



Food & Beverage

Designed for transferring sensitive products and quick and easy hand cleaning as well as Cleaning In Place (CIP)

S Series Eccentric Disc Pump

Advantages:

- Gentle on shear-sensitive products
- Seal-less design
- Line stripping capabilities
- Self priming
- Strong suction
- Small size / easy integration
- Flow rate not affected by viscosity or pressure variation
- Manual Cleaning (quick and easy dismantling)
- Cleaning In Place (CIP) accepted



Where Innovation Flows



S Series Pump

Mouvex Eccentric Disc Technology



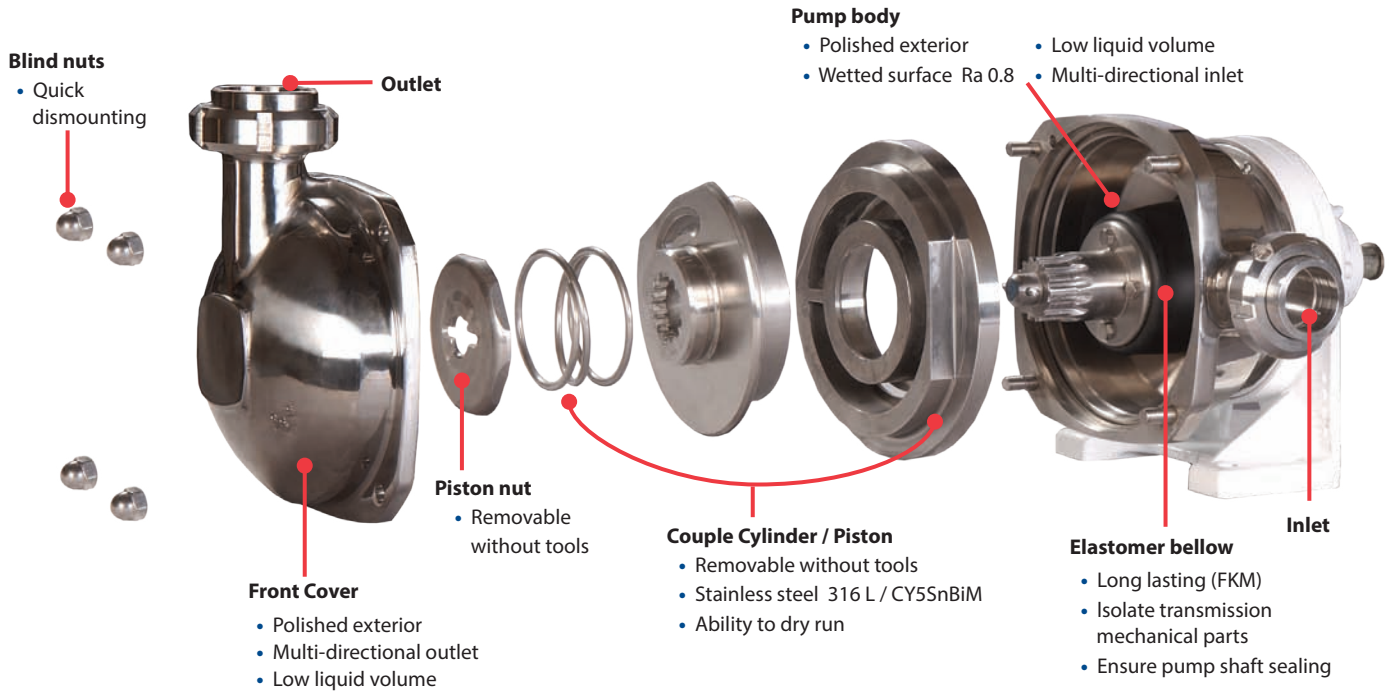
Performance Data

Pump	Maximum Flow Rate		Maximum Speed	Maximum Output Pressure		Maximum Temperature		Port Size	
	L/hr	gpm	rpm	bar	psi	°C	°F	mm	in
S2	1,500	6.61	900	6	87	80°	176°	DN40	1 1/2"
S4C	4,000	17.6	750	6	87	80°	176°	DN50	2"
S6C	12,000	52.8	500	6	87	80°	176°	DN65	2 1/2"

*SIP 248°F (20 minutes). please contact Mouvex for any other specific characteristics.

Products:

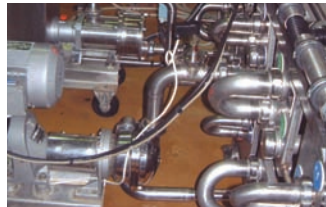
- Yogurts
- Sauces
- Liquid Sugar
- Whey
- Fruit puree
- Mustard
- Concentrated milk



S4C ON MOBILE UNIT



S4C WITH FLEXIBLE HOSE



S4C FOR CONDITIONING



S4C FOR TRANSFERRING



ZI la Plaine des Isles • 2 rue des Caillottes
 F-89000 AUXERRE - FRANCE
 Tel: + 33.3.86.49.86.30 • Fax: + 33.3.86.46.42.10
 contact@mouvex.com
 movex.com

Mouvex® reserves the right to modify the information and illustrations contained in this document without prior notice. This is non-contractual document 01/2018

Authorized PSG® Partner: