Seal-less Design

The Unique seal-less design features a double stainless steel bellows which ensures durability, safety and product containment. The SLS Series provides very high suction and discharge pressures which allows it to self-prime and fully strip lines, maximizing product recovery.

Run Dry Capability

The SLS can run dry for up to 5 minutes, and the self-compensating eccentric disc principle provides consistent flow rates over a long period of time. The flow rate is extremely accurate even at low speeds.

Dependable

There are fewer moving parts, which results in reduced maintenance and downtime.

Advantages:

- Eccentric Disc design allows for consistent flow and improved energy savings
- Extremely gentle, pulse-free flow to protect shear-sensitive products
- Reduced maintenance with no mechanical seals or timing gears
- Easy to install
- Clean in place (CIP) and Sterilize in place (SIP) for the ultimate in convenience and cleanliness

Options:

- Bellows Monitoring System (BMS)
- SMS
- DIN 11851
- DIN 11864 BF-A Aseptik fl
- (2") Tri-Clamp ASME-BPE
- Heating jacket
- Mobile -mounted
Construction:

- All Stainless Steel construction
- Shaft sealed by double Stainless Steel bellows
- Ra 0.8 μm (32 μ inch) wetted surfaces

Features & Benefits:

- Seal-less design eliminates leakage
- Ability to strip and drain transfer piping/tubing
- Line-stripping capabilities
- Self-priming
- Strong Suction and Discharge Pressure
- Shear-sensitive handling
- Consistent flow rate independent of pressure
- Low linear speed
- Precise dosing
- Accurate volume metering with high turn down
- Dry-run capable
- Maintains performance over time
- Effective with both high- and low-viscosity fluids
- Full drainability
- Clean-In-Place (CIP)/Sanitize-In-Place (SIP)
- Easy integration

Operation:

- Principle: Eccentric Disc, positive displacement
- Installation: Can be base mounted or cart mounted for mobility

Applications:

Suitable for most sanitary applications, including food and beverage, pharmaceutical, and cosmetic processes, in particular those that require consistent non pulsing flow and gentle fluid handling (low shear rate) such as:

In food industry:
- Flavor, sauce, chocolate, glucose…

In beverage industry:
- Yeast, concentrate, glucose, fruit juice, flavor, alcohol…

In dairy industry:
- Yogurt, ferment, dessert, yolk…

In cosmetic and pharmaceutical industry:
- Ointment, syrup, cream, suppository, shampoo…

Mouvex Technology

Eccentric disc pumps consist of a cylinder and pumping element mounted on an eccentric shaft. As the eccentric shaft is rotated, the pumping element forms chambers within the cylinder, which increase in size 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.

Mouvex Principle
# Performance Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Max Speed</th>
<th>Max. Flow Rate</th>
<th>Max. Diff. Pressure</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLS1</td>
<td>1000 rpm</td>
<td>1 m³/hr (4.4 gpm)</td>
<td>16 bar (232 psi)</td>
</tr>
<tr>
<td>SLS2</td>
<td>1000 rpm</td>
<td>2 m³/hr (8.8 gpm)</td>
<td>10 bar (145 psi)</td>
</tr>
<tr>
<td>SLS3</td>
<td>1000 rpm</td>
<td>3 m³/hr (13.2 gpm)</td>
<td>6 bar (87 psi)</td>
</tr>
<tr>
<td>SLS4</td>
<td>750 rpm</td>
<td>4 m³/hr (17.6 gpm)</td>
<td>10 bar (145 psi)</td>
</tr>
<tr>
<td>SLS8</td>
<td>750 rpm</td>
<td>8 m³/hr (35.2 gpm)</td>
<td>6 bar (87 psi)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Model</th>
<th>Max Speed</th>
<th>Max. Flow Rate</th>
<th>Max. Diff. Pressure</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLS12</td>
<td>500 rpm</td>
<td>12 m³/hr (52.8 gpm)</td>
<td>9 bar (130 psi)</td>
</tr>
<tr>
<td>SLS18</td>
<td>500 rpm</td>
<td>18 m³/hr (79.25 gpm)</td>
<td>6 bar (87 psi)</td>
</tr>
<tr>
<td>SLS24</td>
<td>450 rpm</td>
<td>24 m³/hr (105.6 gpm)</td>
<td>9 bar (130 psi)</td>
</tr>
<tr>
<td>SLS36</td>
<td>450 rpm</td>
<td>36 m³/hr (158.5 gpm)</td>
<td>6 bar (87 psi)</td>
</tr>
</tbody>
</table>

## Dimensions

<table>
<thead>
<tr>
<th>Pump</th>
<th>A mm (in)</th>
<th>B mm (in)</th>
<th>C mm (in)</th>
<th>D mm (in)</th>
<th>E mm (in)</th>
<th>Weight kg (lbs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLS1</td>
<td>444.50 (17.50)</td>
<td>135.20 (5.32)</td>
<td>214.50 (8.44)</td>
<td>175 (6.89)</td>
<td>225 (8.66)</td>
<td>19 (41.89)</td>
</tr>
<tr>
<td>SLS2</td>
<td>499 (19.65)</td>
<td>171.10 (6.74)</td>
<td>267 (10.51)</td>
<td>228 (8.98)</td>
<td>229 (9.02)</td>
<td>49 (108.03)</td>
</tr>
<tr>
<td>SLS3</td>
<td>516 (20.31)</td>
<td>171.10 (6.74)</td>
<td>284 (11.18)</td>
<td>228 (8.98)</td>
<td>229 (9.02)</td>
<td>51 (112.44)</td>
</tr>
<tr>
<td>SLS4</td>
<td>768 (30.24)</td>
<td>331.50 (13.05)</td>
<td>438 (17.24)</td>
<td>337 (13.27)</td>
<td>340 (13.39)</td>
<td>115 (253.53)</td>
</tr>
<tr>
<td>SLS8</td>
<td>788 (31.02)</td>
<td>331.50 (13.05)</td>
<td>458 (18.03)</td>
<td>337 (13.27)</td>
<td>340 (13.39)</td>
<td>120 (264.55)</td>
</tr>
<tr>
<td>SLS12</td>
<td>879 (34.61)</td>
<td>308 (12.13)</td>
<td>533.50 (21)</td>
<td>395 (15.55)</td>
<td>421.50 (16.59)</td>
<td>185 (407.85)</td>
</tr>
<tr>
<td>SLS18</td>
<td>905.50 (35.65)</td>
<td>308 (12.13)</td>
<td>560 (22.05)</td>
<td>395 (15.55)</td>
<td>421.50 (16.59)</td>
<td>200 (440.92)</td>
</tr>
</tbody>
</table>