



## A Simple Pump to Consider for Hot Liquor -at Mash in and Sparge

Pacer Pumps S Series, ISE2GL-03.OC (Made in USA), UPC Code: 400015305082

Most reasonably priced at the Webstaurantstore



Ideal for a number of reasons, some of which won't apply to every brewery. This was recommended by one of our very discerning customers. Here is what was said.

1. I needed a pump that could "suck" and be dead headed without damage. Also known as a suction pump or a negative head pump. Typical pumps push, but don't pull, and the head needs to be constantly flooded to function properly. The pump sits above the bottom of my HLT, so I have to be able to suck out of it.

2. Stainless pump head that can pump hot water. Although this pump is limited to <180 degrees, it's adequate as an HLT pump. It's also gonna run clean and not rust. (I realize this sounds bizarre, but most suction pumps capable of moving hot liquid are basically sump pumps with iron or cast iron heads. They rust.) The motor is cooled by a fan.

3. It's a single-phase motor. Given that I can use a valve to partially dead head the pump and control flow (especially critical for mashing in), I want a simple on/off switch for the pump and don't want a vfd. I also don't want to tax my electrical system with extra amperage and a single phase 240v motor is more efficient than a 3-phase with a vfd + converter.

4. It's cheap! At like \$1700 shipped, it's a solid pump for a reasonable price. Obviously you can get a better suction pump with a vfd+converter from fristam or similar, but that pump is gonna run \$5000+, and require a vfd.

An HLT pump is really only used (in my brewery at least) for mashing in and sparging. Precision is not critical, and simplicity is super valuable.