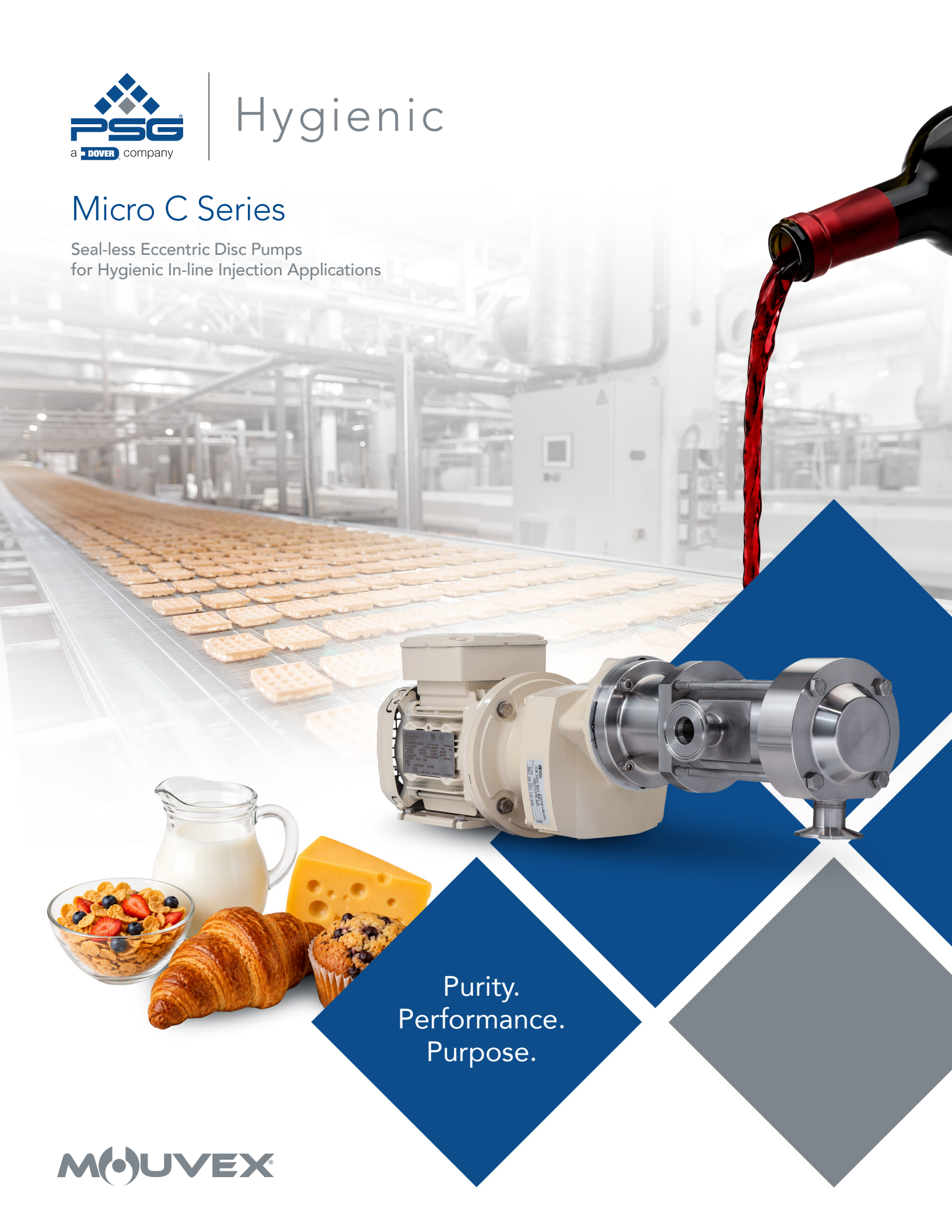




Hygienic

Micro C Series

Seal-less Eccentric Disc Pumps
for Hygienic In-line Injection Applications



Purity.
Performance.
Purpose.



Micro C Series

SEAL-LESS ECCENTRIC DISC PUMPS FOR HYGIENIC IN-LINE INJECTION APPLICATIONS

A unique alternative to typical pump configurations, Mouvex Micro C Series Pumps are designed to be seal-less without mechanical seals, magnetic drives or packings. Micro C pumps deliver high-suction vacuum and strong air compression on discharge that enable self-priming dry-run capabilities and full line stripping for maximum product recovery.

