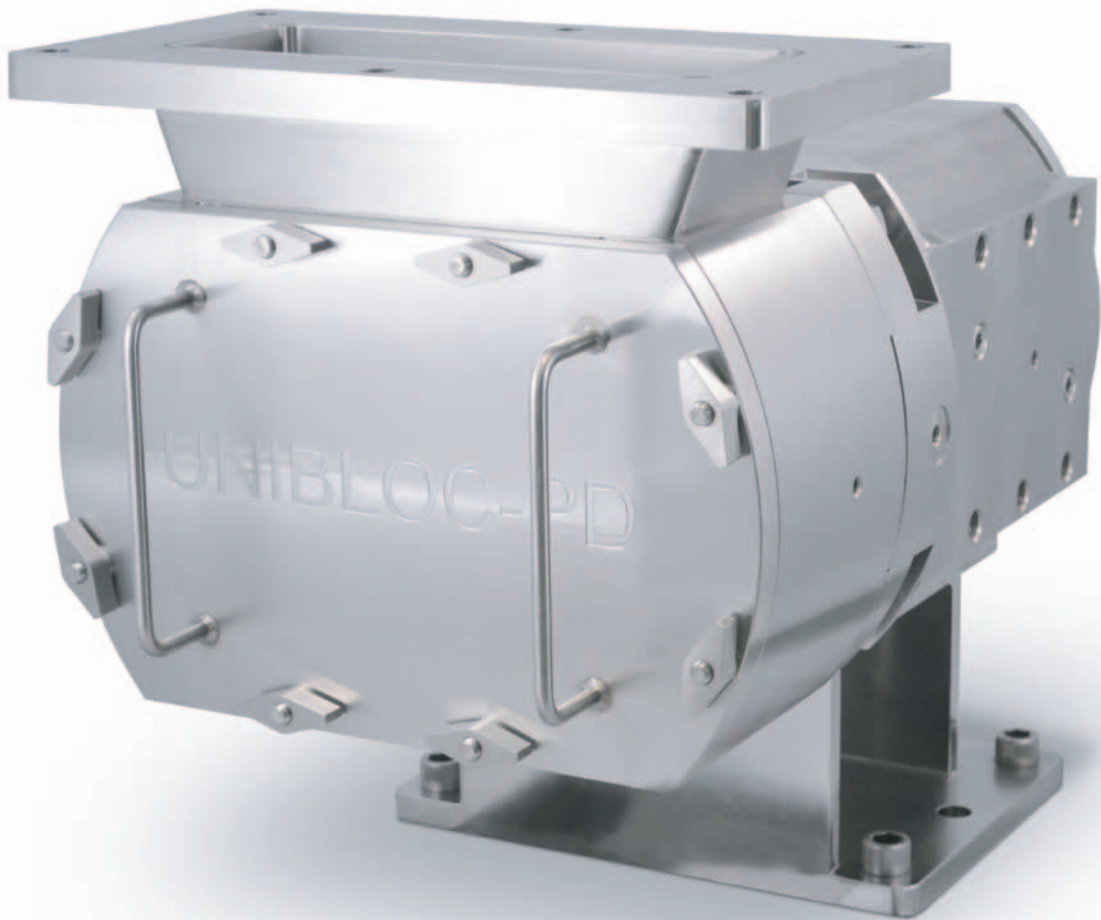


UNIBLOC[®]-PD

Pumps for the Meat Industry



UNIBLOC[®]-PUMP

Up to the challenge...

Meat processing provides challenges few industries can rival. Top-tier sanitation requirements, daily cleaning and minimal downtime create an environment demanding efficiency. As a solution, Unibloc-Pump has developed a network of pumps and components specifically designed to accommodate the needs of the meat industry.

