



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

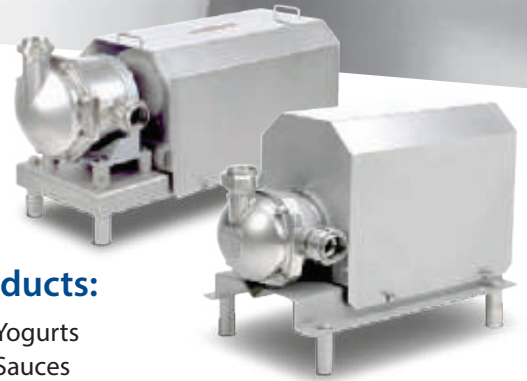
Performance Data

Pump	Maximum Flow Rate		Maximum Speed rpm	Maximum Output Pressure		Maximum Temperature	
	L/hr	gpm		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



Blind nuts
• Quick dismounting



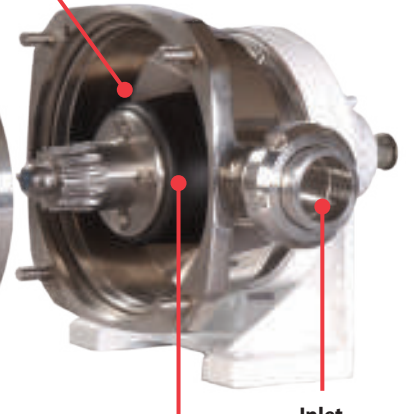
Front Cover
• Polished exterior
• Multi-directional outlet
• Low liquid volume

Piston nut
• Removable without tools

Couple Cylinder / Piston
• Removable without tools
• Stainless steel 316 L / CYSnBiM
• Ability to dry run

Pump body

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



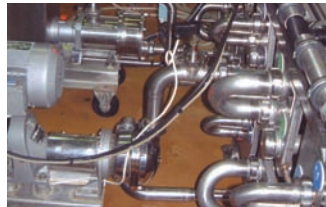
Elastomer bellow
• Long lasting (FKM)
• Isolate transmission mechanical parts
• Ensure pump shaft sealing



S4C ON MOBILE UNIT



S4C WITH FLEXIBLE HOSE



S4C FOR CONDITIONING



S4C FOR TRANSFERRING



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