

# HOW ARE VACUUM PUMPS USED IN THE FOOD AND BEVERAGE INDUSTRY?

## MAKE IT BECKER.

Food and drink are two of Britain's most talked-about subjects (after the weather of course).

*"What's for dinner?"*

*"Shall we grab a coffee?"*

*"Where shall we go for lunch?"*

*"Is it wine 'o'clock yet?"*

We talk about them so much – sometimes without even thinking about it. But what's rarely mentioned when it comes to food and drink is vacuum pumps. Why would they be? It's not exactly an obvious connection to make – think food; think vacuum. And yet, vacuum pumps are used in so many aspects of the food and beverage industry; from manufacturing and packaging right through to storage and serving. So in this article, we thought we'd show you the vital role Becker products play in the food and beverage industry.

### Applications

What are Becker products used for? That's a great question. Our technology is used in a wide range of industries in numerous applications. In food manufacturing alone, you'll find our products being used for:

- Foil packing
- Automated sorting/pick and place
- Thermoforming
- Vacuum packing
- Freeze drying
- Fruit and veg chilling
- Pneumatic conveying
- Air knives
- Removing oxygen and moisture
- Bag filling
- Tray sealing
- Carton erecting
- Blister packaging
- Scalding tanks
- Vacuum sealing
- Evisceration

You'll find our products in commercial bakeries, dairy farms, abattoirs, food processing plants, wine-makers, breweries, packaging plants, butcher's shops and a whole host of other businesses. We could go on, but you get the picture. There really are so many ways our products are used in food and beverage production and packaging, and with good reason...

### Best in class

Pneumatic and vacuum equipment is popular with food manufacturers because it is an effective, efficient and hygienic solution. You reduce the risk of contamination and preserve the quality of your product. But Becker takes it one step further by developing best in class vacuum and low-pressure solutions. Compared to equivalent competitor products, our pumps often exceed in performance and run at a lower cost. They're compact in design so that they take up less room and create less noise. Plus, they are built

for efficiency so your energy costs will be lower too. And it's not just single pumps that we supply and service. We can create centralised vacuum systems, designed to suit your business's needs and make your production lines even more efficient.

### MAKE IT BECKER.

There are lots of things that make us proud to be Becker. Not only the innovation and quality of our products and the customer-focused solutions we provide. But we're proud of our commitment to the environment too. Every product we manufacture is designed to be as energy-efficient as possible, to reduce your carbon footprint and ours.

So if you work in food manufacturing and are interested in how Becker can help you, we'd love to chat. From tabletop vacuum sealers to centralised vacuum systems, we're helping the food industry become more hygienic, innovative, and efficient.

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Then contact your local Becker sales representative or visit [becker-international.com](http://becker-international.com)

