Technical & Performance Information

Threaded Port Series

SIZE	21	31	38	45	53	63	76	90	105
CAPACITY in Cu.M/Hr.	3.0	8.5	16	22	30	40	60	75	120
PRESSURE in BAR	30	36	48	48	48	48	24	24	24
SPEED (RPM)	1400	1400	1400	1400	1000	1000	750	750	750

53

120

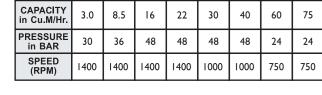
Single Stage Pumps



Two and Four Stage Pumps



Two and Four Stage Pumps



Threaded Port Series with CIP

Wide Throat Series

SIZE	21	31	38	45	53	63	76	90	105	125	148	180
CAPACITY in Cu.M/Hr.	3.0	8.5	16	22	30	40	60	75	120	200	240	275
PRESSURE in BAR	30	36	48	48	48	48	24	24	24	18	18	18
SPEED (RPM)	1400	1400	1400	1400	1000	1000	750	750	750	600	400	400



THE PROKAV'S EXPERTISE

Hydro Prokav's New Integrated Manufacturing Plant Located at the Industrial City of Coimbatore, India is spread over 25,000 Sq. Mts. The Plant comprises of Full Fledged Rubber Unit with Test Labs. The Modern Plant also comprising Highly Sophisticated CNC Machining Unit for manufacturing Critical components of Progressive Cavity Pumps with High Precision and Excellence. The Computerised Test Bed Facility Doubly ensures High Standards of Testing and Performance Evaluation. Backed up with a very Sophisticated R&D center, Hydro Prokav aims at bringing more Versatile Designs to suit the entire demands of the Processing Industries.

Hydro Prokav Progressive Cavity Pumps are preferred by Customers spread across 40 countries World Wide with more than 10,000 customers catering to more than 25,000 fluids offering the finest solution for their various Pumping Requirements.

Hydro Prokav Genuine Progressive Cavity Pumps are available through a wide network of Branches in all Major Cities in India, with Marketing Office situated at USA, and Distributors and Dealers spread in Europe, Africa, Middle East, Australia and South East Asian countries.



HYDRO PROKAV PUMPS (INDIA) PVT. LTD.,

Pumping Solution for all Industrial Needs

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HYDRO PROKAV PUMPS INDIA PRIVATE LIMITED



HYGIENE SANITARY DESIGN PUMPS





Wine | Beverages | Food | Cosmetics













INTRODUCTION

The KYM-F, WF, BB & FCC series pumps are manufactured exclusively for use in food, beverage and cosmetic industries. The construction is simple, and the focus is on effective and fast cleaning. The metallic parts in contact with the media are of 316-304 stainless steel with the characteristic smooth finish of Hydro Prokrav. Wide-throat Hopper Inlets comprising coupling rod mounted augers can be provided for media that are highly viscous in nature.

DISTINCTIVE DESIGN, FEATURES AND BENEFITS

CLEANING IN PLACE - Ensures positive cleaning

HIGH SUCTION LIFT - Ideal for lifting viscous fluids. Effective even in high vacuum conditions

LOW FLUID VELOCITY - Ensures gentle handling of shear sensitive fluids

NON CONTAMINATING METALS - All metallic surfaces in contact with the media are smooth surface stainless steel

NO RETAINING POCKETS - Avoids chemical or bacterial contamination

NON CLOGGING - Ability to handle solids in suspension or mixtures containing high percentage of solids

POSITIVE DISPLACEMENT - The head developed is independent of speed, whereas capacity is proportionate to the speed

REVERSIBLE - The rotation and direction of flow are reversible. This offers flexibility in handling variety of applications.

SELF PRIMING - Can handle high percentage of air/gas/vapor with liquid

UNIFORM FLOW - No pulsation, turbulence or aeration

VERSATILITY - Handles any fluid from clear water to highly viscous media

PROGRESSIVE CAVITY PUMPING PRINCIPLE

The pumping elements consist of a precision machined single helical metal rotor and a double helical elastomer stator. With the rotor engaged in the stator a seal line is formed along the axis of the rotor. The seal line is maintained in both static and dynamic conditions. As the rotor turns inside the stator, a series of cavities form that progress from the suction to the discharge end of the pump. As one cavity opens and closes, it's opposing cavity closes and opens at exactly the same rate resulting in a constant non-pulsating fluid flow.

Cavity movement through 180° of Rotor rotation

TYPICAL APPLICATIONS

FOOD - Beer, Beverages, Butter Oils, Chocolates, Curd, Cheese, Dough Balms, Diced Vegetables, Extracts, Fruit Pulp, Fruit Juice, Ice-cream, Jam, Lecithin, Liquor, Milk, Malt, Oil Slurries, Sauce, Taco, Tomato Pastes, Wine, etc.,

PHARMA AND COSMETICS - Bulk Drugs, Creams, Chyawanprash, Emulsion, Essential Oils Concentrate, Fruit Pulp, Gelatin, Heavy Liquid Lotion, Herbal Pastes, Liquid Make Up, Ointments, Pill Pastes, Syrups, Shampoos, Selenium liquid, Tooth Pastes, Vitamins, etc.,

