

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 products
- Meets the most strinent sanitary requirements - 3A and EHEDG (European Hygienic Equipment Design Group)
- Suitable for CIP and SIP
- ATEX certification (Ex) II 2 G IIB T4, T3 (in dry operation)
- Integrity of transferred media maintained

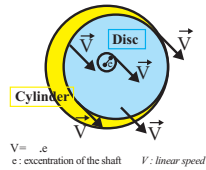


* Mouvex Technology Eccentric disc pump.

Advantage Unique Mouvex Technology Sealless Design

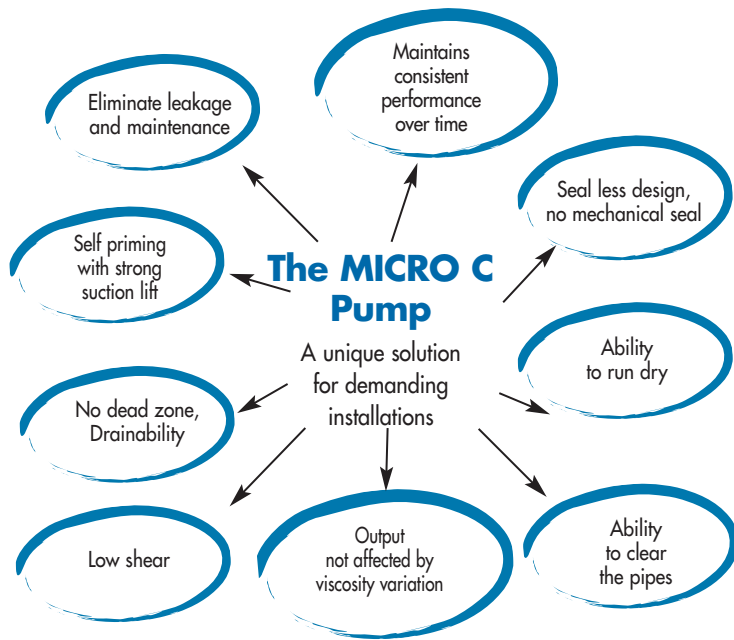


Low Shear



Piston movement inside the cylinder

- The disc moves eccentrically, driven by an offcenter shaft
- Each point of the disc moves at the same speed
- A circular transfer of fluid is achieved
- The eccentric disc operating principle allow the pump to provide a smooth, steady flow even at low linear speeds.



The Micro C has an excellent low-flow metering and continuous transfer capabilities

Simple and sturdy
Stainless-steel construction

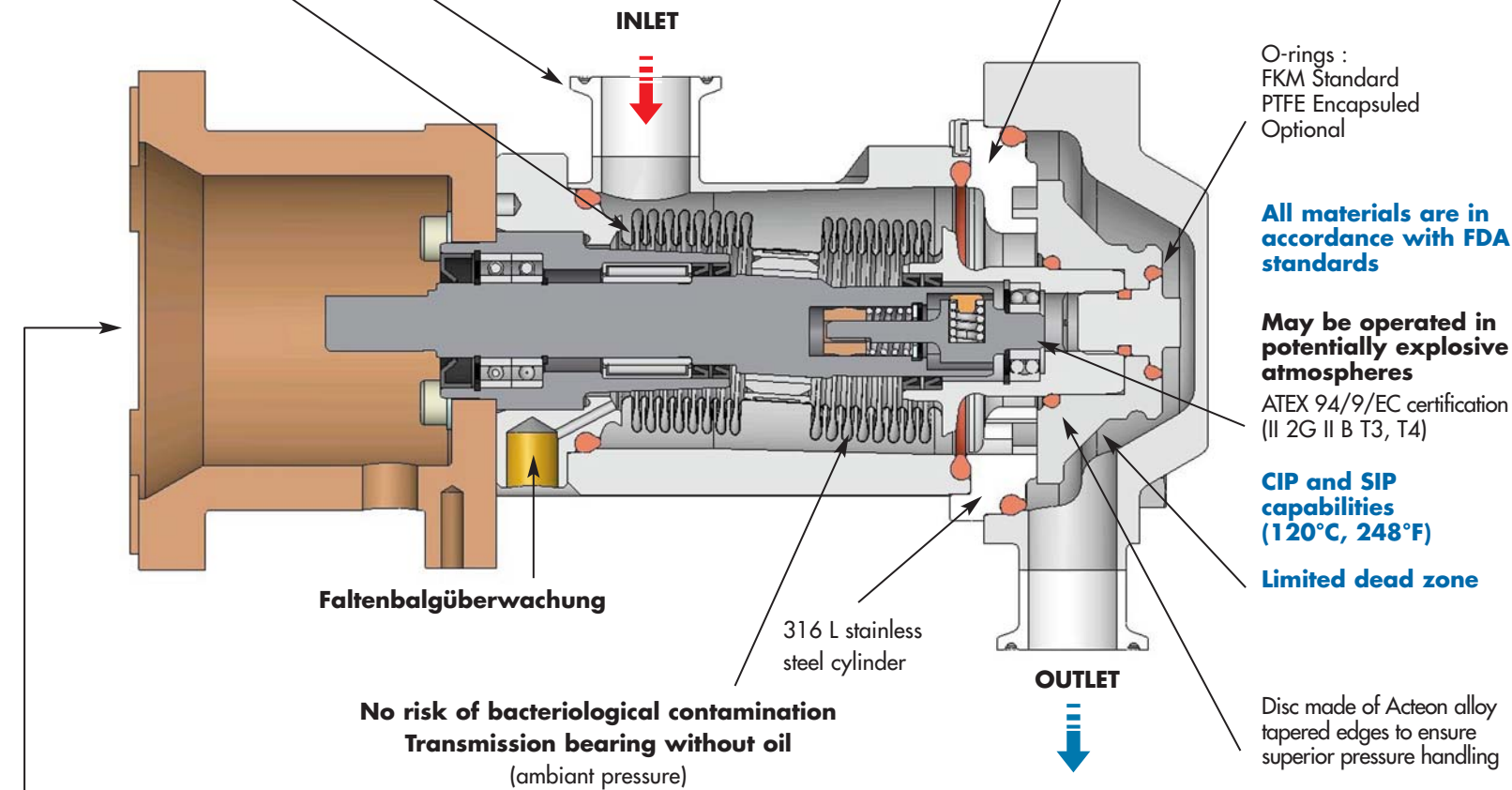
90° pump connection option
DIN 11851 DN20
1/2" BSP 1/2" NPT machine-tapping
DN20 clamp
Clamp + ribbed tip
RJT connection

