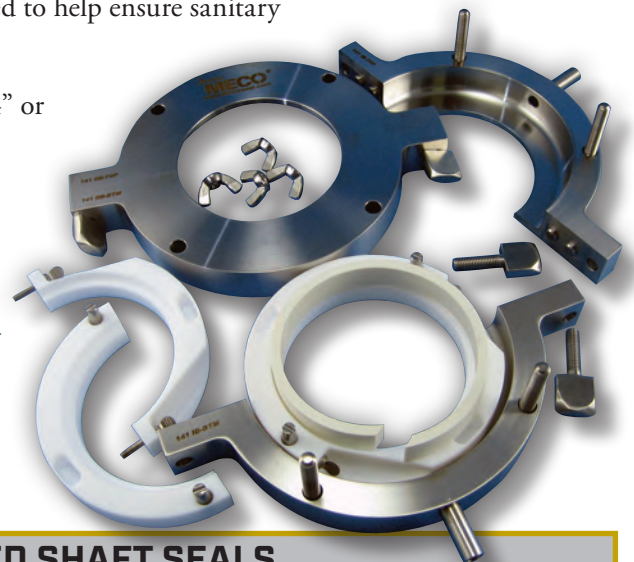


SEAL WELDED FLUSH PORTS

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, optional 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.



DISASSEMBLED COTTAGE CHEESE MIXER SEAL



[www.mecoseal.com](http://www.mecoseal.com)

### MECO ENGINEERED SHAFT SEALS



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