



PUL

Pump Unit Large



Pump unit for mass supply

The PUL is a pump unit that can hold 70L of liquid foodstuff in its water jacketed and isolated tank. All components are mounted to a moveable frame on four large castors. Pump and pipes are foreseen with a welded stainless steel water jacket that is accurately heated by means of an onboard hot water system. The tank has an internal screen with a vibration motor that sieves the liquid from particles, in case of contamination or crystallization. The separate 6-inch colour touchscreen allows the operator to set all the parameters of this liquid foodstuff supply system for ideal printing conditions.

Cavity pump with servo

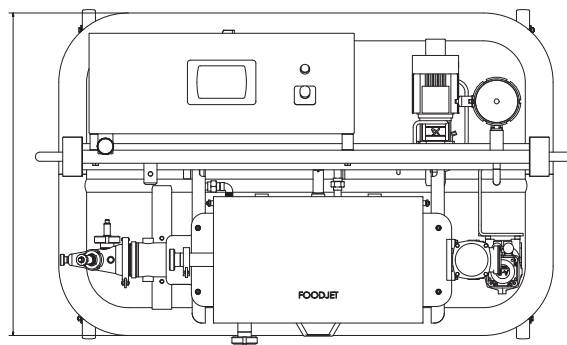
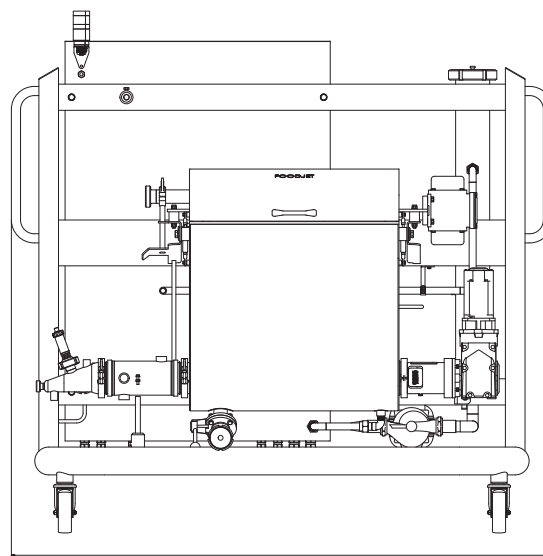
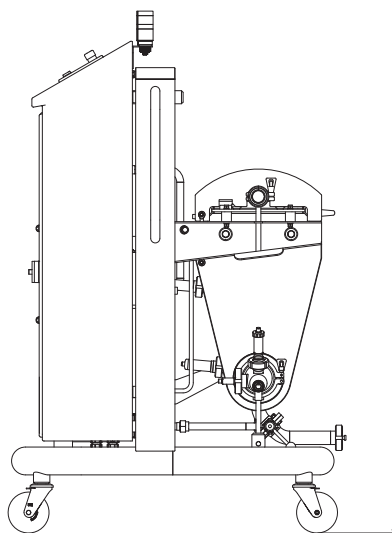
The liquid can be recirculated over a depositor unit with a non-pulsating discharge due to the progressing cavity pump integrated with the tank. The pump is driven by a servo and can run with a constant flow rate or variable flow rate (with pressure feedback loop). The pump rotor's shaft also functions as an agitator inside the tank. The whole tank is designed to the highest sanitary standards and allows easy (dis)assembly for deep cleaning.



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Technical specifications:

- Available with a range of nominal flowrates between 50-750L/hour.
- Measured liquid parameters: level, temperature and pressure.
- All food contact areas are stainless steel 316.
- High power water circuit pump for heating additional piping to and from depositor.
- Water temperature accurately adjustable up to 60 degrees Celsius.
- Allen Bradley PLC and HMI controller.
- Electrical connection 3x400VAC + PE, 5kW.
- UL & CE certified.

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