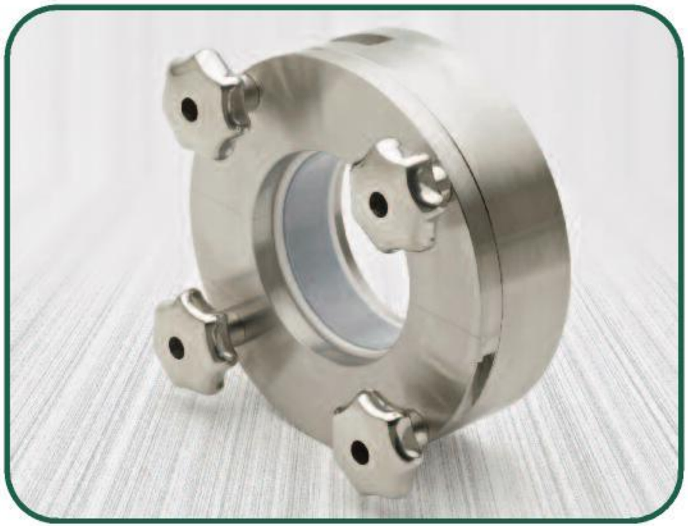
CinchSeal®

9100 Series Sanitary Seal

USDA, AMS Accepted
Meat & Poultry Equipment

Compliant with NSF/ANSI/3-A 14159-1-2002

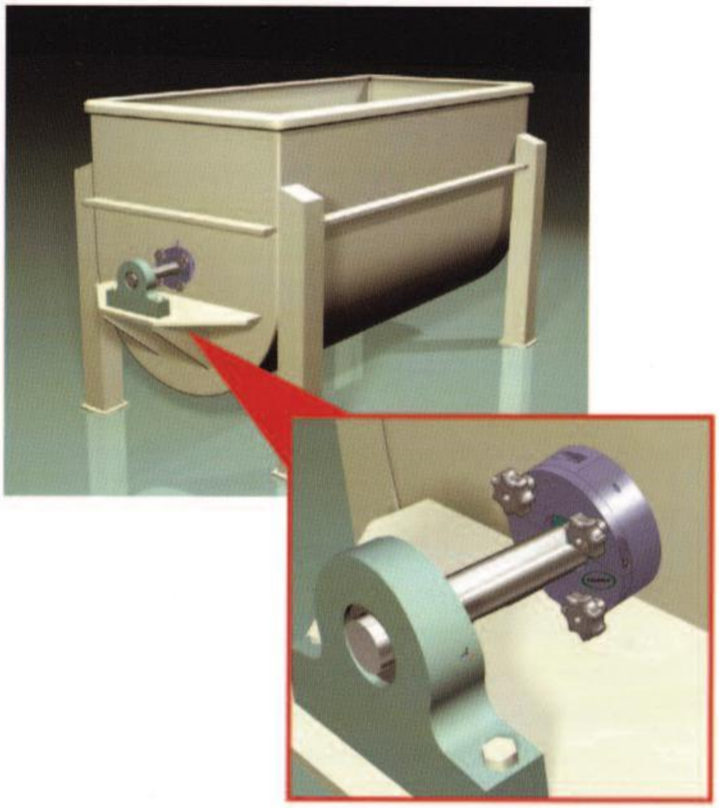


Knobs are quoted separately.

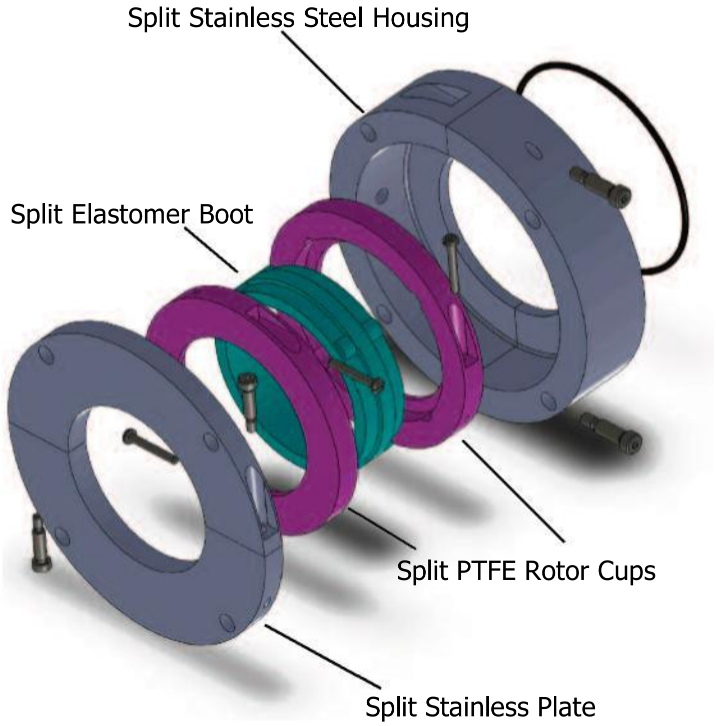
- Seal installation requires no removal of bearings or drive units due to split design
- Stops product leaks and eliminates housekeeping issues
- No mechanical adjustments needed once installed
- Does not damage shafts like lip seals and packing
- Machined from stainless steel to accommodate caustic washdowns
- Eliminates batch contamination
- Seal can easily be disassembled and assembled for wash downs between batches

USDA Acceptance of 9100 Series Seal

February 22, 2010 - The United States Department of Agriculture, Marketing and Regulatory Programs, Agricultural Marketing Service has awarded an Equipment Acceptance Certificate to Cinchseal® for its new 9100 Series Seal. The new seal is in compliance with NSF/ANSI/3-A 14159-1 - 2002 Hygiene requirements for the design of meat and poultry processing equipment. The 9100 model designation is for a split mechanical rotary seal. For more information about the 9100 series seal, please contact Cinchseal® directly at 856-662-5162.



Exploded view of CinchSeal 9100 Series



How the 9100 Series Works

The heart of our USDA approved 9100 seal is our elastomer "boot" that is designed to create an interference fit on the shaft. This tight fit allows the elastomer to turn with the shaft and thereby eliminating shaft damage or wear. The elastomer "boot" seals the shaft and stops product from migrating past while also turning a series of mineral filled PTFE rotor cups. As the elastomer and rotor cups turn with the shaft they are compressed with the optimum amount of face pressure against a stationary face. The rotating face against a stationary face is what creates the primary seal that stops product from getting by. The PTFE rotor cups are designed to be the wearable part of the seal and repair kits are available. The repair kit consists of two new PTFE split rotor cups and new split elastomer. The seal is designed to be purged with air 5 to 8 PSI over vessel pressure to keep rotating seal faces cool and free of material. The 9100 seal is easy to take apart, clean, and re-assemble for daily maintenance.

Applications

The CinchSeal 9100 series is designed to seal rotating shafts on meat blenders and cookers used in the meat and poultry processing industry. It can also be used on ribbon blenders and paddle mixers used in processing dry powder, semi-solid, and slurry applications.

Available Accessories

- Seal Repair Kits
- Air Pressure Regulators
- Automatic Greaser

Purge Options

All CinchSeals should be purged with either plant air, nitrogen, or silicone grease. For best results, each seal should have an individual air regulator and not share. Air purging the seal creates a higher pressure inside the seal cavity which creates an air barrier that helps keep material inside the tank and out of the seal which adds to the life of the wearable parts of the seal.

Installation

The CinchSeal 9100 series should not be installed on severely worn equipment. Damaged shafts or excessive float or misalignment should be corrected prior to installation. The seal must be mounted square to the shaft. Please refer to installation guide when mounting your seal.