

Chocolate/Confectionery Market

PRODUCT BROCHURE



Where Innovation Flows

CONSISTENT.
EFFICIENT.
RELIABLE.

Mouvex® Pump Technologies | The Solution for Your Chocolate Manufacturing Process

Mouvex® features a variety of leading pump technologies that include eccentric disc and rotary vane pumps to meet virtually any application challenge throughout the chocolate production process.

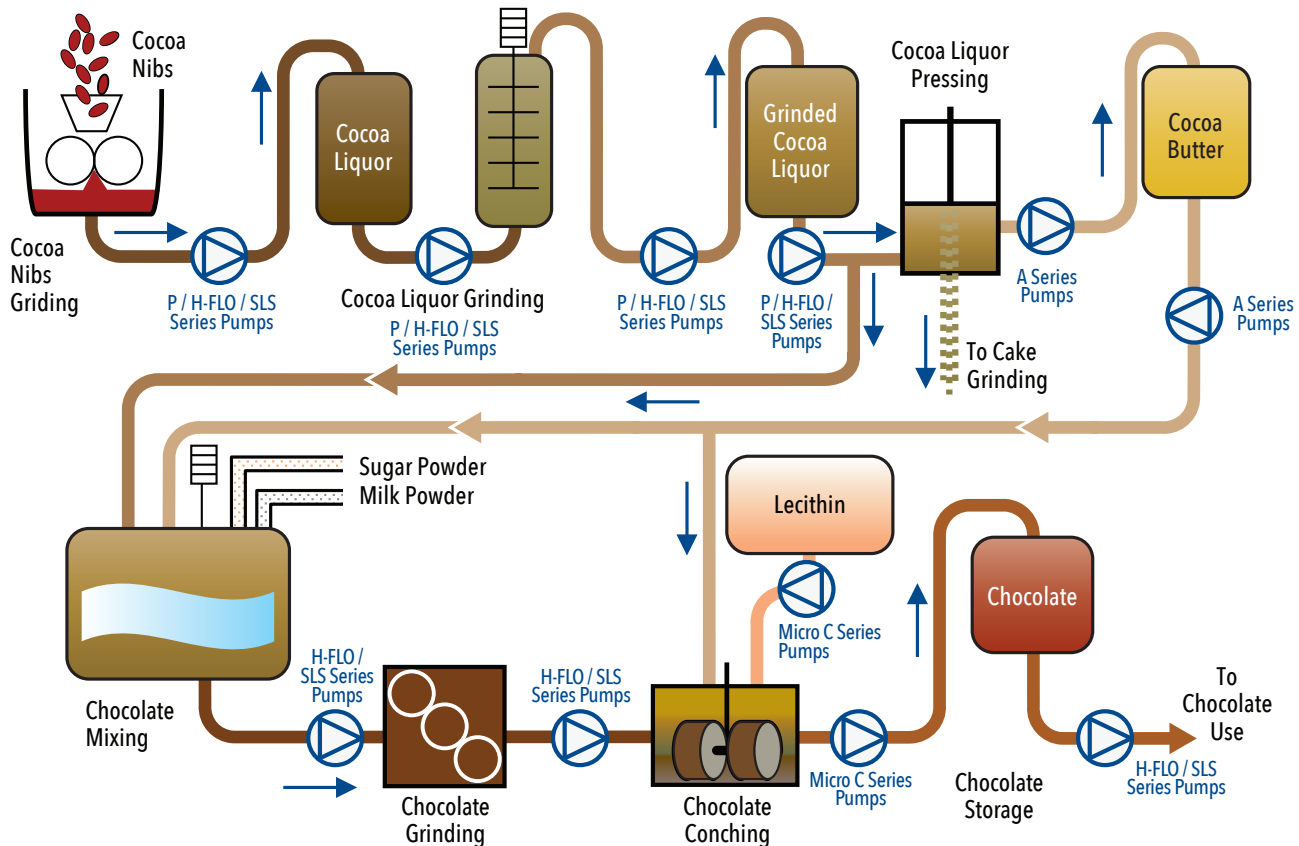
Chocolate Manufacturing Challenges:

