

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













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

Quick dismounting

Blind nuts



Front Cover

· Polished exterior

Low liquid volume

· Multi-directional outlet

Outlet





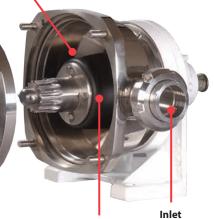
Piston nut Removable without tools

Couple Cylinder / Piston

- Removable without tools
- Stainless steel 316 L / CY5SnBiM
- · Ability to dry run

Pump body

- Polished exterior
- Wetted surface Ra 0.8
- Low liquid volume
 - Multi-directional inlet





- Long lasting (FKM)
- Isolate transmission mechanical parts
- Ensure pump shaft sealing







S4C WITH FLEXIBLE HOSE



S4C FOR CONDITIONING

Authorized PSG® Partner:



S4C FOR TRANSFERRING



 $Mouvex ^{\circ} \ reserves \ the \ right \ to \ modify \ the \ information \ and \ illustrations \ contained \ in \ this \ document \ without \ prior \ notice. This \ is \ non-contractual \ document \ 01/2018$

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

mouvex.com

© 2018 MOUVEX