Meets the most stringent sanitary requirements
CE, FDA, 3A, EHEDG, TA Luft, ATEX

Stainless steel bellows allow for sealless operation

Dry running capability
Self-priming capability
High suction allows for line stripping

Long life and Consistent performance over time
due to its self-adjusting
Design for mechanical wear



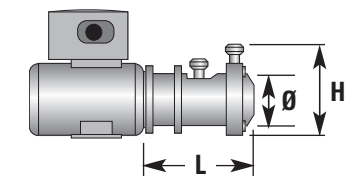
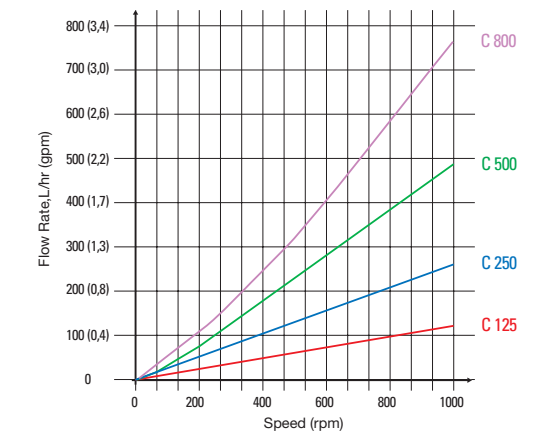
4 configured for IEC and NEMA drives
Flow rate from 4 to 800 l/h (0.02 to 3.4 gmp)
Motor 0,55 kW
Option :

- Stainless steel baseplate
- Stainless steel shroud
- Fixation bracket

Low shear ensures Gentle handling of the pumped product
Constant flow rate with low pulsation
Excellent volumetric performance
Strog compressor effect
(empties the pipes)

Specifications :

Body : 316 L stainless-steel
Bellows : 316 Ti stainless steel
Piston : Acteon nickel alloy
Cylinder : 316 L stainless-steel
Pressure : C125 - 15 bar (217 psi)
C250 - 10 bar (145 psi)
C500 - 5 bar (72 psi)
C800 - 3 bar (43 psi)
Max. Temperature : 100°C (212°F)



Configuration	C 125	C 250	C 500	C 800
Maxi output l/h (gpm)	125	250	500	760
Capacity (l/h)	0,0024	0,0045	0,0090	0,0134
Maxi speed (r.p.m.)	1000	1000	1000	1000
Maxi pressure bar (PSI)	15	10	5	3
L = Length (mm)	242	242	242	242
Ø, mm (in.)	116	116	116	116
H = height, mm (in.)	138	138	138	138
Weight, kg (lbs)	8	8	8	8
Passageway Ø for non-solid particule flow mm (inch)	0,8	0,8	0,8	0,8

Choice in the C Series range



Micro C Pump (without motor)



Option :
Fixation bracket



4 unit set-ups

1 - Micro C Pump Direct drive



3 - Micro C Pump Gearmotor drive



2 - Micro C Pump Direct drive with VFD



4 - Micro C Pump Gearmotor drive with VFD



Industrial use

for continual transfer, dosing, injection, filling, mixing

Food and Beverages



Dairy products

- Injection fermenting agents, flavorings, additives, liquid sugar

Beverage, wines, beers

- Injection alcohol, flavorings, colorings, fermenting 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, liquid 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, medicins, flavorings, edible fat, vegetable oils, meat emulsion
- Coating granules

Cereals

Cosmetics

- Dosing additives, colorings, flavorings
- Dosing cream, pomade, syrups, lotions, gels, oils, milks, liquid soaps, aromatic extracts, liquid pharmaceutical products, additives, active ingredients

Pharmaceutical

- Coating pills
- Transfert and dosing liquid sugar flavorings, colorings

Plastics

- Transfert and dosing isocyanates MDI, TDI, amines
- Injection polyurethane, polyols
- Dosing additives

Paints and inks

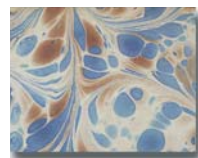
- Transfert and dosing water based paints, pigments, catalyst, colorings, inks, hardener

Papers

- Injection glue, additives, resins

Other applications

- Injection additives for motor laboratory, Biofuel production units



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