

NETZSCH



TORNADO[®] Rotary Lobe Pump

T.Sano[®] – The oil-free pump for the food and beverage industry

TORNADO® ROTARY LOBE PUMP

T.Sano®

Designed for applications in the food and beverage industry



OIL-FREE

SERVICE FRIENDLY

NO DEAD AREAS

ECONOMIC

EXCELLENT CIP CLEANABILITY

RELIABLE



The oil-free pump for demanding solutions

Applications in the food and beverage industry can be covered with different pump systems. NETZSCH rotary lobe pumps convince due to their robust design, their small footprint, their ease of maintenance and reliability.

The T.Sano® rotary lobe pump conveys your product gently. The technology is especially suitable for sensitive media.

The pump is available with different connections, for example with milk thread (DIN 11851), tri-clamp or SMS. For hygienic demands on the pump surroundings NETZSCH has developed the T.Sano® Smooth with a smooth housing surface.

COMPACT

GENTLE MEDIA HANDLING
AND LOW PULSATION

The right choice

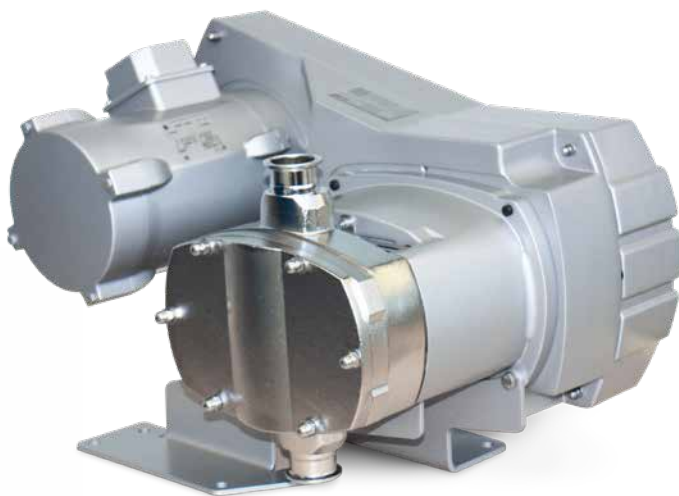
FOR YOUR APPLICATION

NETZSCH TORNADO® Rotary Lobe Pumps T.Sano® – Operating Parameters

Range	Model	Flowrate at nominal speed range (theoretical)	Speed (nominal) recommended range	Flowrate at max. speed (theoretical)	Speed max.
		appr. m ³ /h	rpm	m ³ /h	rpm
T2*	08/8	0,5 to 7	100 to 300	10,5	800
T2*	06/12	2 to 11	100 to 500	16,5	800
T2	08/45	8 to 39	100 to 500	46	600
T2	06/70	12 to 58	100 to 500	70	600
T2	08/100	16 to 82	100 to 500	99	600
T2	06/140	24 to 119	100 to 500	142	600

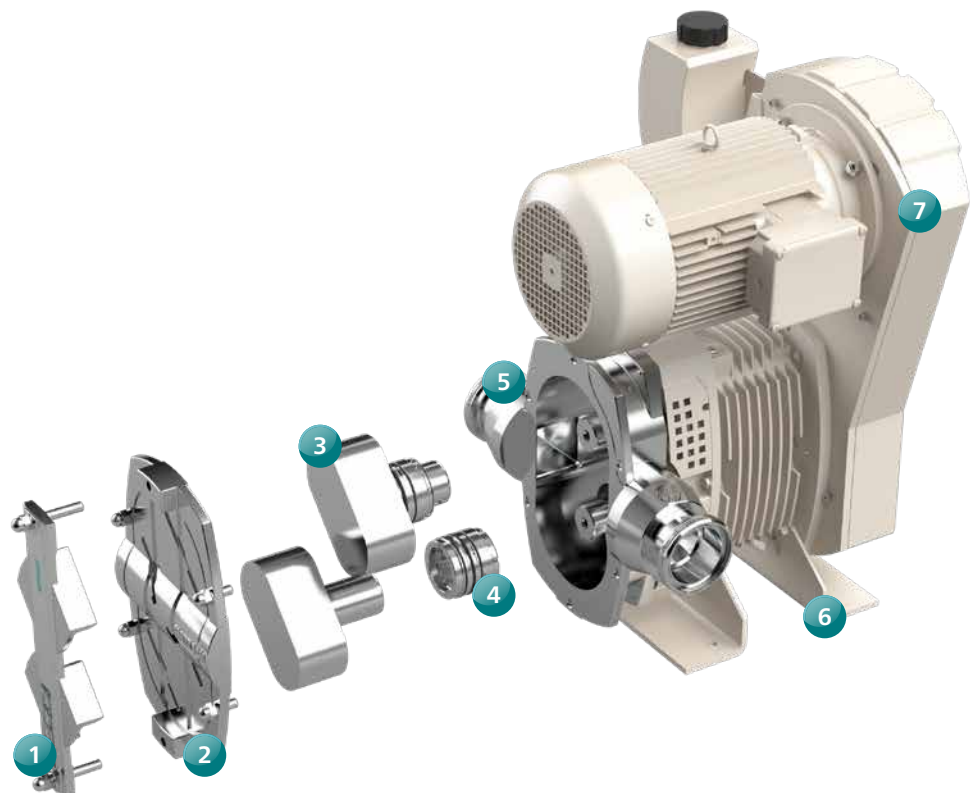
* available in smooth surface design: T.Sano® Smooth

