

seepex.com
all things flow

Here is your conveying solution:
Product group CS.



CS – Food grade pumps

The 3 product ranges of the CS product group are used primarily in the food, pharmaceutical, cosmetics and chemical industries. "C" stands for CIP (Cleaning in Place) and "S" for SIP-capability (Sterilisation In Place) of the pumps. CS pumps satisfy the highest requirements with regard to gentle conveying, sanitation, cleaning and sterilisation. They comply with the 3-A Sanitary Standards of the USA and with EHEDG directives.

Coupling rod

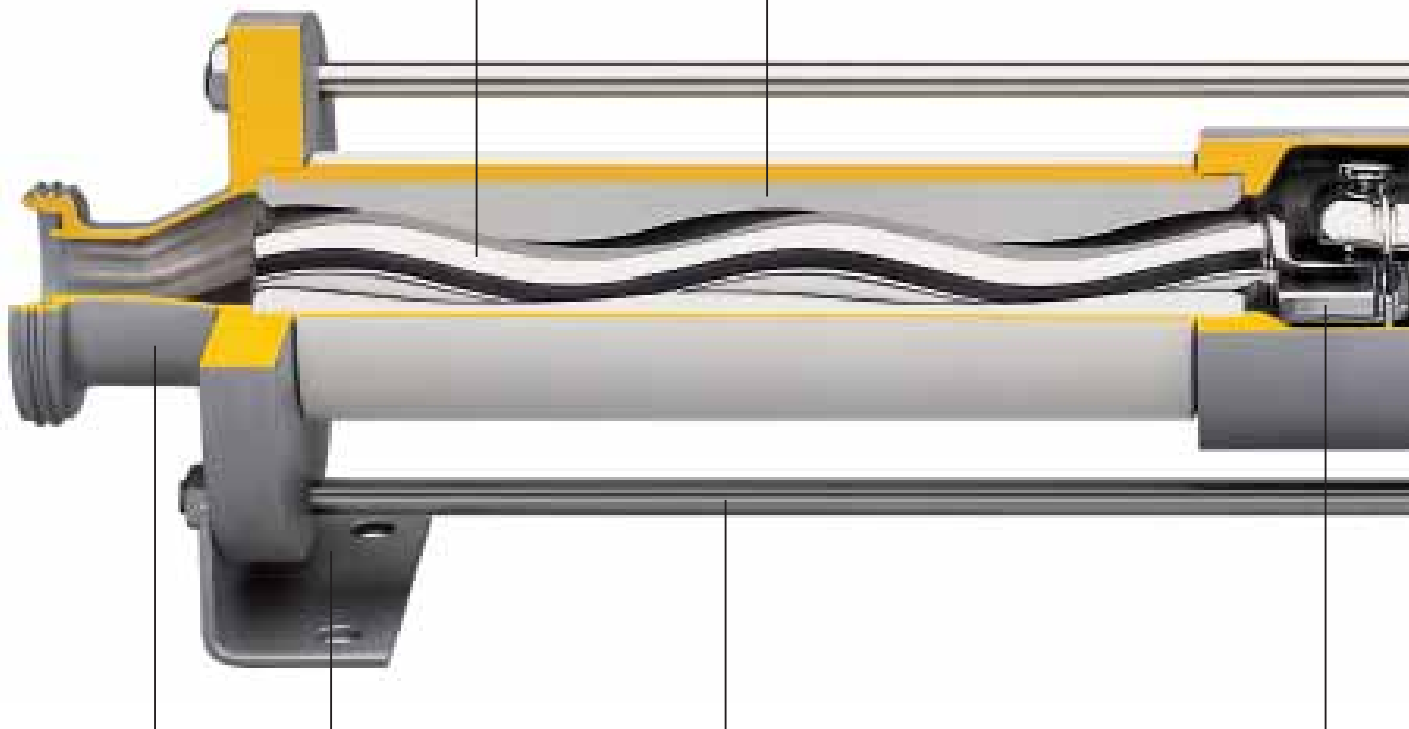
made of stainless steel for power transmission, available with propellers or feed screw.

Rotor

wear resistant and corrosion-proof materials. Alternatively with additional surface treatment.

Stator

in standard design or with even wall thickness. The seal on both ends is moulded as an integral part of the elastomeric stator; corrosion of the stator tube is never a problem because the pumped liquid never comes into contact with the metal tube or the bonding adhesive.



Support

made of stainless steel, satin finish for superior resistance to corrosive cleaning and sanitizing chemicals.

Open fork joint

for transmission of power, BCSO model designed as an open "hygienic joint" for optimum cleaning as well as highest resistance to corrosion and wear. Service-friendly due to assembly without special tools. Range BCSB designed with closed pin joint.

