

## ZP1+ Series

Confectionery Configuration

- PATENTED front-loading seal design for ease-of maintenance
- Seal flush system utilizes food grade fat for extended seal life
- Heated jacket
- Chocolate clearance rotors
- Hygienic design - limited dead zones



# Smooth and Efficient Chocolate Processing

**ZP1+ Series confectionery pump** offers unmatched product handling and reliability for the unique challenges of pumping chocolate and other viscous food products.

**Hygienic PATENTED front-loading seal design** has limited dead zones unlike those found on competing pumps. This allows the heating jacket to more efficiently keep the chocolate flowing. It also offers easy and time-saving access to seals when maintenance is needed. No more removing piping.

**Innovative seal flush canister system** controls the food grade fat used to flush and lubricate the o-ring seals. This unique system extends seal life, keeps the product safe from contamination and offers a 1-year maintenance cycle.

### ZP1+ FEATURES:

- 304 Stainless Steel Gearcase
- Alloy 88 Non-Galling Rotors
- Front-loading Seal Design
- Stainless Steel Bearing Retainers
- 17-4ph Shafts – More Than 3 Times the Yield Strength of 316
- Helical Gears
- 4-Way Mounting
- Anti-microbial Lube
- Self-priming
- Gently Handles Products with Particulate (Like Nuts)
- 3A Certified

### SEAL FLUSH SYSTEM:

- Convenient Seal Flush Canisters
- Electronically Controlled
- Maintains 70 PSI / 5 BAR Flush Pressure
- Refillable
- 1-year Maintenance Cycle
- Utilizes Food Grade Fat
- Extends O-ring Seal Life
- Ease-of-maintenance

### SPECIFICATIONS:

- Models: 5
- Max. Discharge Pressure: 225 PSI / 15.5 BAR
- Max Flow Rate: 452 GPM / 103 m3/hr

- Max Viscosity: 1,000,000 cP
- Seal Specifications: 2 Seal Options

### AVAILABLE OPTIONS:

- Rectangular inlets (Size 30 and larger) pressure relief valves, heating jackets, and optional rotor designs