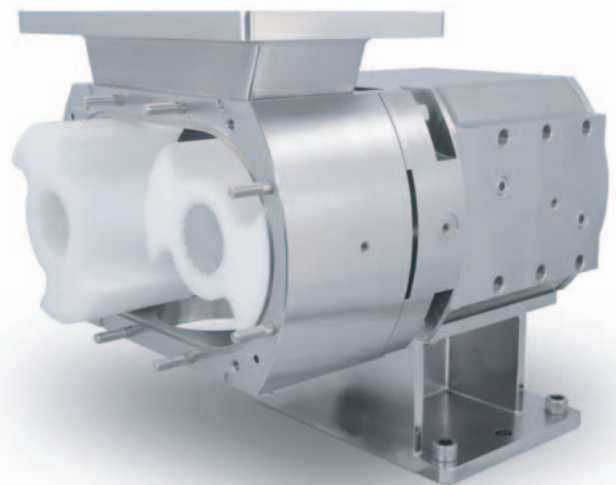


Standard Options include:

- Fully machined stainless steel construction
- Sanitary, easy-clean design
- Multiple rotor materials available
- High pressure capabilities
- Versatile mounting

Features

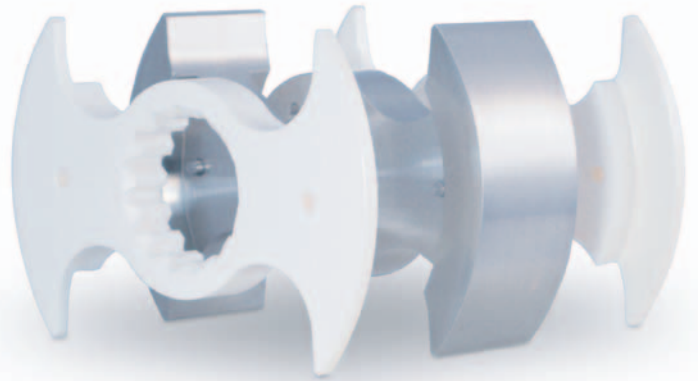
QuickStrip™ Rotor Design: The first of its kind, the Unibloc® QuickStrip Rotor Design offers the ultimate in fast, no-tools-required cleaning and maintenance. Specialized rotor and shaft designs allow QuickStrip Rotors to easily mount and dismount without the need for tools, simplifying the cleaning process and significantly minimizing wear and tear from daily sanitation and maintenance.





PolyFlex™ Plastic Rotors: This time tested rotor design has been the standard for various meat processing operations for over 15 years. Featuring the renown QuickStrip Rotor Design, PolyFlex Plastic Rotors offer an easy to remove, easy to clean rotor design. Composed of PET compounds, PolyFlex Plastic Rotors are durable, long lasting, and produce gentle, efficient flow. Simply put, PolyFlex Rotors are unmatched in industries requiring daily cleaning by reducing wear and tear on equipment and speeding up the cleaning process.

DuraCore™ Rotors: Our most rugged QuickStrip Design, DuraCore Rotors combine the benefits of our PolyFlex Rotors with the uncompromised strength of stainless steel. DuraCore Rotors employ a PolyFlex Plastic front and back, with a stainless steel center able to withstand tendons, sinew, and even bone.



Sizes & Availability

Pump Size	Port Size in	Availability		Displacement		Max Capacity*	
		Rect. Inlet	Flanged Inlet	Gal/100 Rev	L/100 Rev	Lbs/Hr	Kg/Hr
350	1.5" or 2.0"	✓	✓	4	15	3,600	1,650
450	2.0"	✓	✓	11	41	9,000	4,100
500	2.5"	✓	✓	22	83	18,000	8,200
550	3.0"	✓	✓	29	106	22,000	10,000
575	3.0" or 4.0"	✓	✓	36	133	27,000	12,300
602	4.0"	✓	✓	57	216	45,000	20,500
652	4.0" or 6.0"	✓	✓	83	315	72,000	32,300

* Based on meat density of 7.5 lbs/gal or 0.9 kg/l



Pumps



Strainers



Valves

UNIBLOC[®]-PUMP

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