

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

Blind nuts

Pump	Maximum Flow Rate		Maximum Speed	Maximum Output Pressure		Maximum Temperature	
	L/hr	gpm	rpm	bar	psi	°C	°F
S2	1,500	6.61	900	6	87	80°	176°
S4C	4,000	17.6	750	6	87	80°	176°
S6C	12,000	52.8	500	6	87	80°	176°
S6C-HP	6,000	26.4	500	10	145	80°	176°

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

Products:

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

Pump body

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



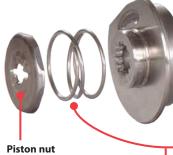


Front Cover

· Polished exterior

· Low liquid volume

· Multi-directional outlet





Couple Cylinder / Piston

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



Elastomer bellow

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



S4C WITH FLEXIBLE HOSE S4C ON MOBILE UNIT







S4C FOR TRANSFERRING



mouvex.com

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