

Brine Shop

Warren County/District 1

Problem/Challenge Addressed

Cluttered brine shop and too many valves, filters, and checks in the flow line.

Method/Process/Product to Resolve Challenge

The first improvement was to create a better storage area for spare pumps and pumps stored over the winter. The MR2 staff, Josh Benjamin and Frank Byers, built shelving units to store the pumps. Additionally, a mock brine pumping area was created to test electrical and pumping capabilities for pump rehabilitation and trouble shooting in the workshop. Before, pumps were stored on the shop floor and testing was limited to field diagnostics; less diagnostic testing resulted in replacing pumps instead of repairing them.

The second improvement was altering how brine was produced. Alterations included relocating the supply gallon meter to more accurate locations, adjustments of valves, removal of unneeded filters, and directing the brine into a mixing tank. All these changes allow brine to be full free flow without the need to turn on and off water supply valves. Production went from 5,000 gallons per hour to 7,500 gallons per hour with consistent salt percentage/specific gravity.

Results/Key Takeaways

Increased production, improved facility safety, and produced a more consistent product.



Contact Information

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