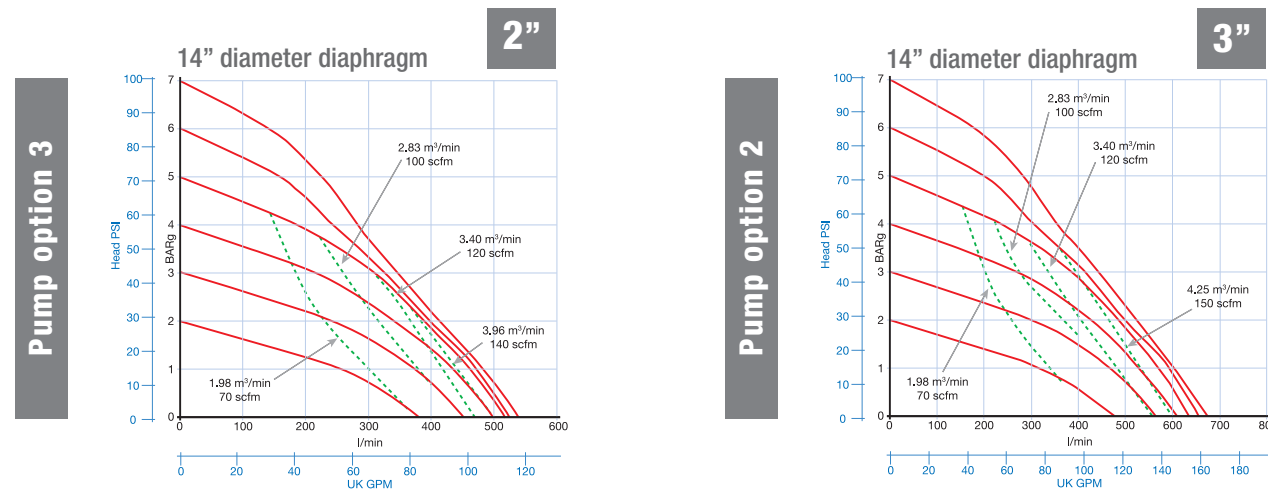
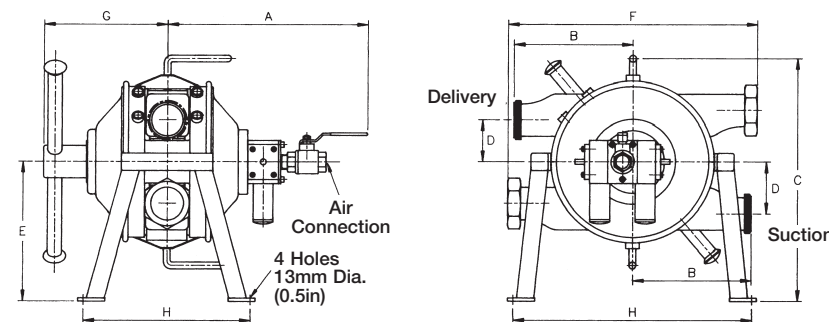


EXAMPLE FLOW RATES

Here are the flow rates using the lowest and highest pump sizes



For flow rates of other pump sizes, please contact us by telephone or visit our website.
The flow rates can also be seen in our company brochure.



Good Food Pump										Diaphragm Diameter
Size	A	B	C	D	E	F	G	H	Wt/kg	
2"	445	360/380	570	85/125	330	740	290	390/560	115	14"
3"	485	280	570	100/115	330	560	290	390/560	110	14"

Maximum operating pressure 7.2 bar (105 PSIG)

Dimensions in mm

The One-Nut Double Diaphragm Pump, unique to Flotronic, takes pump performance far beyond traditional style Double Diaphragm pumps. This fast maintenance concept literally turns the conventional pump inside out. Fluid passes between the diaphragms directly through the centre of the pump with air pressure operating on the outside. The pump is held together by one nut on the opposite side of the pump to the external air valve. This design allows in-line diaphragm replacement to be accomplished in less than 15 minutes, with a complete stripdown and rebuild possible in less than 20 minutes.

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'Flotronic' is a UK registered trade mark

For authentic Flotronic pump spares go to www.flotronicspares.co.uk



Certificate No. 6597



Literature Good Food Leaflet - 06/09





From The Food Safety Act 1990 to the EC's 2002 General Food Law Regulation, production, processing and distribution of food stuffs is governed by a mass of laws, codes of practice and guidance. Food hygiene naturally lies at the heart of this regulation -a fact recognised by Flotronic Pumps Limited in the development of their special 'hygienic' version of the famous one-nut double diaphragm pump.

The 'Good Food Pump' gives food industry customers very specific benefits, including:

- clean in place (CIP) connection as standard
- the unique 'One-nut' design which facilitates 'between batch' cleaning
- internal jacketing option, which allows product to be heated or cooled as it passes through
- an ability to self-prime. (3.6m dry and 7.6m wet). Maximum delivery over 6 bar
- all Good Food Pumps come with hygienic connections to suit the Customer's specific requirements
- low shear rate - permitting handling of large or delicate solids
- internal pump clearances allow for solids up to 25mm to pass through the pump
- the ability to dry run, making it possible to leave the pump running to completely clean out a vessel
- pumps capable of handling very high viscosity products up to and exceeding 200,000 centipois (CPS)
- tool free maintenance allowing 15 minute strip down and rebuild by hand using the integral T Bars.

The Good Food Pump - tailor-made for the food industry

When developing the Good Food Pump, Flotronic were careful to combine many of the existing features of the one-nut design with new developments. A good example is the spool valve which does not require lubrication - reducing contamination in the event of diaphragm failure and preventing oily mist exiting from the air exhaust silencers. **On the Good Food Pump, this valve is constructed in pure virgin PTFE with stainless steel internals.**

This new pump also sees the one-nut concept expanded into a 'tool-free' arrangement using an extended removable T-bar. The manifolds are also hand removed using the stainless steel handles provided.

One of the most important features of the Good Food Pump is that food product passes directly through the centre of the pump between the two diaphragms. Mechanical seals are therefore not required as the diaphragms form the major sealing areas. Standard O-ring seals at the manifolds complete the simple sealing system.

The divider seal arrangement in the centre of the pump ensures a dry suction lift of over 3.5 metres, a particular benefit where barrels containing product like purees and fruit drink concentrates are emptied into tanks.

Stainless steel balls can be used on high velocity products where applicable.

Bigger is better...

Special attention has also been given to large pump body and manifolds to improve the pump's flow and CIP characteristics. The manifolds, for example, are deliberately enlarged to allow large solid sizes to pass through easily. This feature, together with the pump's low shear, means that traditionally difficult products like strawberries, cranberries and brussels sprouts are easily transferred.

...and so easy to clean

The divider seal is a good example of design lending itself to easy cleaning as it is easily removed by hand for washing and replacement in less than 30 seconds. In fact, complete strip-down of the pump for autoclave purposes takes less than 5 minutes (swab testing has been completed to ensure that CIP cleaning processes are satisfactory).

All external surfaces are in either PTFE or stainless steel for easy cleaning.