ADVANTAGES:

- Eccentric Disc design enables consistent flow and improved energy savings
- Clean-in-place (CIP) and sterilize-in-place (SIP) capabilities deliver ultimate convenience and cleanliness
- Extremely gentle, pulse-free flow protects shear-sensitive products
- Run-dry capability for up to 5 minutes
- Reduced downtime for maintenance with fewer moving parts and no mechanical seals or timing gears

CONSTRUCTION:

- All stainless steel construction
- Shaft sealed by stainless steel bellows
- Surface finish Ra 0.8 μm (32 μin) on all wetted surfaces

FEATURES & BENEFITS:

- Seal-less design eliminates leakage
- Line-stripping capabilities, including the ability to strip and drain transfer piping
- Self-priming with dry-run capabilities
- Strong vacuum and air compression ability
- Shear-sensitive handling
- Consistent flow rate independent of pressure
- Low linear speed
- Exceptional ability for in-line injection and product addition
- Maintains performance over time
- Effective with both high- and low-viscosity fluids
- Full drainability
- Clean-in-place (CIP)/sanitize-in-place (SIP)
- Easy integration

Applications

DAIRY PRODUCTS

- Injection fermenting agents, flavorings, additives, liquid sugar

BEVERAGES AND BREWING

- Injection alcohol, flavorings, colorings, fermenting agent, liquid sugar, glucose, syrups

CONFECTIONERY

- Injection colorings, alcohol, liquid chocolate, liquor, liquid sugar
- Chocolate coating
- Chocolate-filled cakes

CONVENIENCE AND CANNED FOOD

- Addition of sauces, spices, mustard, cream, ketchup, mayonnaise, flavoring agents

ANIMAL AND PET FOOD

- Addition of enzymes, medicine, flavorings

CEREALS

- Addition of additives, colorings, flavorings

COSMETICS

- Addition of cream, pomade, syrups, liquid pharmaceutical products, lotions, gels, oils, milks

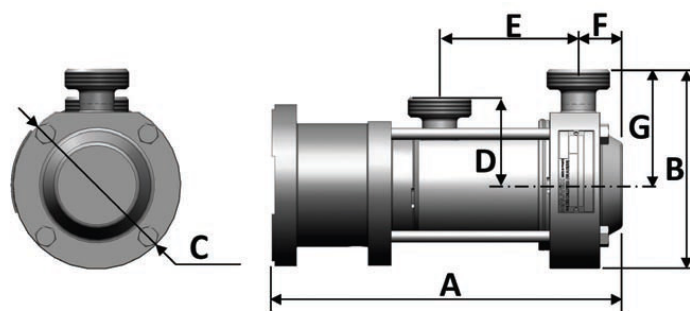




How Mouvey Technology Works

Eccentric disc pumps consist of a cylinder and pumping element mounted on an eccentric shaft. As the shaft is rotated, the pumping element forms chambers within the cylinder that enlarge at the intake port, drawing fluid into the pumping chamber. The fluid is transported to the discharge port, where the pumping chamber size is decreased. This action squeezes the fluid out into the discharge piping.

Mouvey Principle



OPTIONS:

- DIN 11851: DN20 / 3/4"
- ISO Clamp: DN25 / 1"
- BSP/NPT: DN15 / 1/2"
- ASME - BPE Clamp: DN25 / 1"
- SMS: DN25 / 1"
- Can be base-mounted or cart-mounted for mobility
- DIN 32676 Clamp: DN20 / 3/4"

Performance Data

MODEL	MAX. SPEED	MAX. FLOW RATE	MAX. DIFF. PRESURE
Micro C 125	1000 rpm	125 l/h	15 bar
		0.55 GPM	217 psi
Micro C 250	1000 rpm	250 l/h	10 bar
		1.1 GPM	145 psi
Micro C 500	1000 rpm	500 l/h	5 bar
		2.2 GPM	72 psi
Micro C 800	1000 rpm	800 l/h	3 bar
		3.52 GPM	43 psi

Dimensions*

		MC125	MC250	MC500	MC800
A	mm (in.)	242.5 (9.55)			
B	mm (in.)	138 (5.43)			
C	mm (in.)	116 (4.57)			
D	mm (in.)	61 (2.39)			
E	mm (in.)	96 (3.78)			
F	mm (in.)	30.5 (1.20)			
G	mm (in.)	80 (3.15)			
Weight	kg (lbs.)	8 (17.7)			

* With DIN 11851 Connections



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Performance.
Purpose.

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