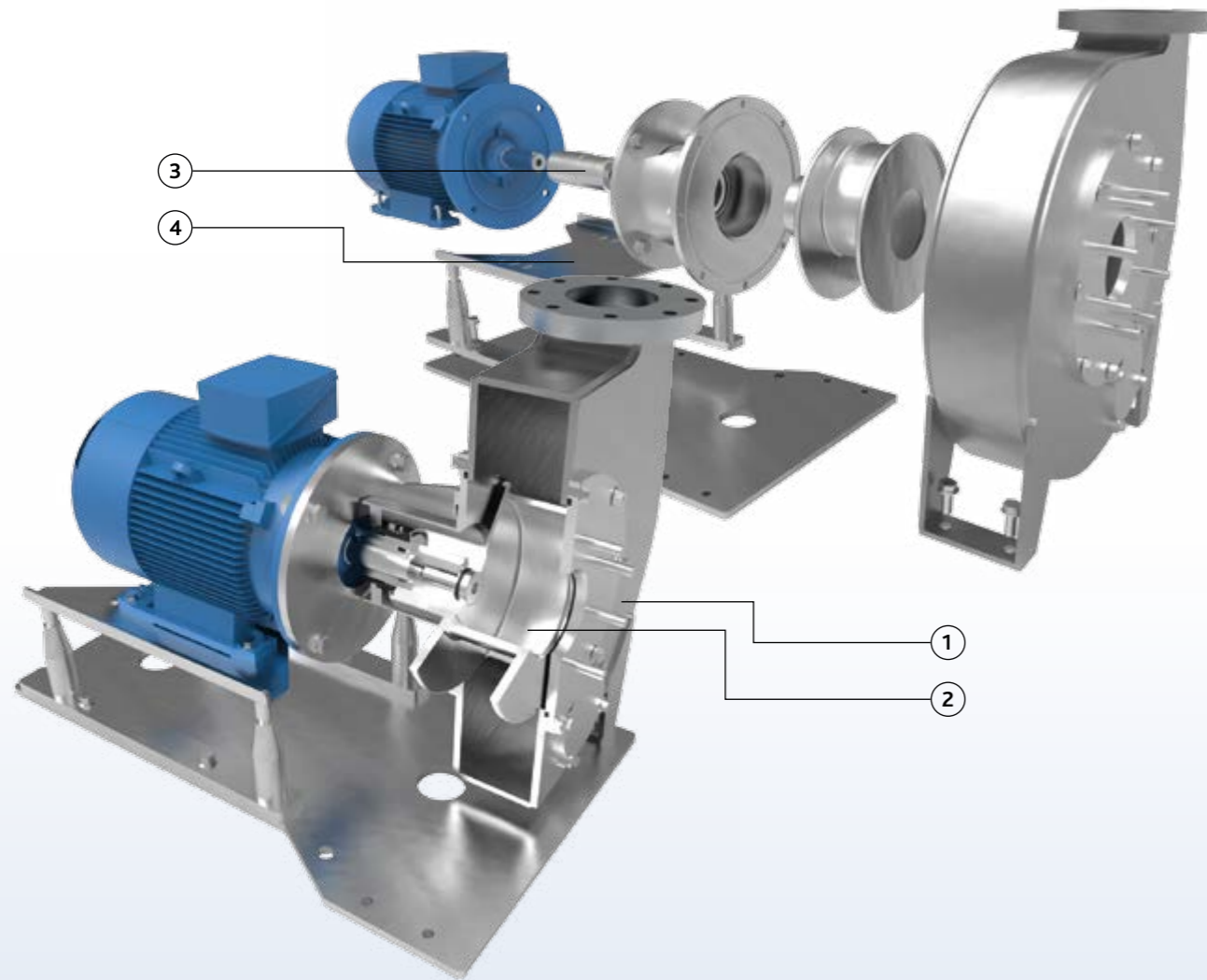


Pump series VPCP



Characteristics

The Packo stainless steel pumps of the VPCP series are the reference in soft and damage free pumping of vegetables, potatoes, mussels, shrimps, etc. Due to the fact that they have an extremely large passage and to its specially designed vane they guarantee a smooth handling of your product.



VPCP

- 1 Electropolished: corrosion resistant, no rusting
- 2 Especially designed vane with large passage: pumping without product damage
- 3 Duplex stub shaft allows a quick and easy disassembly of the vane
- 4 Sledge construction: pump can be easily slid backwards while the pump casing remains in the piping system: short downtimes
- 5 Standardized FDA approved rubber bellow mechanical seals to EN 12756, 2 sizes for the entire range:
 - seal diameter Ø 80 mm up to 11 kW
 - motor power ≥ 18,5 kW: Ø 110 mm



Your benefits

- Soft and damage-free pumping
- Easy maintenance: short downtimes
- Extremely large passage
- Electropolished stainless steel 304L: no rusting & easy to clean
- Monobloc design: space saving

Application areas

The Packo VPCP pump range is specifically designed for damage-free pumping of potatoes and vegetables but also seafood such as mussels, cockles and shrimp.

The VPCP pump can be used in Belgian fries process lines, transport of vegetables to blanching lines as well as for transport of pasta from pasta cookers.

Pump series	VPCP
Performance	
max. flow rate	1000 m ³ /h
max. differential head	20 m
max. liquid viscosity	100 cP
max. temperature	80°C
impeller type	special designed vane
max. free passage	213 mm
max. motor power	55 kW
max. speed	1200 rpm
available frequency	50/60 Hz
Technical specifications	
materials wetted parts	stainless steel 304 or similar
mechanical seal configuration	Single
available material o-ring	NBR (FDA)
connections	industrial
surface finish	industrial finish: welds are not hand polished. final surface treatment: electropolished
certificates & legislation	

Performance curves

