PCM HYFEED

TRANSFER OF VISCOUS AND HETEROGENEOUS PRODUCTS

PCM PUMPS

The PCM HyFeed progressive cavity pump with Moineau™ technology is ideal for transferring highly viscous, heterogeneous with or without particles, pasty or even sticky fluids and bacteriologically sensitive.

This pump is specially adapted to fresh food and cosmetics markets, It has been designed in compliance with food recommendations and requirements to avoid any retention areas and to facilitate cleaning.

EXAMPLES OF APPLICATIONS

- Fruit coulis and purée
- Caramel sauces, chocolate sauces, chestnut purée
- Vegetable purée
- Sauces

PCM HYFEED RANGE BENEFITS

VERSATILITY AND ROBUSTNESS

- Transfer of various products: heterogeneous or not, fluid or highly viscous, with or without particles, pasty, sticky, fatty...
- For viscosities up to 80 000cp
- Small pump footprint and easy to integrate

DESIGN ENSURING FOOD CONTACT SUITABILITY

- Design avoiding retention areas
- Parts in contact with the product are food grade certified (seals, elastomers, ..)
- 316L stainless steel parts: food quality welds, roughness in line with market requirements

SIMPLIFIED MAINTENANCE

- Transmission with flexible titanium rods (without open or covered joints)

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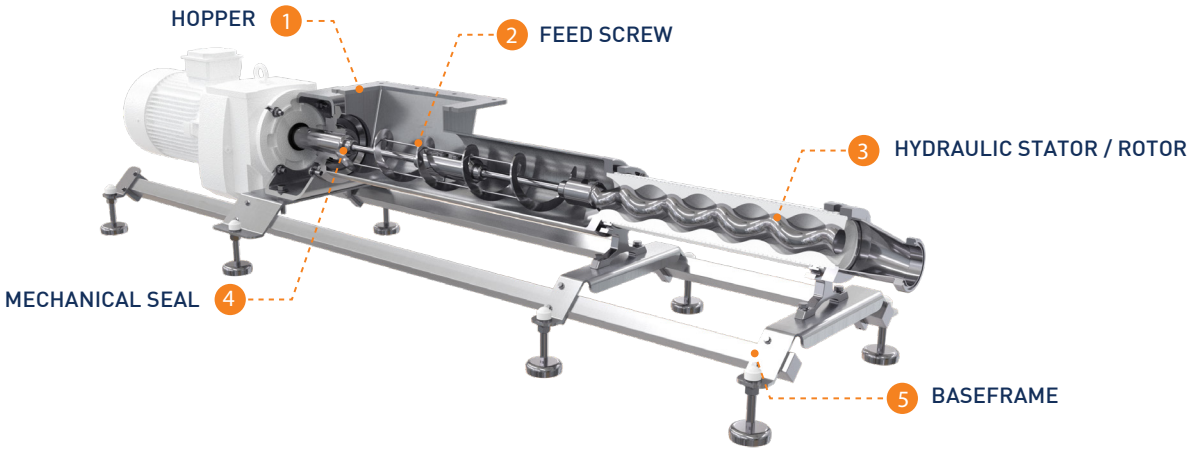
TECHNICAL PERFORMANCE

- **Pressure :** 24 bars [348 psi]
- **Flowrate :** 52.5 m³/h [231 usgpm]
- **Hopper internal dimensions :** 263 x 150 mm, 350 x 240 mm, 518 x 349 mm
- **Particle size :** max. 40 mm



1 HOPPER

- Optimized hopper design for better fluid flow to the feed screw (design suitable for sticky products)
- 316L stainless steel construction, Ra ← 0.8 micron, continuous welds according food requirements
- Tangential port (right or left side) for easy cleaning and complete body emptying

2 PATENTED FEED SCREW

- Open-type feeding screw designed to the transfer sticky products, thus avoiding clogging effect (circulation of the fluid between core and coils)
- Compact and robust transmission; flexible titanium rods without joints (no wear of the joints by mechanical friction, elimination of the risk of lubrication grease release from the cardan shafts or of contamination by stagnation of product in the event of defective or damaged sheaths)

3 HYDRAULIC ROTOR/STATOR

- 329L stainless steel duplex rotor to ensure better abrasion resistance
- Black food grade NBR stator for EU-1935/2004 and FDA compliance
- Light food grade NBR Stator for EU 1935/2004 compliance
- Light food grade FKM Stator for FDA compliance
- PCM Moineau™ hydraulic system compatible with and PCM Hycare™

4 SEALING

- Single mechanical seal with EU 1935/2004 and FDA food grade o-rings, suitable for food contact
- Silicon carbide/silicon carbide mechanical seal for better abrasion resistance (no spring in contact with the product)
- Quench on request (water lubricated or with NSF-H1 food grease in automatic device) for abrasive and/or sweet products
- Double mechanical seal on request (water lubricated)

5 BASEFRAME

- 304L stainless steel baseframe with adjustable feet

CONSTRUCTION

- All structural parts are made of austenitic stainless steel (316L for fluid contact - 304L for structural parts)

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Winner of the Hygienic Design Award

For more information, contact your local PCM representative:

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