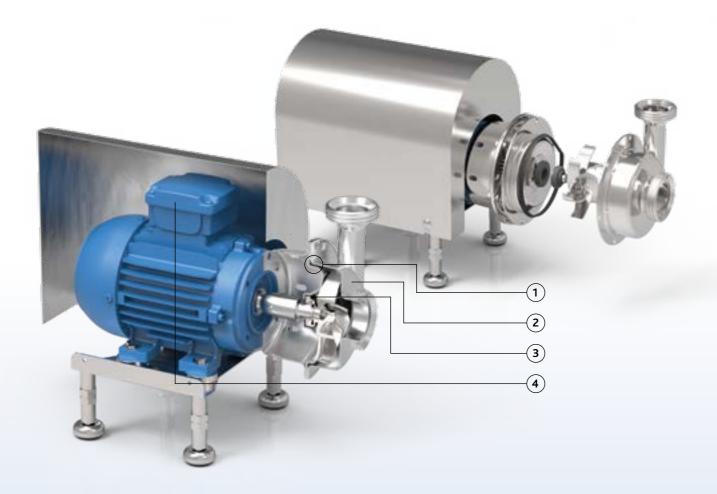
Pump series FP60



Characteristics

These low cost pumps have stainless steel 316L pump casings constructed in cold rolled plate, 100% non-porous and extremely smooth. The pumps have open investment cast impellers in 316L. Thanks to its crevice-free design and electropolishing as a final surface treatment, the FP60 pump series are a reliable component for your food production process.



FP60

- 1 Electropolished, easy to clean construction, no bacteria traps and no small clearances in order to clean the area around the O-ring
- **2** Pressed stainless steel in 2B quality plate, extremely smooth
- **3** Large seal cavity to clean mechanical seal properly
- 4 Monobloc execution with std. IEC motors
- **5** FDA approved mechanical seals
- 6 One seal diameter for the entire range: Ø 18



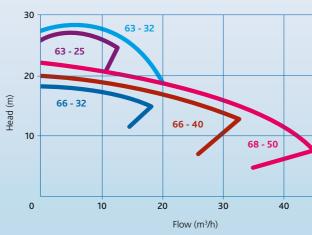
mechanical seal

Your benefits

- High pump efficiency resulting in lower energy consumption
- Low NPSH values: less risk on cavitation
- Electropolished: easy to clean
- Easy construction and easy maintenance: less downtime
- Easy to install
- Best value for money

Pump series	FP60
Performance	
max. flow rate	40 m³/h
max. differential head	27 m
max. inlet pressure	3 bar
max. liquid viscosity	500 cP
max. temperature	95°C
impeller type	open
max. free passage	15 mm
max. motor power	2.2 kW
max. speed	3000/3600 rpm
available frequency	50/60 Hz
Technical specifications	
materials wetted parts	stainless steel 316L or similar
mechanical seal configuration	single, quench
available material o-ring	EPDM, FKM
connections	hygienic fittings
surface finish	hygienic quality, internal welds hand polished
	+ electropolished (casing 0.8 µm - impeller 3.2 µm)
certificates & legislation	🖓 🚾 😔 🏊 🖽

FP60





Application areas

The FP60 food pump series are mainly used for pumping clean and slightly contaminated liquids coming from dairies, cheese factories, breweries, distilleries, beverage industry, etc.

They are often used as process pump for heat exchangers, filtration units, filling machines, brine injectors, batter machines and CIP cleaning systems.

Typical liquids are milk, whey, curd, batter, brine, beer, CIP, alcohol, etc.

