



Specification sheet 1005-001 E SECTION : 1001 Effective : December 2008 Remplace : June 2006

MICRO C SERIES Mouvex Technology Eccentric disc pumps for continuous transfer and low-flow metering

Innovative Sealles design

- Leak free pumping without the need for magnetic couplings or mechanical seals
- Consistent performance, minimally affected by fluctuations in pressure and viscosity
- Self-adjusting for mechanical wear
- Excellent self-priming and line-stripping capability
- Dry run capability

Compliance with severe requirements



Efficient and cost-saving solutions

• Outstanding price / performance ratio

Small footprint and easy integration

- Excellent self priming
- Ability to run dry
- Strong suction lift (ability to clear the pipes)
- Not affected by viscosity variations and pressure

Fast and easy maintenance

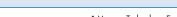
• Quick dismantling

Specially Designed for Continuous Transfer and Metering applications :

- Low flow rate : from 1 to 800 l/hr
- Easily cleaned (no retention zone)
- Excellent precision and repeatability*
- Constant volumetric output over time*

Ideal for Soap & detergents, Agri-Business, Cosmetics, Pharmaceuticals and Chemicals Processing Applications

- 100 % stainless steel construction
- Extremely gentle with shear-sensitive poducts
- Meets the most strinent sanitary requirements 3A and EHEDG (European Hygienic Equipment Design Group)
- Suitable for CIP and SIP
- Atex certification $\langle \mathbf{x} \rangle \mathbf{\pi} \mathbf{2} \mathbf{G} \mathbf{\pi} \mathbf{B} \mathsf{T4}, \mathsf{T3}$ (in dry operation)
- Integrity of trasferred media maintained

