



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

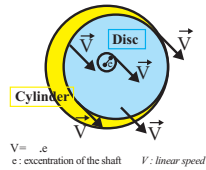


* Mouvex Technology Eccentric disc pump.

Advantage Unique Mouvex Technology Sealless Design

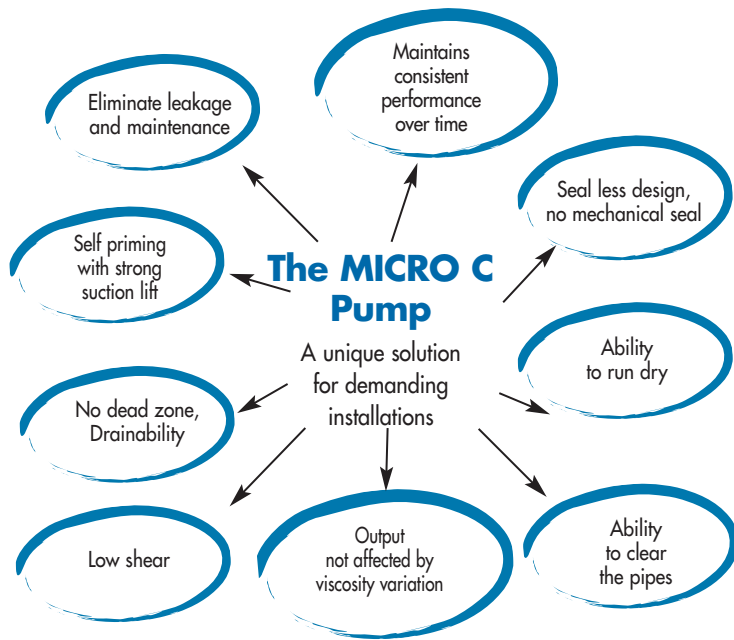


Low Shear



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

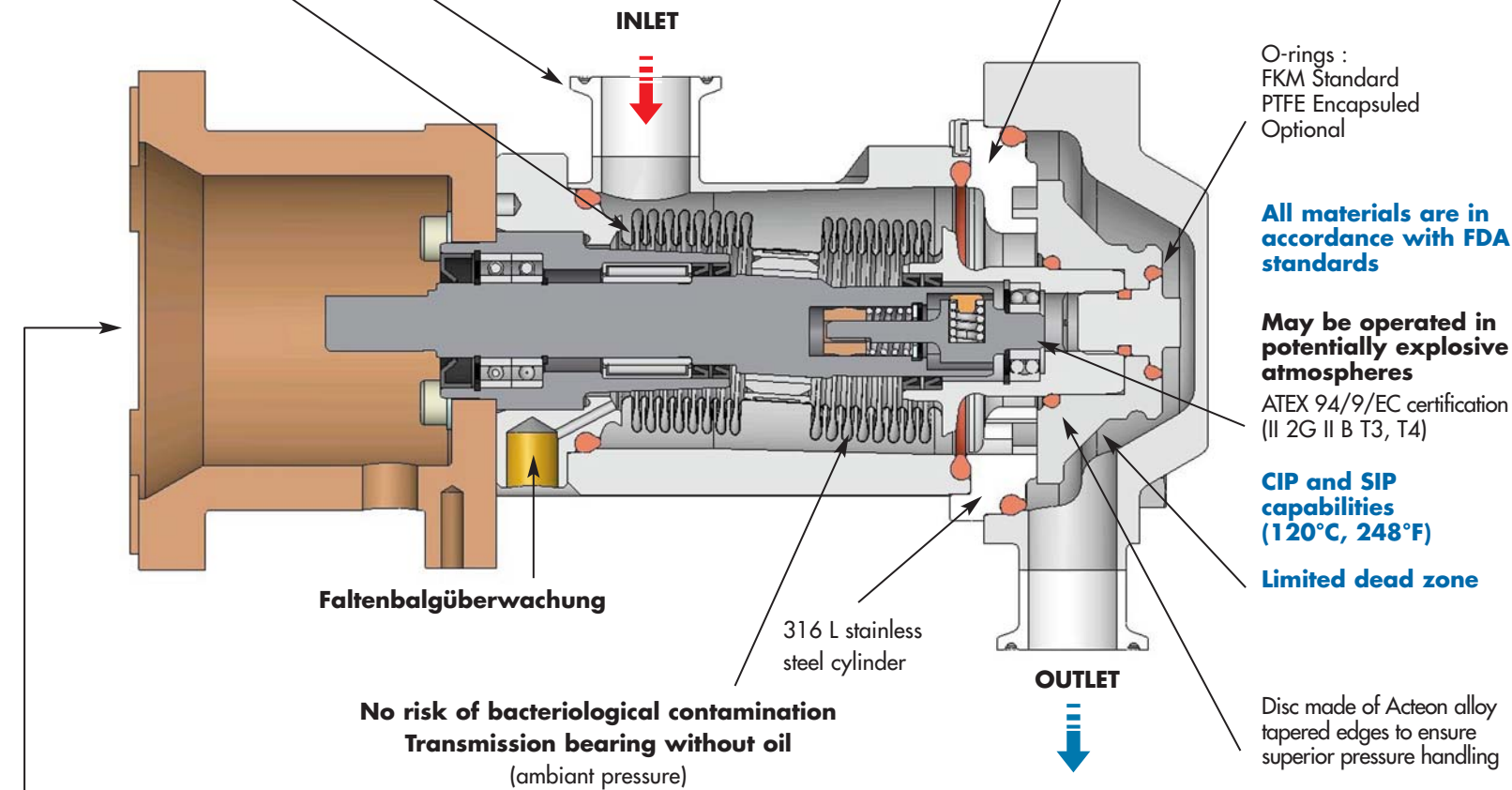
90° pump connection option
DIN 11851 DN20
1/2" BSP 1/2" NPT machine-tapping
DN20 clamp
Clamp + ribbed tip
RJT connection

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)

All materials are in accordance with FDA standards

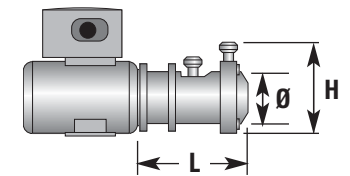
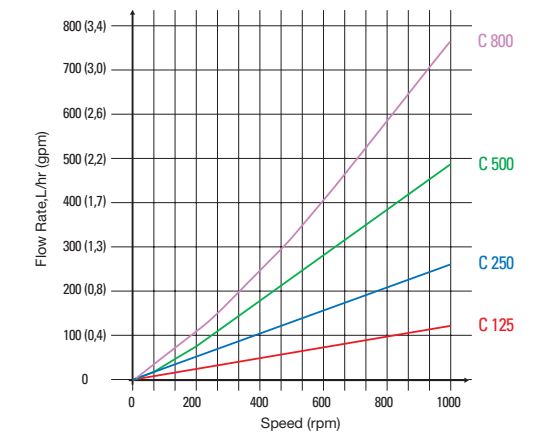
May be operated in potentially explosive atmospheres
ATEX 94/9/EC certification
(II 2G II B T3, T4)

CIP and SIP capabilities
(120°C, 248°F)

Limited dead zone

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, medecin, 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

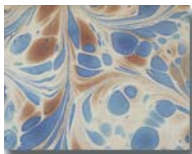
- Transfert and dosing water based paints, pigments, catalyst, colorings, inks, hardener

Papers

- Injection glue, additives, resins

Other applications

- Injection additives for motor laboratory, Biofuel production units



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Printed in FRANCE by Filigrane
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