

PRODUCT PUMPS AND UNITS

COENRAADTS developed this pump to make the connection between one or more egg breaking and separating machine(s) and the filters, at the same time improving the hygiene in the separating room. This pump can also be used without any problem in combination with machinery from other manufacturers. There are also sets built with 1, 2 or 3 pumps for the different products from the breaking machine. Two different size pumps are used: **7.000 L water/hour** for egg liquid flows of less than **2.000 L/hour** and the big **15.000 L water/hour** for bigger flows.

The pump is built into a stainless steel frame on legs. In this way the floor remains free and easy to clean.

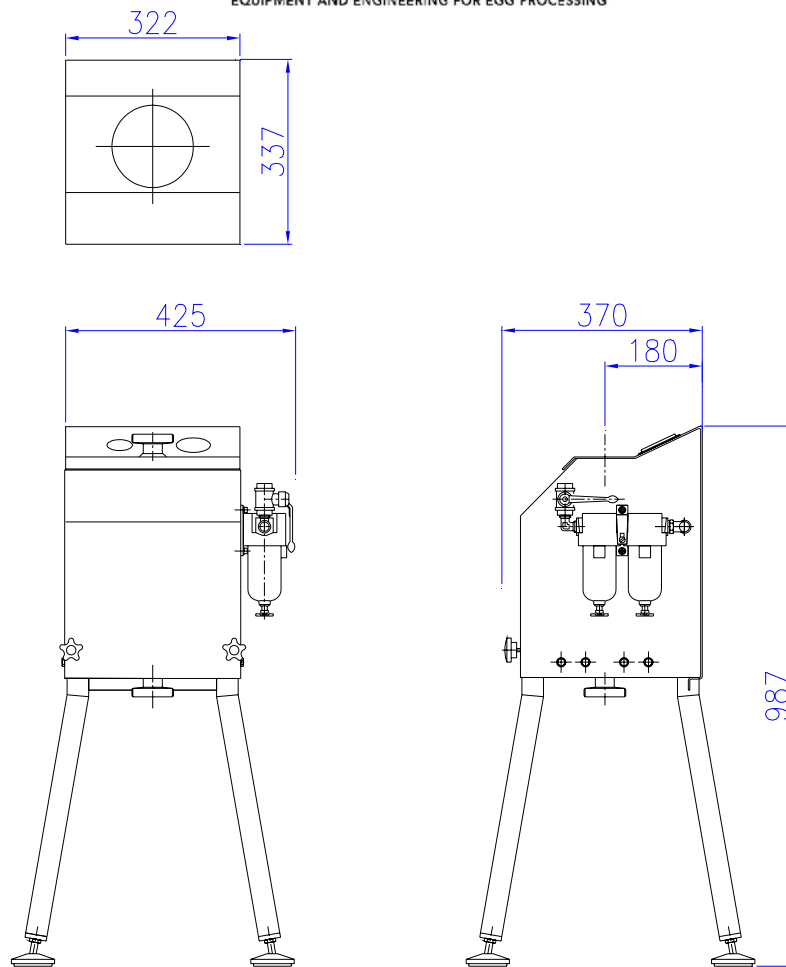
All individual controls for the pump are fixed watertight on the frame. The speed of the pump can be regulated and adapted to the quantity of the product.

We selected a pneumatic pump with **membranes**, because it does not harm the fragile quality of egg products, it has less wear and tear and operates silently. Even shell particles up to 3 mm are no problem. It is very easy to clean and can possibly be incorporated in the C.I.P. cleaning system.

A newly patented steel modulating flow level control is foreseen for the remote contacts (level control in the reception tank).

This pump is another contribution by COENRAADTS for improvement of quality and hygiene in egg processing.

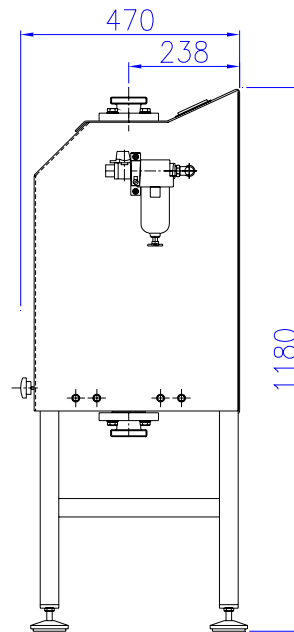
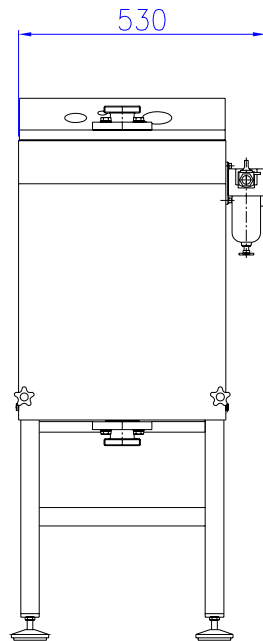
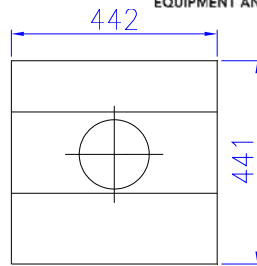




