

FLOTRONIC[®] GOOD FOOD PUMP



When it counts,
count on Unibloc®.

THE GOOD FOOD PUMP TAILOR-MADE FOR THE FOOD INDUSTRY

When developing the 'Good Food' Pump, Flotronic was careful to combine many of the existing features of the 'One-Nut' design with new developments. A good example is the air valve which does not require lubrication. On the 'Good Food' Pump, this valve is constructed in pure virgin PTFE with Stainless Steel internals.

This pump also sees the 'One-Nut' concept expanded into a 'tool-free' arrangement using a removable T bar. The manifolds can be removed by hand using the Stainless Steel handles provided. The pump can be stripped and cleaned in situ, without introducing any tools into your food production areas.

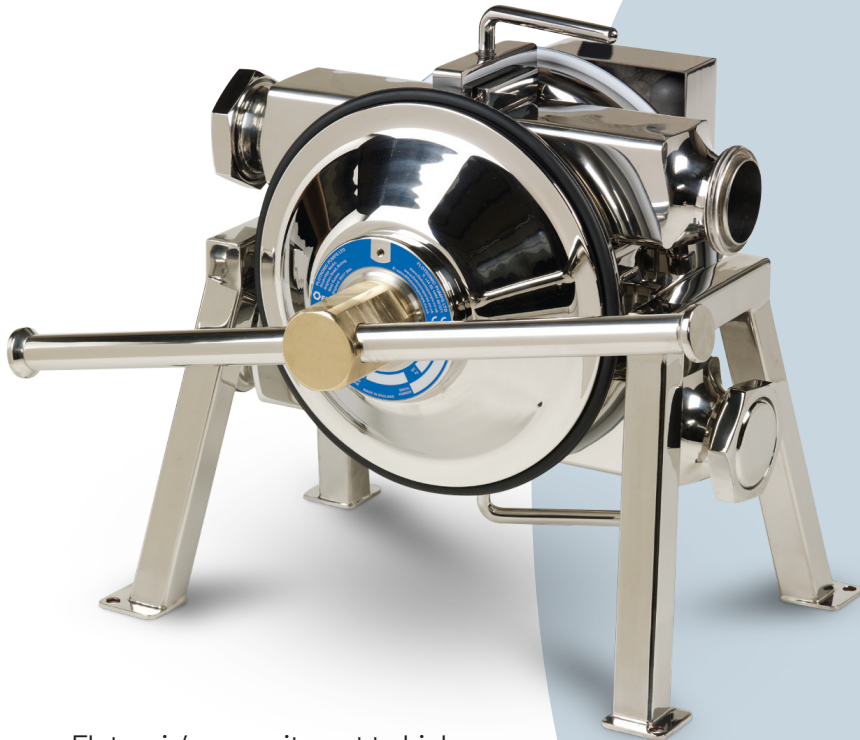
One of the most important features of the 'Good Food' Pump is that food product passes directly through the center of the pump between the two diaphragms. The diaphragms form the major sealing areas along with standard O-ring seals on the manifolds to complete the simple sealing system. Special attention has also been given to the pump body and manifolds to improve the pump's flow and CIP characteristics. The manifolds, for example, are deliberately enlarged to allow large solid sizes to pass through easily. This feature, together with the pump's low shear, means that traditionally difficult products are easily transferred.

The divider seals are a good example of design allowing easy cleaning, as they are easily removed by hand for washing and replacement in less than 30 seconds.

All external surfaces are in either PTFE or Stainless Steel - for easy cleaning.



BENEFITS INCLUDE



- The unique **'One-Nut' design** which facilitates 'between batch' cleaning
- **Clean in place (CIP)** connection as standard
- **Internal jacketing option**, which allows the temperature to be maintained as it passes through the pump
- An ability to **self-prime** - (12ft/3.6m dry and 26ft/8m wet). Maximum operating air pressure up to 7.2 bar
- All 'Good Food' Pumps come with **hygienic connections** to suit the Customer's specific requirements
- **Low shear rate** - permitting handling of large or delicate solids
- Internal pump clearances allow for **solids up to 1"** to pass through the pump
- The ability to dry run, making it possible to leave the pump running to completely empty the supply vessel
- Pumps capable of handling **very high viscosity** products up to and exceeding 300,000 centipoise (cP)
- Tool free maintenance allowing **15 minute strip down and rebuild** by hand using the integral T Bar
- **Polished option** available.

