

Progressive Cavity Pumps

Reliable, Affordable, Versatile, Food grade

Progressive Cavity Pumps (also called mono pumps) are ideal for liquids and pastes, product with suspended solids, viscous liquids including foods such as wine, oil, pulps, creams etc.



PH35: 2 inch / 2HP / 22GPM

PH19: 1 inch / 0.33HP 4GPM

PH30: 1.5 inch / 0.75HP / 15 GPM



Spares in stock:
Stators available in:
NBR / EPDM / VITON for a
wide range of product
compatibility

With stainless steel rotor and body and 3 choices of stator material these pumps are performing well with a wide variety of fluids and pastes. They initially found their market with wine and olive oil but have recently been employed pumping viscous materials and those with suspended solids. Welded fittings mean they are sanitary and can often be CIP. Example uses are honey, molasses, fruit pastes, syrups, ice-cream, cider, glucose, chocolate paste, yogurt, mayonnaise. Of course they are also suitable for non-food products too such as paints, detergent, greases, sewage. Progressive cavity pumps don't have high speed impellers or valves they are low shear pumps taking the product into a cavity and moving the contents of the cavity to the high pressure outlet leaving the product largely intact.

OPTIONS:

- Variable speed frequency drives
- Welded triclamp fittings (no threads)
- Cart mounted or basic pump
- Forced cooling for reliable slow running
- Wide speed range metering and encoder measuring available

