Packo

FP60 Food pump series



The competitive Packo food pump series FP60 are used as process pumps in almost all industries such as dairies, breweries, beverage industry, distilleries, etc. These low cost pumps have stainless steel 316L pump casings constructed in cold rolled plate, 100% non porous and extremely smooth. The pumps have open investment cast impellers in 316L. Thanks to its crevice-free design and electropolishing as a final surface treatment, the FP60 pump series are a reliable component into your production process.

Application areas

The FP60 food pump series is mainly used for pumping clean and slightly contaminated liquids coming from egg dairies, cheese factories, breweries, distilleries, beverage industry, etc.

They are often used as process pump for heat exchangers, filtration units, filling machines, brine injectors, batter machines and CIP cleaning systems. Typical liquids are milk, whey, curd, batter, brine, beer, CIP, alcohol, etc.

Your benefits

- → High pump efficiency resulting in lower energy consumption
- Low NPSH values; less risk on cavitation
- Electropolished, easy to clean
- → Easy construction and easy maintenance: Less downtime
- Standard components
- Easy to install
- → Best value for price

Technical specifications

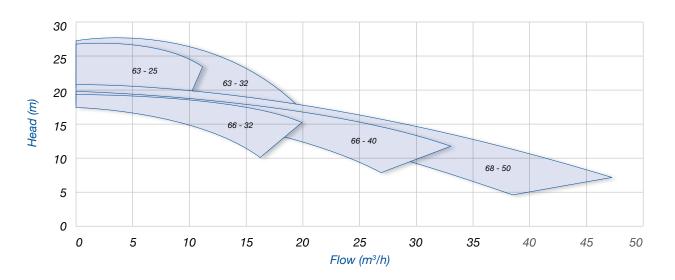
Max. flow rate	40 m³/h
Max. differential head	25 m
Max. liquid viscosity	500 cP
Max. temperature	140°C
Impeller type	Open
Max. free passage	15 mm
Max. motor power	2.2 kW
Max. speed	3000 / 3600 rpm
Available frequency	50 / 60 Hz
Connections	Sanitary fittings
Materials wetted parts	Stainless steel 316L or similar
Available materials o-ring	EPDM, FKM
Mechanical seal configuration	Single, quench
Surface finish	Food quality, internal welds hand polished + electropolished (Casing 0.8 μm - Impeller 3.2 μm)
Certificates & Legislation	1935/2004 EC, FDA, ATEX, EU N° 547/2012

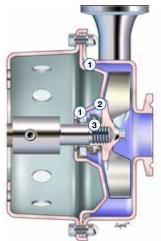
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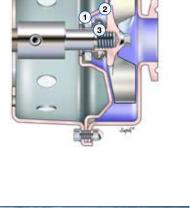
Performance curves at 2900 rpm





Specifications

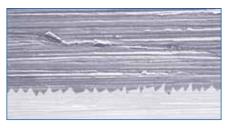
- Easy to clean construction and standardized components
- No bacteria traps and no small clearances in order to clean the area around the O-ring (1)
- → Pressed stainless steel in 2B quality plate, extremely smooth
- Large seal cavity to clean mechanical seal properly (2)
- FDA approved mechanical seals (3)
- Electropolished design (for wetted & non-wetted parts); easy to clean and increased corrosion resistance



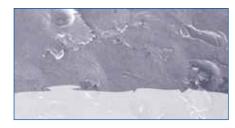


Electropolished

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Mechanical polishing 240 grit



Glass bead blasted