Flotronic's commitment to high quality management of the processes that create and control our products is recognized in the achievement of ISO 9001 accreditation, the internationally recognized standard for quality management of business.

Applications



Dairy



Food & Beverage

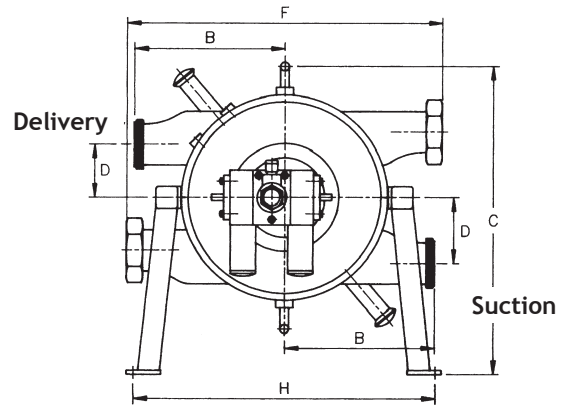
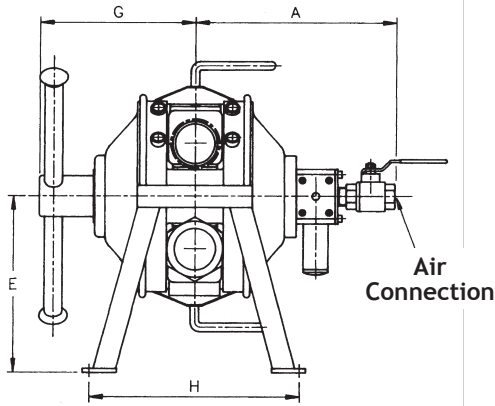
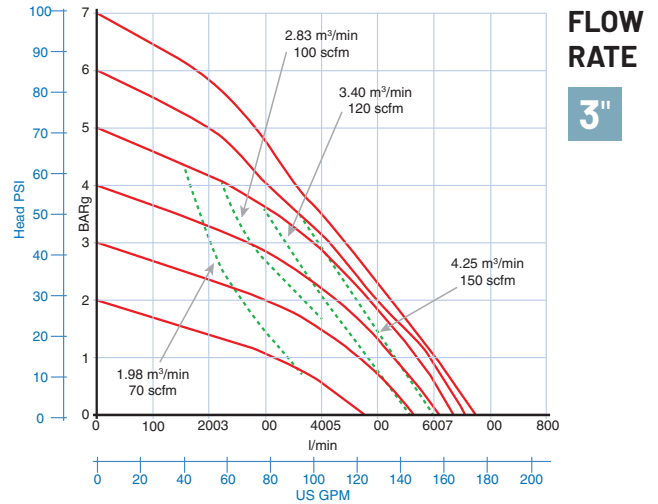
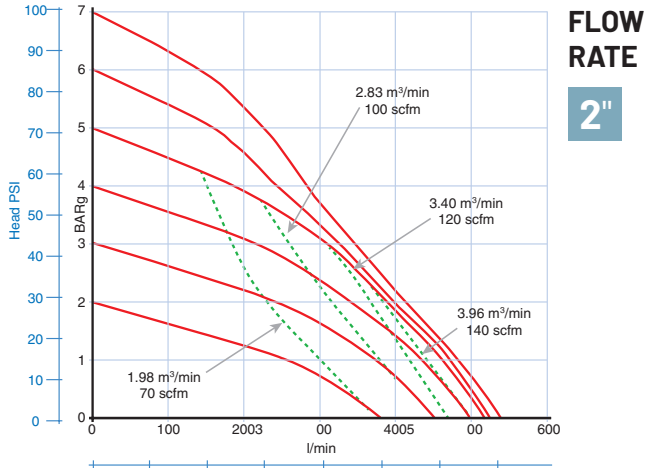


Pharmaceutical



Cosmetics/
Personal Care

14" DIAMETER DIAPHRAGM



Good Food Pump Dimensions										
SIZE	A	B	C	D	E	F	G	H	Wt/lb	Diaphragm Diameter
2.0"	14.75"	14/15"	22.50"	3.25/5"	13"	29"	50.75"	15.25/22"	213	14
3.0"	15.25"	11"	22.50"	4.25/4.5"	13"	22"	50.75"	15.25/22"	209	14

When it counts, count on Unibloc®.

Unibloc Hygienic Technologies provides a broad portfolio of powerful solutions for companies around the world.



unibloctech.com

