



# WEMCO - HIDROSTAL® ON THE JOB

## WEMCO® HIDROSTAL® Harvests Cranberries

The story of the cranberry is truly American. It was harvested by Native American Indians, improved by the early settlers in Cape Cod, and is today a major agricultural industry.



Cranberries prefer an acidic soil composed of peat moss and sand. The bog is constructed in such a way as to have an ample water supply nearby for irrigation in the summer and to flood the bog in the winter to protect the vines from the harsh New England winters.

Harvesting of the berries was originally done by hand with the farm laborers moving through the dry bogs, bending down with a cranberry scoop, and picking the fruit from the low, ground-hugging vines. This laborious, back-breaking method of harvesting was practiced until the mid 1950's, when the Massachusetts farmers realized that flooding the bogs with at least 6" of water over

the vines would cause some of the berries to float to the surface. They reasoned that, if all the berries could be removed from the vines and floated, harvesting would be much less tedious and production could be increased substantially. A machine was designed to move through the flooded fields with a rotating reel that would gently remove the fruit from the vine.

After the berries are released from the vine and are floating free, they are gathered together or corralled by using a board approximately 6" wide, with another board of the same width attached along the length at the center, forming a "T." These sections are then joined to other sections by a canvas hinge forming a very long floating fence. This allows workers to wade through the bog collecting or corraling the berries to one side of the bog, occupying approximately 1/20 of the bog's flooded surface with the berries about 4" to 6" thick.



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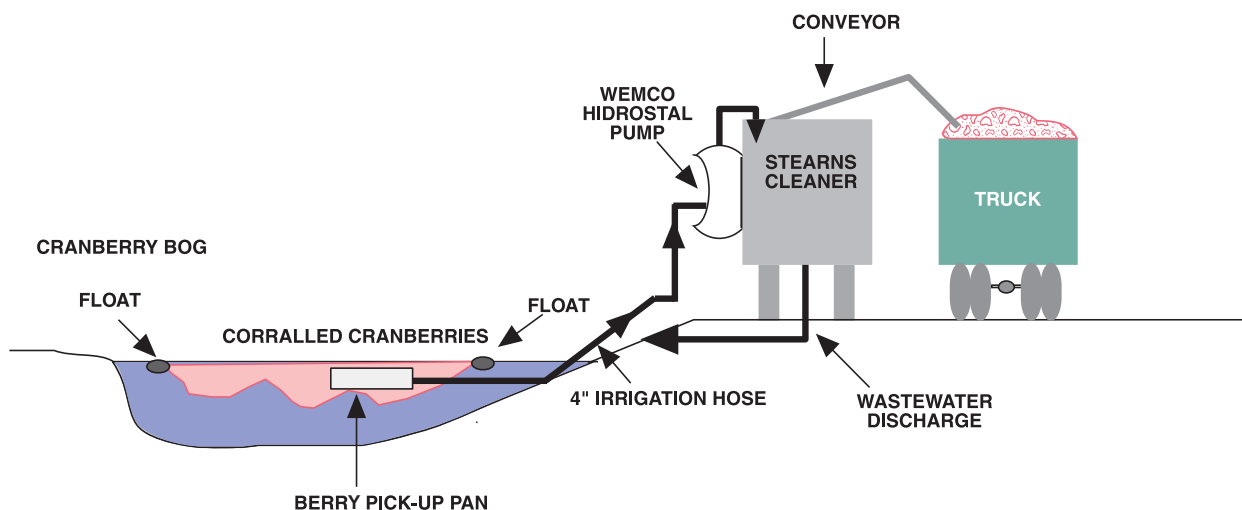
This thick mass of fruit is then moved to the berry pick-up pan, which is set just below the water's surface. A four inch diameter irrigation hose is connected to the pick-up pan, which in turn is connected to the suction of a WEMCO-HIDROSTAL Harvesting Pump, which pumps the berries, along with any floating debris, i.e., pieces of vine, leaves, etc., to the Stearns Cleaner. At the Stearns Cleaner, the berries are separated from the floating debris, washed and discharged into the waiting trucks to be taken to a nearby processing plant.

About 98% of the water used to convey the berries is returned to the bog after being screened for removal of any debris.

The WEMCO-HIDROSTAL Pump Model E5K was chosen by Mr. Jack Haywood of Stearns Irrigation, Inc. of Plymouth, MA, the manufacturer of the cranberry harvesting equipment, for its demonstrated ability to pump the fragile cranberries with virtually no damage or degradation, as well as handle the trash and debris that inevitably ends up in the flow stream. The pump is engine driven and was sized for 600 GPM at 21 ft. TDH.



The unique screw centrifugal design of the WEMCO-HIDROSTAL pump is key to its gentle handling characteristics. The single channel design minimizes contact with pump surfaces and has proven to be effective in other food industry applications as well. The pump gently conveys foodstuffs that require delicate handling and is used in wineries to move grapes, in canneries to convey whole vegetables, and is even used in the transportation of live fish. Other food applications include moving viscous, heavy fruit or tomato paste from evaporators.



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