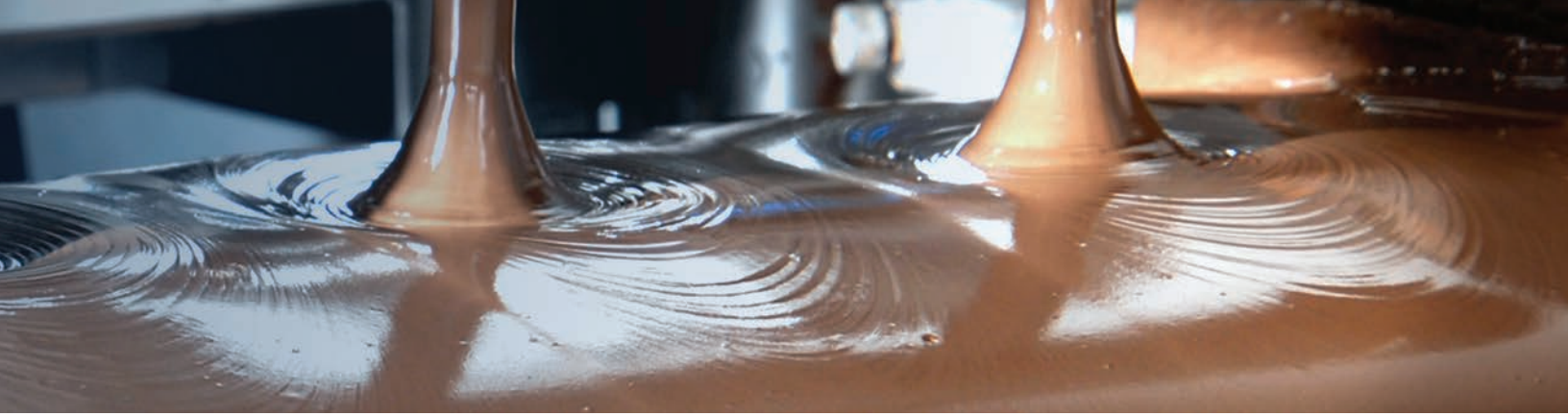
Chocolate manufacturers face the following challenges in their day-to-day operations:

- Handling of abrasive products, especially in the early stages of the process
- Cost control
- Minimizing product loss and recovering ingredients
- Energy control and savings
- Optimization of equipment uptime

Pumps used throughout each phase of the chocolate manufacturing process must have the following attributes to meet those challenges:

- Reliability
- Energy efficiency
- Sealing integrity
- Volumetric consistency



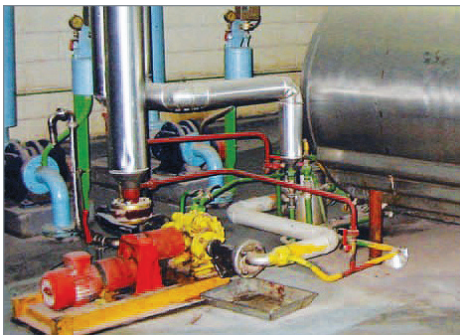


Mouvex® Pump Technologies |

The Solution for the Challenges of Chocolate Manufacturing

- Consistent performance (flow, pressure, and volumetric efficiency) due to unique wear compensation system
- Product recovery (pipeline stripping), means profit recovery
- Non-pulsating, smooth flow
- Self-priming (Drum Emptying)
- Easy and simple to maintain
- High volumetric efficiency
- Low shear
- No temperature intake
- Ability to run dry