Open pin joint

newly developed hygienic joint, designed for higher pressures and flow rates.

(see detail)

Pressure branch

made of stainless steel, with internally polished finish and externally satin finish. Designed with no "dead zones" and features to allow complete draining. Standard connection to DIN 11851, 11864 or Tri Clamp® alternatives.

Tie bolts

and all other fittings are corrosion proof.

Single acting mechanical seal
flushed by the product and located inside
the suction area for optimal cleaning.

Mechanical seal housing
made of stainless steel for
mounting the mechanical seal,
available with quench.

Drive
geared motors, variable speed drives or
frequency controlled drives, directly
flanged to the pump without additional
coupling. Upon request with cover
made of stainless steel.



Plug-in shaft connection
for easy dismantling of the pump and drive
enabling quick replacement of the rotating
parts and shaft seals. The plug-in shaft pin
secures the shaft connection to the drive
and the splash ring protects the bearing
from contamination/gland leakage.

Plug-in shaft
made of stainless steel. Open design
for easy CIP and designed to mount the
mechanical seal.

Lantern
in corrosion resistant design, optio-
nally made of stainless steel, for
connection of pump and drive and
to secure the assembly to the base-
plate or skid.

Suction casing
made of stainless steel, internally polished external satin
finish. "Dead zone free" design with suction connection
above the mechanical seal enables CIP solutions to flow
through the entire casing. Choice of off-set CIP-connection
for residue-free cleaning and complete draining. Options
with jackets for heating. Standard connections according
to DIN 11851, 11864 or Tri Clamp®.

Detail: Open pin joint



Why food grade pumps?

Because they are used in applications such as agriculture, brewing industry and distilleries, chemical and biochemical industry, confectionery industry, dough processing and bakeries, fruit and vegetable processing, milk and dairy industry, pharmaceutical and cosmetics industry, poultry and meat processing and wine industry.

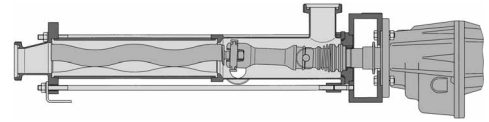
Features

- Gentle handling of flowable and high viscosity products with controllable flows and pressures
 - Easy cleaning: optimised pump casing designs with minimal residual volume that provide simple CIP operations
 - Service-friendly with easily disassembled universal joints
 - Sanitary mechanical seals selected for the respective application
 - Stator materials and secondary seals meet FDA standards, guaranteeing product safety and quality
 - SIP with steam is an available option with cycled operation of the pump
- > Conveying capacity: 30 l/h–130 m³/h (0.13 GPM–575 GPM),
Pressure: up to 24 bar (360 psi)

Overview of ranges

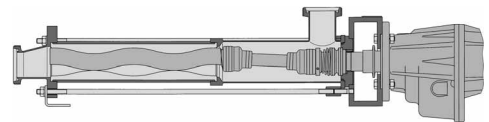
The pumps of the BCSO range are equipped with open aseptic joints that can be cleaned without leaving residues through CIP continuous cleaning. They meet highest demands on hygienic cleanliness and on corrosion and wear resistance. The open fork joint features an especially shaped coupling rod and the rotor or plug-in shaft head. Apart from that, it is made up of only two components – the bolt and the circlip. For higher pressures and conveying capacities, seepex additionally offers a newly developed, open pin joint. Service work can be performed easily and rapidly without the need for special tools. Just like all the pumps of the BCSO range, these joint designs comply with the regulations of the 3A-Sanitary Standards of the USA and the EHEDG directives.

Range BCSO



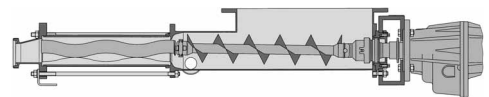
The pumps of the BCSB range differ from those of range BCSO in their joint design. The BCSB range is equipped with the proven, closed pin joints from the seepex pumps of the BN/NS ranges. These cost-efficient and wear-resistant pin joints are filled with a special grease approved for the food sector and sealed through a resilient universal joint sleeve and holding bands. They are suited for use with abrasive conveying media and high operating pressures.

Range BCSB



The BTCS range features a feed hopper with a cylindrical/conical compression zone. Highly-viscous conveying media with a low degree of flowability are fed to the conveying elements rotor and stator through the auger feed screw on the coupling rod. Optimum filling of the conveying chamber is achieved through the priming pressure generated in the compression zone. The pumps of the BTCS range are optionally equipped with the open, service-friendly joints or with the proven, closed pin joints.

Range BTCS



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And what can we get flowing for you? Your nearest contact:

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