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With hygienic design ready for daily cleaning DV 650 and DV 800 FP-r from Leybold: compact, hygienic, robust

Cologne, March 2023 – Vacuum systems used in food and packaging processes must contribute to safe and efficient food supply. With the new wash-down vacuum pumps DV 650 and DV 800 FP-r of the established, dry-running DRYVAC series, Leybold has developed two models for these industrial processes. Their use facilitates production, increases food safety and extends the shelf life of foodstuffs

Washable in any installation position

The new DRYVAC DV 650 and DV 800 FP-r screw vacuum pumps are characterized not only by their proven functional principle but also by their compact design. In demanding, harsh food applications, they require only a small footprint and little installation space. In addition, they can be washed down inside and outside in any installation position.

Installation close to the machine possible

In addition, their compact size and low noise level enable uncomplicated, near-machine installation in the immediate vicinity of the production line. The advantage for users: during daily cleaning of the system, the DV 650/800 FP-r pumps can be washed down with the production equipment in one process. This results in fewer system downtimes, better cycle times, less maintenance, a higher standard of hygiene and higher filling and packaging outputs. This is a real advantage in packaging applications requiring good vacuum level (i.e. low pressure) such as skin pack for example.

Oil-free technology reduces contamination

Due to their rotor design, Leybold's robust DRYVAC models operate very energy-efficiently and at low lifetime costs. In line with the requirement profile in most applications, their use also guarantees a high pumping speed from atmospheric pressure to low pressure ranges. Thanks to modern, oil-free pump technology, the risk of contamination of pumped media with lubricants is minimal. "This requirement is of great importance across all applications in the food industry," reports Olaf Stahlschmidt, the DRYVAC product manager at Leybold.

Equipped with frequency converter

The DV 650 and DV 800 FP-r models are equipped with a frequency converter for easy monitoring and control. It enables a variety of functionalities: For example, it provides only the energy required at a time, which leads to lower energy consumption overall. Furthermore, it offers the possibility of a definable ramp-up of the rotation frequency with which a vacuum chamber can be gently evacuated. This is particularly advantageous when processing foodstuffs that would change their shape if the pressure in the chamber were lowered too quickly, such as bakery products.

The advantages for users at a glance:

- Water cooling enables installation directly in the air-conditioned process area
- Suitable for daily wash down and flushable with liquids inside
- High tolerance to vapor, liquid slugs and soft particles thanks dry screw principle
- Easy maintenance, longer maintenance intervals
- Optional integrated, easy-to-clean stainless steel silencer.



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About Leybold

Established in 1850, Leybold is a pioneer in vacuum innovation. Our inventions have paved the way for many modern-day vacuum technologies, including our range of next-generation vacuum products. We are recognized globally as a leader in the manufacture of vacuum pumps and systems for industrial and scientific vacuum applications, that are supported by our specialized and globally accessible Service solutions.

We are proud to live up to our brand promise - Pioneering products. Passionately applied.

Founded in Cologne, Germany with sales and service locations around the globe. We are a part of the Atlas Copco Group. For more information, visit leybold.com.