** Temperature depending on the sealing material: 150 °C



Discharge pressure (max.) continuous/ intermitted	Displacement (theoretical)	Connections	Pump head materials (wetted)	Surface quality (product-contacted surfaces)
bar	l/r	mm	material	R _a
8	0,23	32	all metal**	0,8
6	0,35	50	all metal**	0,8
8/10	1,27	80	all metal**	0,8
6/8	1,90	100	all metal**	0,8
8/10	2,74	125	all metal**	0,8
6/8	3,95	125	all metal**	0,8

- 1 Rotor setting device
- 2 Front cover
- 3 Rotor
- 4 Seal
- 5 Rotor case
- 6 Bearing housing
- 7 Tooth belt drive



Totally reliable

ANYWHERE

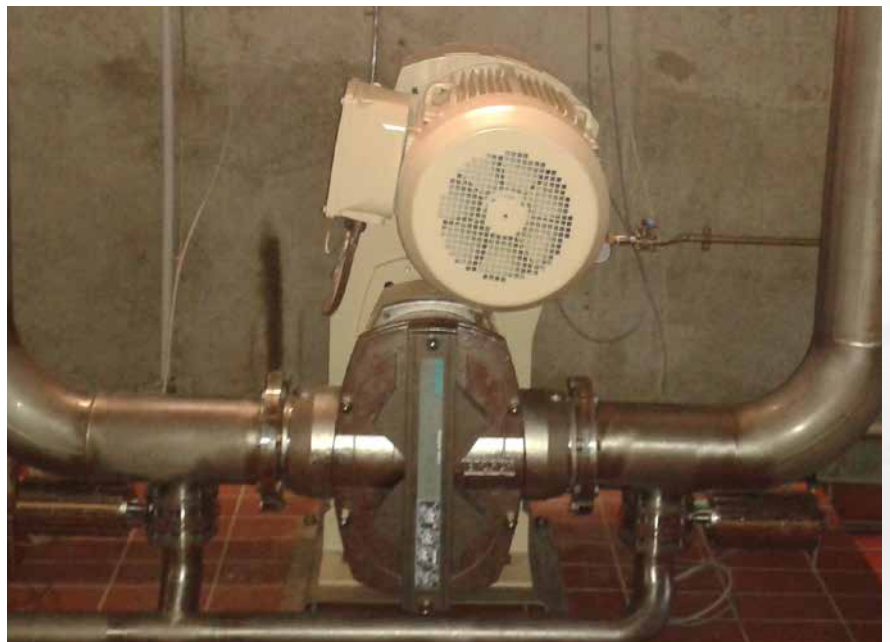
Your Benefits

- Oil-free belt drive
- Cavity-free design, lobes mounted outside the pump chamber
- Low pulsation due to housing design
- Also available in mobile design
- With/without heated cover:
The design is done according to customer request.



Pumping of mash in a brewery

- Flow rate: approx. 75-140 m³/h
- Pressure: approx. 1.40 bar
- Temperature: approx. 50 - 100 °C






Pumping ricotta cheese

- Flow rate: approx. 1 - 4 m³/h
- Pressure: approx. 2 bar
- Temperature: approx. 10 - 20 °C



Pumping sparkling wine

- Flow rate: approx. 7 - 10 m³/h
- Pressure: approx. 1.8 bar
- Temperature: approx. 10 - 20 °C



The NETZSCH Group is a mid-sized, family-owned German company engaging in the manufacture of machinery and instrumentation with worldwide production, sales, and service branches.

The three Business Units – Analyzing & Testing, Grinding & Dispersing and Pumps & Systems – provide tailored solutions for highest-level needs. Over 3,400 employees at 210 sales and production centers in 35 countries across the globe guarantee that expert service is never far from our customers.

The NETZSCH Business Unit Pumps & Systems offers with NEMO® progressing cavity pumps, TORNADO® rotary lobe pumps, NOTOS® multiple screw pumps, macerators/grinders, dosing technology and equipment custom built and challenging solutions for different applications on a global basis.

NETZSCH Pumps & Systems – Solutions you can trust ■

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