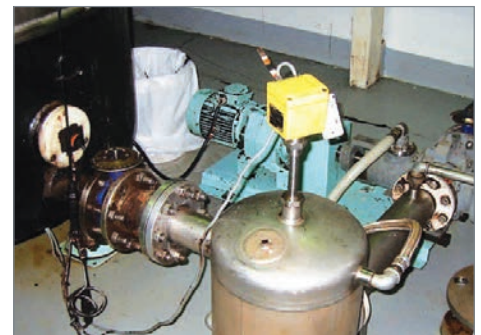
A Series



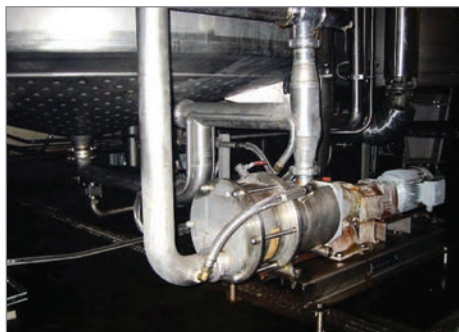
C Series



P Series



SLS Series



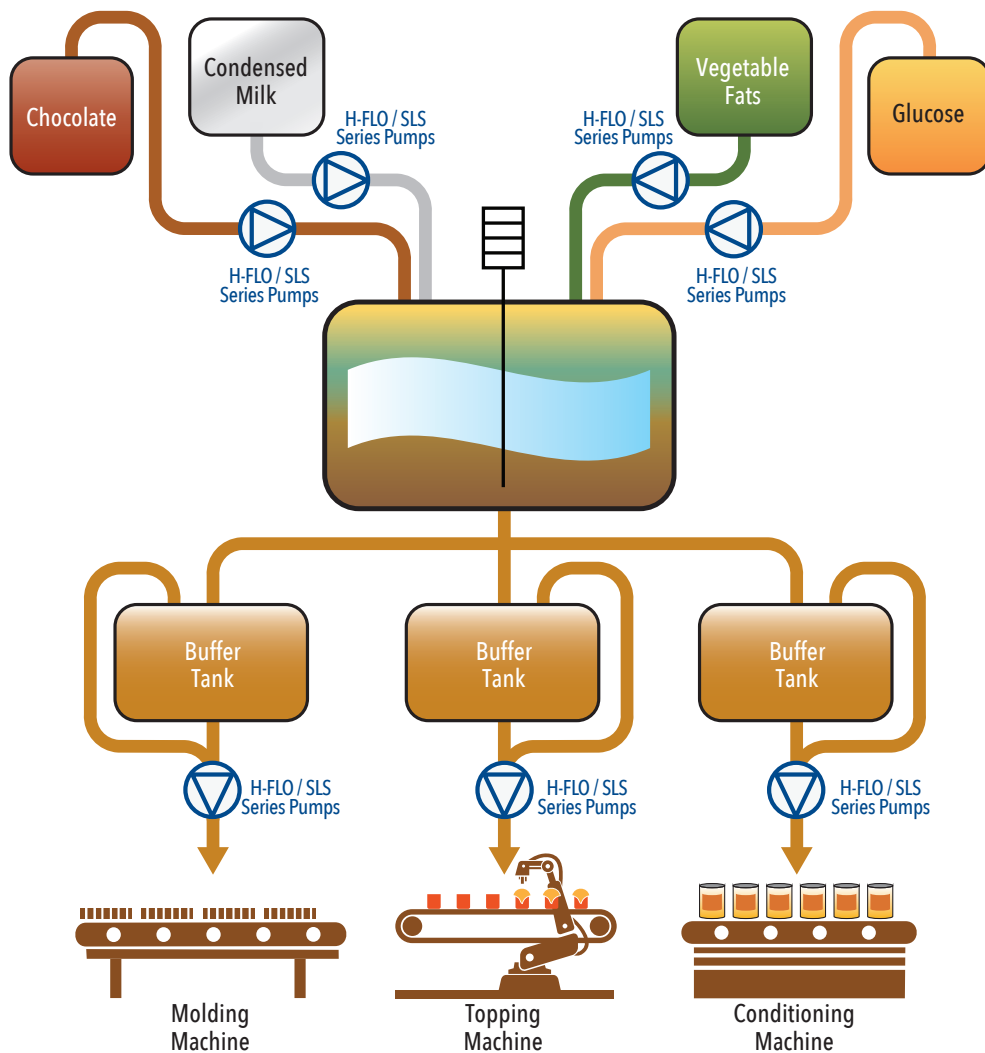
QUALITY.
CONTROL.
COMPLIANT.

Mouvex® Pump Technologies | The Solution for Your Downstream Chocolate Processing

Chocolate Downstreaming Processing Challenges:

Chocolate downstream processes are no less challenging than manufacturing. Since they are closer to the end-user, the following aspects have an even greater importance:

- Product quality
- Highly hygienic processes
- Hygienic regulations and compliance

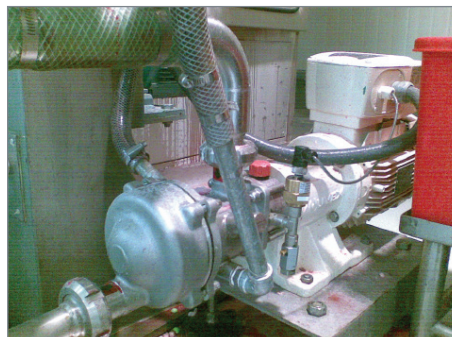
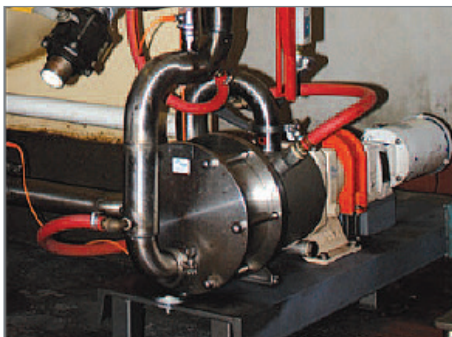
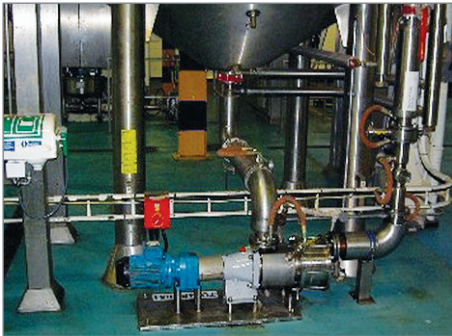




Mouvex® Pump Technologies | The Solution for the Challenges of Downstreaming Chocolate Processing

- Consistent performance (flow, pressure, and volumetric efficiency) due to unique wear compensation system
- Seal-less design offering reliability on difficult transfers, such as glucose
- Product recovery (pipeline stripping), means profit recovery
- Non-pulsating, smooth flow
- Self-priming (Drum emptying)
- Easy and simple to maintain
- High volumetric efficiency
- Low shear

SLS Series



ROBUST.
RELIABLE.
CONSISTENT.

