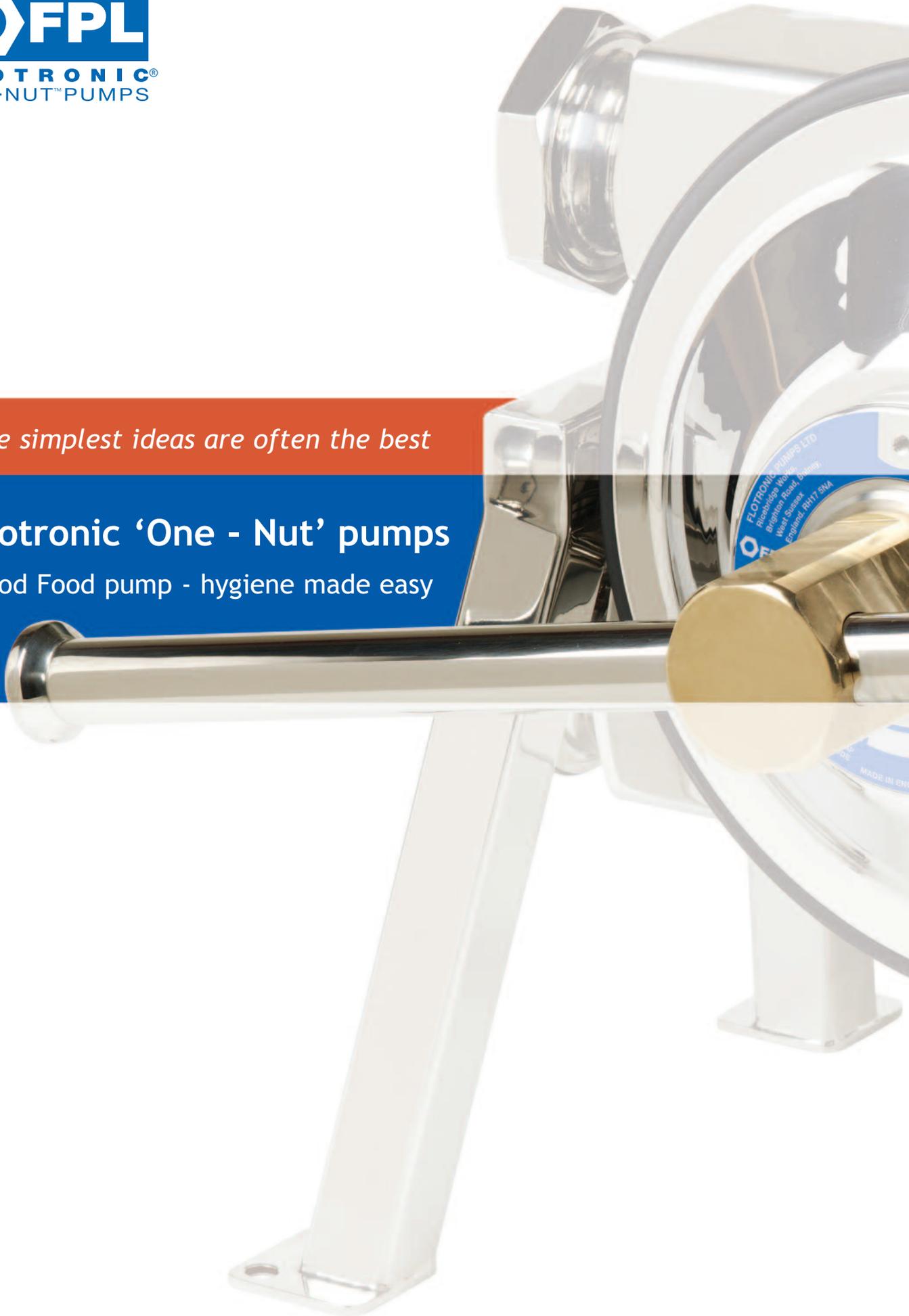




The simplest ideas are often the best

Flotronic 'One - Nut' pumps

Good Food pump - hygiene made easy



The Good Food Pump - tailor-made for the food industry



When developing the Good Food Pump, Flotronic were 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. This means 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 centre 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.

Flotronic 'One - Nut' pumps - The simplest ideas are often the best

Flotronic Tool Free Pump

The 'Good Food Pump' gives food industry customers very specific benefits:

- 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 - (3.6m dry and 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 25mm 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.

Applications:

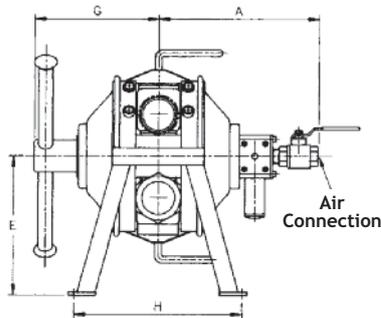
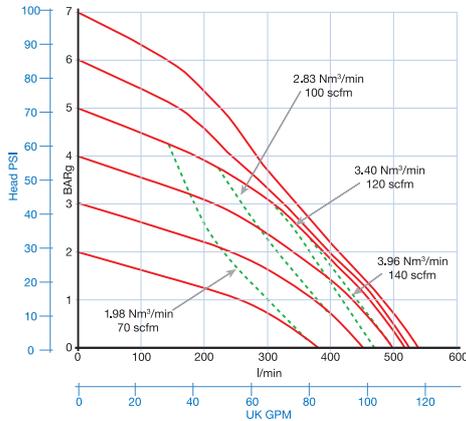
- Dairy
- Food and Beverage
- Pharmaceutical
- Cosmetics/Personal care.

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

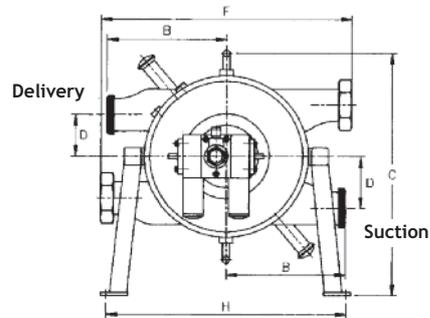
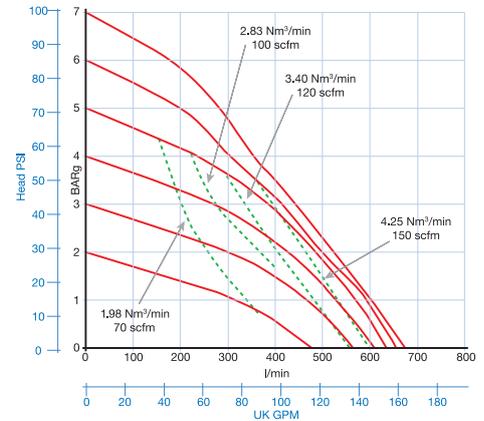


Technical Data

Flow Rate 14" diameter diaphragm **2"**



Flow Rate 14" diameter diaphragm **3"**



Good Food Pump										Diaphragm Diameter
Size	A	B	C	D	E	F	G	H	Wt/kg	
2"	375	360/380	570	85/125	330	740	290	390/560	97	14"
3"	390	280	570	100/115	330	560	290	390/560	95	14"

Maximum operating pressure 7.2 bar (105 PSIG)

Dimensions in mm

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For authentic Flotronic pump spares go to: www.flotronicspares.co.uk



ATEX APPROVED PUMPS



'Flotronic' is a UK registered trade mark.

Specifications subject to change without notice.