

MR PUMPS

High-throughput sanitary pumps for up to 10 bar pressure



MasoSine MR Pumps High-throughput sanitary pumps

MasoSine's MR pump satisfies demanding processing requirements cost-effectively, using the unique MasoSine pumping principle.

Design advantages

- Powerful suction even for viscous products
- Low pulsation for smooth, consistent flow
- Low-shear action does not damage fragile and shear-sensitive fluids
- Wearing parts easily replaced on site
- Holds 3-A Sanitary Standards authorisation

Typical applications

- Cheese, curds and whey, cottage cheese, butter, yoghurt
- Fruit concentrates, syrups, beer, wort, yeast
- Batter, frosting, fillings, slurries
- Soups, stews, deli salads
- Chocolate, caramel, fruit fillings



The MasoSine MR sanitary pump offers flows to 90,000 litre/hour and pressures to 10 bar.

MasoSine MR Pumps Options and accessories

High-temperature pumping

The MasoSine MR's heat-retaining (or heat-excluding) jacket allows the pump to reach the duty fluid temperature rapidly, and stay there. A heat-retaining front cover is available. This model is for high-throughput sanitary pumps up to 10 bar pressure.

Seal systems

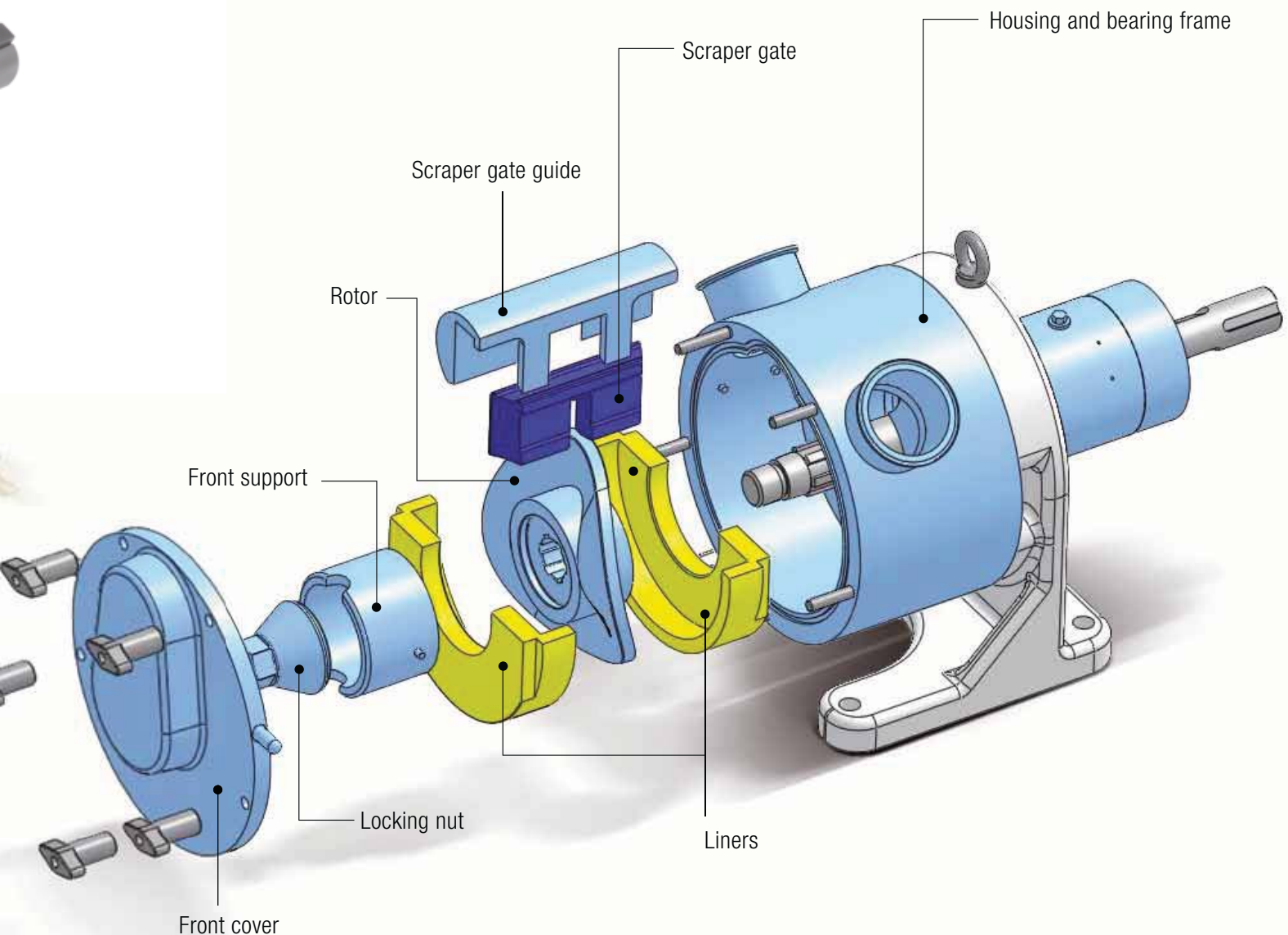
MasoSine pumps have one shaft and therefore one seal, unlike regular two-shaft rotary lobe pumps that require two seals. The standard seal is a triple lipseal design, which is ideal for most food and beverage applications. Mechanical seal systems are available on request for applications where CIP is a requirement.