Mouvex® Pump Technologies | The Solution for Every Step of Your Chocolate Processes

Mouvex® features eccentric disc pump and rotary vane pump technologies to meet your application challenges throughout the chocolate manufacturing process.

A Series – Eccentric Disc Pump

The robust and reliable pump for cocoa butter transfer. Up to 55 m³/hr (242 gpm)



Applications:

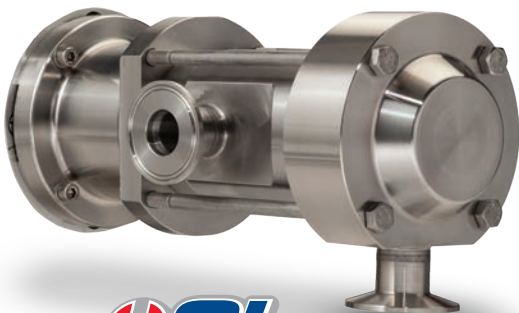
- Cocoa butter transfer

Features & Benefits:

- Optional jacketed head
- Line stripping
- Constant performance vs.
 - Pressure
 - Viscosity
 - Wear
- Easy and limited maintenance; only two wearing parts that are easily replaced
- Runs in reverse, enabling the pumping back of various products
- Can transfer viscous, non-lubricating volatile or delicate fluids

Micro C Series – Eccentric Disc Pump

The seal-less pump for small flow rates. Up to 800 L/hr (3.52 gpm)



Applications:

- Lecithin addition
- Condensed milk addition

Features & Benefits:

- Easy and limited maintenance; only two wearing parts that are easily replaced
- No mechanical seals or bushings in contact with the product
- Line stripping
- Product Recovery
- Constant performance vs.
 - Pressure
 - Viscosity
 - Wear
- Low shear



Mouvex® Pump Technologies |

The Solution for Every Step of Your Chocolate Processes

H-FLO & SLS Series – Eccentric Disc Pumps

The CIP capable seal-less pump for various transfer applications.
Up to 65 m³/h (286.2 gpm) on Chocolate



Applications:

- Chocolate transfer
- Glucose transfer
- Fats transfer

Features & Benefits:

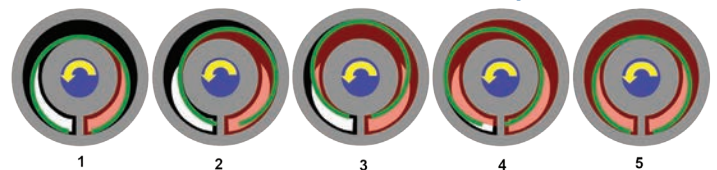
- Optional jacketed head
- No mechanical seals or bushings in contact with the product
- Easy and limited maintenance; only two wearing parts that are easily replaced



Mouvex Eccentric Disc Technology

Eccentric disc pumps consist of a cylinder and pumping element mounted on an eccentric shaft. As the eccentric shaft is rotated, the pumping element forms chambers within the cylinder, which increase in size at the intake port, drawing fluid into the pumping chamber. The fluid is transported to the discharge port where the pumping chamber size is decreased. This action squeezes the fluid out into the discharge piping.

Mouvex Eccentric Disc Principle



P Series – Rotary Vane Pump

The pump able to handle the most abrasive cocoa based products.
Up to 10 m³/hr (44 gpm) on Cocoa Mass • Up to 20 m³/hr (88.1 gpm) on Chocolate



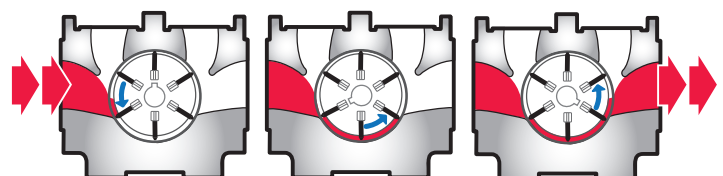
Applications:

- Transfer of non-lubricating, abrasive products commonly found in chocolate applications

Features & Benefits:

- Jacketed heads
- Abrasion resistant construction:
 - Hardened steel vanes
 - Chrome coated casing
- On site replacement of wearing parts
- Easy and limited maintenance
- Line stripping
- Reversible

Mouvex Rotary Vane Technology



Mouvex Rotary Vane Technology

Positive displacement, free vane pump. The rotation of the rotor and the vanes transfers of the liquid from the suction side to the discharge within the pump body (in a continuous movement).



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MX-80003-C-02

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