

Lobe Pump Overview

Lobe pumps are used in a variety of industries including, pulp and paper, chemical, food, beverage, pharmaceutical, and biotechnology. They are popular in these diverse industries because they offer superb sanitary qualities, high efficiency, reliability, corrosion resistance, and good clean-in-place and sterilize-in-place (CIP/SIP) characteristics.

These pumps offer a variety of lobe options including single, bi-wing, tri-lobe (shown), and multi-lobe. Rotary lobe pumps are non-contacting and have large pumping chambers, allowing them to handle solids such as cherries or olives without damage. They are also used to handle slurries, pastes, and a wide variety of other liquids. If wetted, they offer self-priming performance. A gentle pumping action minimizes product degradation. They also offer reversible flows and can operate dry for long periods of time. Flow is relatively independent of changes in process pressure, so output is constant and continuous.

Rotary lobe pumps range from industrial designs to sanitary designs. The sanitary designs break down further depending on the service and specific sanitary requirements. These requirements include 3-A, EHEDG, and USDA. The manufacturer can tell you which certifications, if any, their rotary lobe pump meets.



How Lobe Pumps Work

Lobe pumps are similar to external gear pumps in operation in that fluid flows around the interior of the casing. Unlike external gear pumps, however, the lobes do not make contact. Lobe contact is prevented by external timing gears located in the gearbox. Pump shaft support bearings are located in the gearbox, and since the bearings are out of the pumped liquid, pressure is limited by bearing location and shaft deflection.



1. As the lobes come out of mesh, they create expanding volume on the inlet side of the pump. Liquid flows into the cavity and is trapped by the lobes as they rotate.
2. Liquid travels around the interior of the casing in the pockets between the lobes and the casing -- it does not pass between the lobes.
3. Finally, the meshing of the lobes forces liquid through the outlet port under pressure.

Lobe pumps are frequently used in food applications because they handle solids without damaging the product. Particle size pumped can be much larger in lobe pumps than in other PD types. Since the lobes do not make contact, and clearances are not as close as in other PD pumps, this design handles low viscosity liquids with diminished performance. Loading characteristics are not as good as other designs, and suction ability is low. High-viscosity liquids require reduced speeds to achieve satisfactory performance. Reductions of 25% of rated speed and lower are common with high-viscosity liquids.

Advantages

- Pass medium solids
- No metal-to-metal contact
- Superior CIP/SIP capabilities
- Long term dry run (with lubrication to seals)
- Non-pulsating discharge

Disadvantages

- Requires timing gears
- Requires two seals
- Reduced lift with thin liquids

Applications

Common rotary lobe pump applications include, but are not limited to:

- Polymers
- Paper coatings
- Soaps and surfactants
- Paints and dyes
- Rubber and adhesives
- Pharmaceuticals
- Food applications (a sample of these is referenced below)

Food and cosmetic products capable of being pumped by lobe rotor pumps.

From Dickenson, T. C. 1995. Pumping Manual, 9th Ed. Elsevier Advanced Technology: Kidlington, Oxford, U.K.

Alcohol	Coffee liquor	Glycerin	Mousse	Sorbitol syrup
Apple purée	Cordials	Gooseberries	Mussels	Soup
Apricots	Corn oil	Gravy	Mustard	Soya sauce
Baby food	Corn syrup	Hand cream	Nail polish	Spirits
Batter	Cottage cheese	Honey	Nail varnish	Starches
Beans	Cotton seed oil	Horseradish	Offal	Stews
Beer	Cranberry juice	Ice cream	Olive oil	Strawberries
Beetroot	Cream	Icings	Onions	Sugar
Biscuit Cream	Cream cheese	Iodine ointment	Palm oil	Syrup
Blackcurrants	Custard	Jams	Pastes	Tapioca
Brine	Dog food	Jelly	Peanut butter	Tea
Broth	Dough	Ketchup	Pectin	Tomato ketchup
Butter fat	Eggs - whole	Lard	Perfumes	Tomato paste
Caramel	Egg yolk	Liquid sugar	Piccalilli	Tomato purée
Castor Oil	Essences	Lotions	Pie fillings	Toothpaste
Cat food	Evaporated milk	Malt	Pizza toppings	Vaseline
Cheese curd	Fish	Maple syrup	Plasma	Vegetables
Cheese whey	Flavorings	Margarine	Potato salad	Vinegar
Cherries	Fondants	Marmalade	Preserves	Water
Chicken paste	Fruit juice	Marshmallow	Purées	Wines
Chili con carne	Fruit pulp	Marzipan	Quinine	Wort
Chocolate	Fruit - whole	Mascara	Rice pudding	Yeast
Chutney	Fruit yogurt	Mayonnaise	Salad dressing	Yogurt
Cockles	Gelatin	Milk	Shrimps	
Coconut oil	Gherkins	Mincemeat	Soap	
Cod oil	Glucose	Molasses	Solvents	

Materials of Construction / Configuration Options

- **Externals (head, casing)** - Typically 316 or 316L stainless steel head and casing
- **Externals (gearbox)** - Cast iron, stainless steel
- **Internals (rotors, shaft)** - Typically 316 or 316L stainless steel, non-galling stainless steel
- **Shaft Seal** - O-rings, component single or double mechanical seals, industry-standard cartridge mechanical seals

Manufacturers

- [Viking Pump, Inc.](#)
- [Wright Flow Technologies, Inc.](#)



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