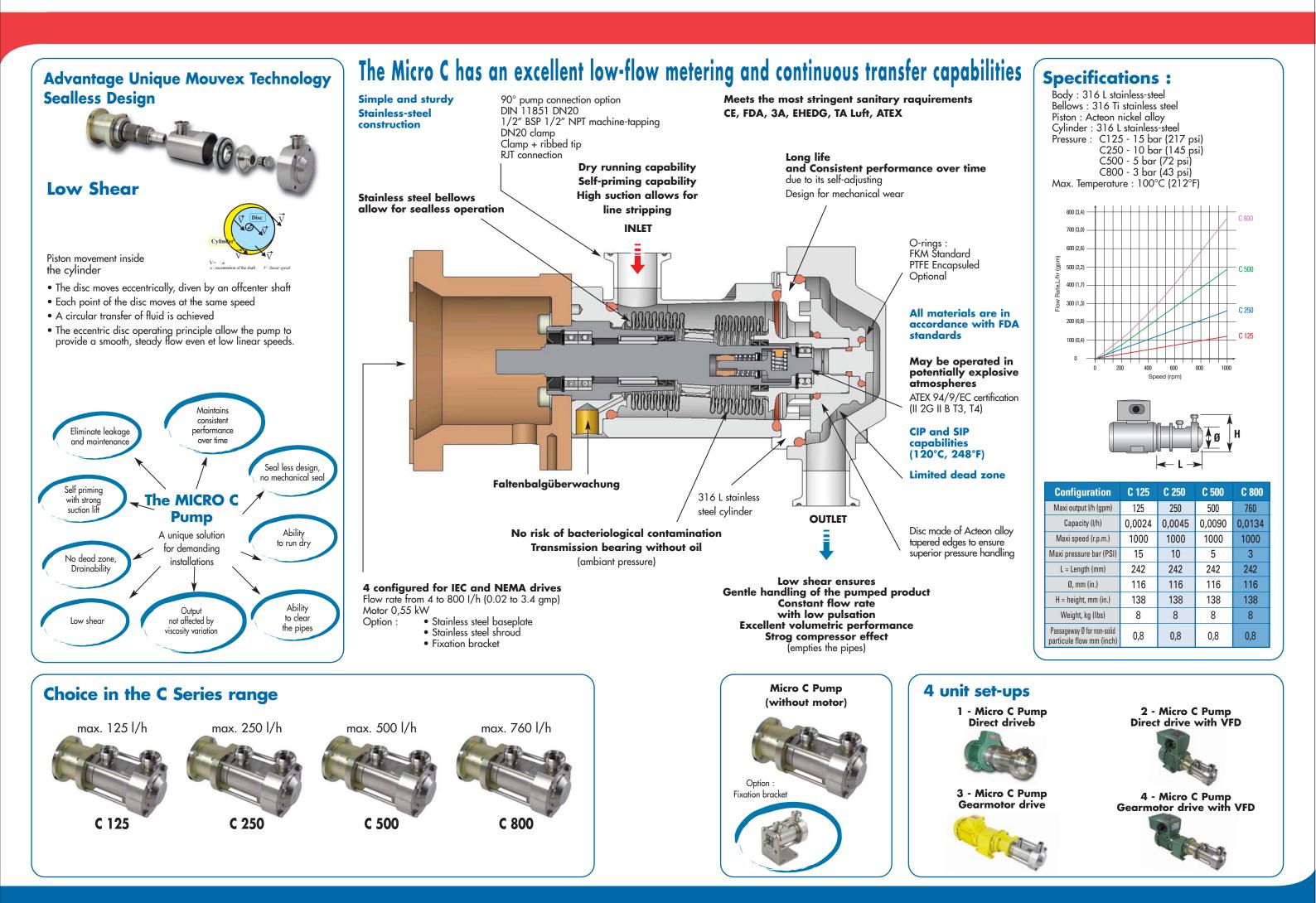








* Mouvex Technology Eccentric disc pump.



Industrial use	<u>6</u> 11	
for continual transfer, dosin	g, injection, tilling, mixi	ng
Food and Bevera	iges	
	Dairy products	 Injection fermenting agents, flavorings, additives, liquid sugar
	Beverage, wines, beers	 Injection alcohol, flavorings, colorings, fer menting agent, liquid sugar, glucose, syrups
	Cakes and baked goods	 Injection additives, spices, ingredients, brine, yeast, liquid eggs Coating potatoes chips Chocolate filled cakes
	Confectionary	 Injection colorings, alcohol, liquid chocolate, liquor, liqud sugar Chocolate coating Candies coating Chocolate filled cakes
	Convenience food & canned food	 Dosing sauces, spices, mustard, cream, ketchup, mayonnaise, flavorings agents, baby foods, dressings, jelly
	Animals food & pets foods	 Dosing enzymes, medecin, flavorings, edi- ble fat, vegetable oils, meat emulsion Coating granules
	Cereals	• Dosing additives, colorings, flavorings
	Cosmetics	• Dosing cream, pomade, syrups, lotions, gels, oils, milks, liquid soaps, aromatic extracts, liquid pharmaceutical products, additives, active ingredients
	Pharmaceutical	 Coating pils Transfert and dosing liquid sugar flavorings, colorings
	Plastics	 Transfert and dosing isocyanates MDI, TDI, amine Injection polyurethane, polyols Dosing additives
	Paints and inks	 Transfert and dosing water based paints, pigments, catalyst, colorings, inks, hardener
	Papers	 Injection glue, additives, resins
	Other applications	 Injection additives for motor laboratory, Biofuel production units
	ZI la Plaine des Isles rue des Caillottes 89000 AUXERRE - FRANCE T + 33.3.86.49.86.30	PLMP SOLUTIONS GROUP *200000 convert Distributed by :
Mouvex reserves the right to modify information and presentations contained wuthin without prior notice. Non contractual document. 01/09	F + 33.3.86.46.42.10 contact@mouvex.com	

Mouvex reserves the right to modify information and presentations contained wuthin without prior notice. Non contractuel document. 01/09 Printed in FRANCE by Filigrane © 2009 Mouvex

www.mouvex.com

contact@mouvex.com