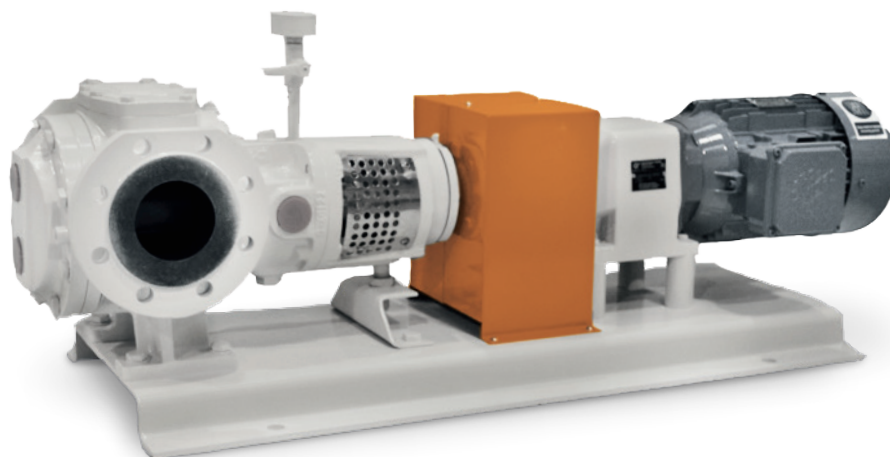


CHOCOLATE PUMPS

50 MM, 80 MM & 100 MM
VARIABLE/FIXED SPEED



MACINTYRE
CHOCOLATE SYSTEMS

PROBAT GROUP

50 MM, 80 MM & 100 MM CHOCOLATE PUMP – VARIABLE/FIXED SPEED

Features

- The construction of the pumps are cast iron jacketed body with impeller and main drive shaft of steel, fitted with interchangeable liners, cast iron and bronze bearings which are thoroughly lubricated at all times.
- Bare shaft positive displacement
- Inlet/outlet - 50mm / 80mm / 100mm pn16
- Flow rate - see table below - based on 3000cp viscosity and a temperature of 45 degrees C.
- Geared motor
- Flooded suction
- Run at slow speed so no burning of the chocolate will take place
- Fixed or Variable Speed
- Can be used in either direction

Optional Extras

- Pump Control
- Jacketed Chocolate Pipework
- Stainless Steel manufacture
- Higher output pumps can be supplied, if required
- Heavy Duty for pumping higher than 6 meters Vertically or longer than 200 meters Horizontally

Benefits

- Cost effective system for the pumping of pure chocolate, compound, couverture, praline, truffle, cream fillings, etc
- Low energy consumption

Technical Data

Ref. No.	Inlet/Outlet (mm)	Geared Motor (kw)	Throughput up to (Tonnes/Hour)	Inverter
CP50-CI-FS	50	1.1	1.98	No
CP50-CI-VS	50	1.1	1.98	Yes
CP80-CI-FS	80	2.2	7.86	No
CP80-CI-VS	80	2.2	7.86	Yes
CP100-CI-FS	100	4	11.55	No
CP100-CI-VS	100	4	11.55	Yes

MacIntyre reserve the right to change specifications without prior warning.

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