TYPE: CPU7

Capacity: $7m^3/hr$

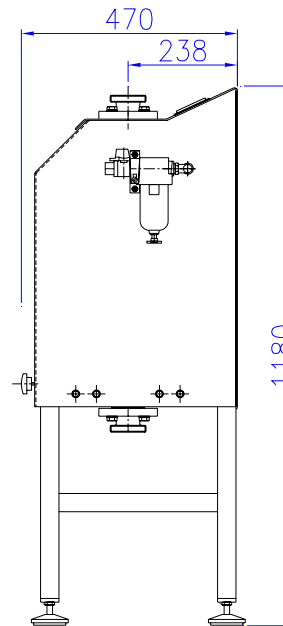
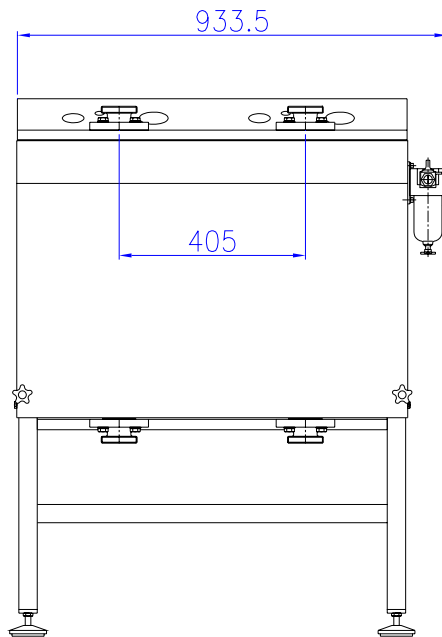
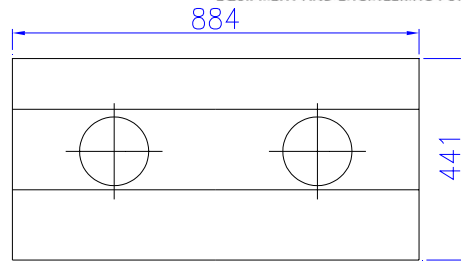
Air consumption: $5x$ product flow @ 6 bar (during C.I.P)



TYPE: CPU15

Capacity: $15m^3/hr$

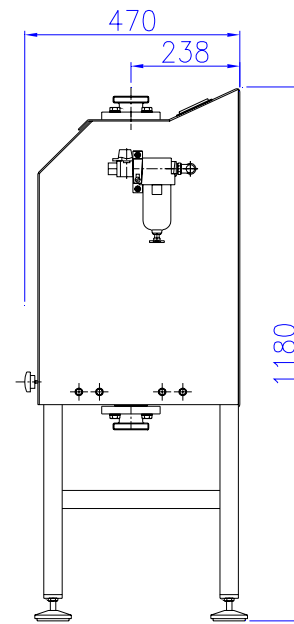
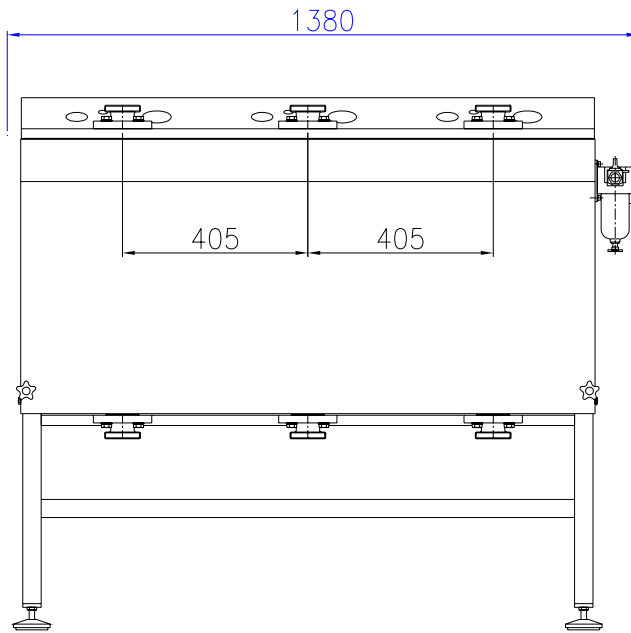
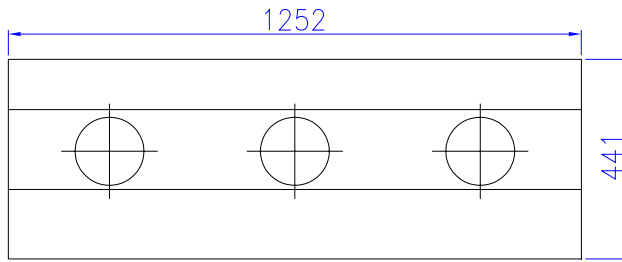
Air consumption: $5x$ product flow @ 6 bar (during C.I.P)



TYPE: CPU30

Capacity: $2 \times 15m^3/hr$

Air consumption: $5x$ product flow @ 6 bar (during C.I.P)



TYPE: CPU45

Capacity: *3 x 15m³/hr*

Air consumption: *5x product flow @ 6 bar (during C.I.P)*