



FOOD EQUIPMENT COMPANY

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F&H CERTIFIED PUMP REPAIR PROCESS

Once the pump is unloaded and removed from the shipping container/crate the following inspection is completed after the pump is cleaned:

1. General Inspection
 - a. Missing/damaged parts
 - i. Port damage
 - ii. Cover wing nuts
 - iii. Rotor nuts
 - iv. Body studs
 - v. Body dowel pins
 - b. Wet-end wear
 - i. Wear on shaft splines
 - ii. Damage to body, rotors and cover
 - iii. Check clearances
 - iv. Look for unusual/uneven wear patterns
 - v. Evaluate unusual wear for possible system problems
 - vi. Check seal condition
 - c. Back-end wear
 - i. Check bearings for wear/failure
 - ii. Check oil level and quality
 - iii. Check gear case oil for water
 - iv. Inspect both shafts for trueness and keyway quality
 - v. Inspect shaft seal area for wear/pitting
 - vi. Inspect shaft threads for damage/pitting
 - vii. Check gears for wear/damage
2. Prepare bid for customer based on above inspection
3. Upon approval by customer
 - a. Completely disassemble pump
 - b. Clean disassembled gear case in hi-temperature washer
 - c. Sandblast gear case and repaint
 - d. Replace all safety warnings and labels
 - e. Polish body and cover to remove protrusions into rotor area
4. Re-Assembly
 - a. Install new bearings on shafts
 - b. Install shafts in gear case
 - c. Check clearances and re-shim, if needed
 - d. Install new grease/oil seals
 - e. Assemble body, rotors and cover