Nozzles

MasoSine pumps are supplied as standard with Tri-Clamp or Bevel Seat connections. I-Line, European DIN, SMS and ANSI flanges are available on request. Customised nozzles can also be supplied.

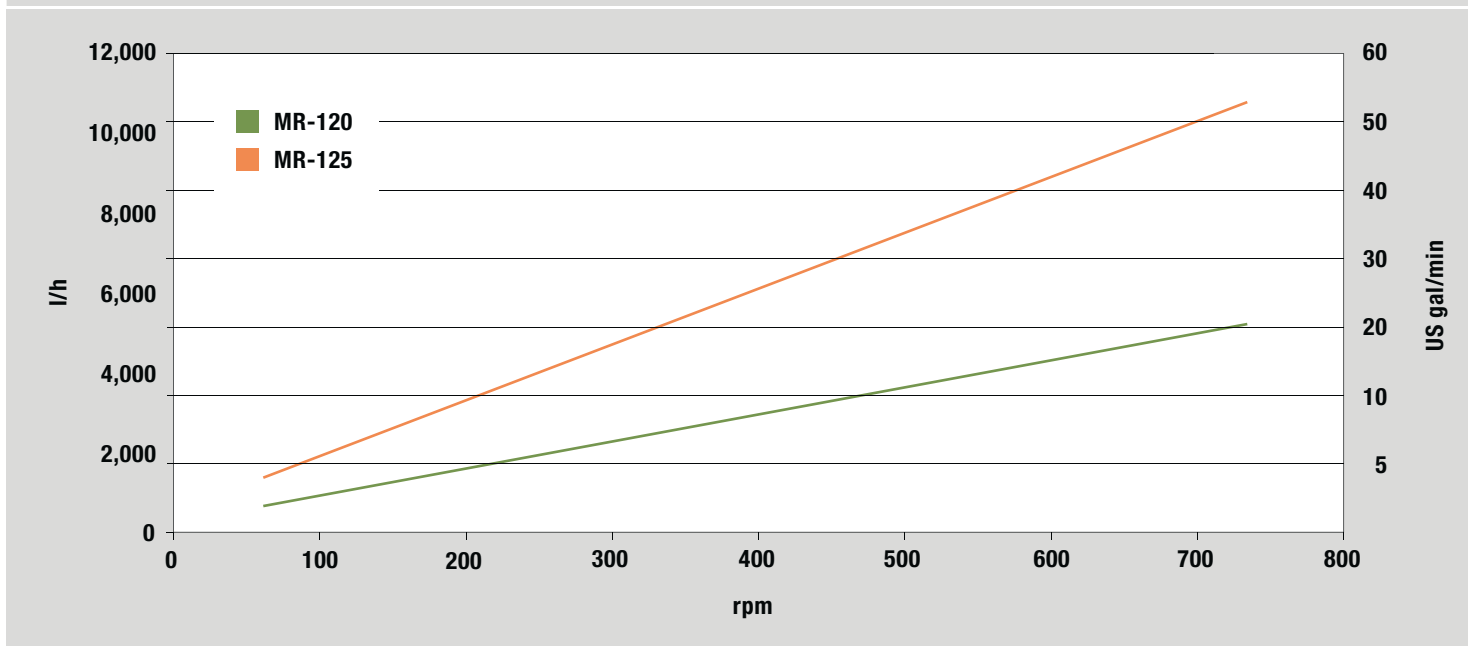
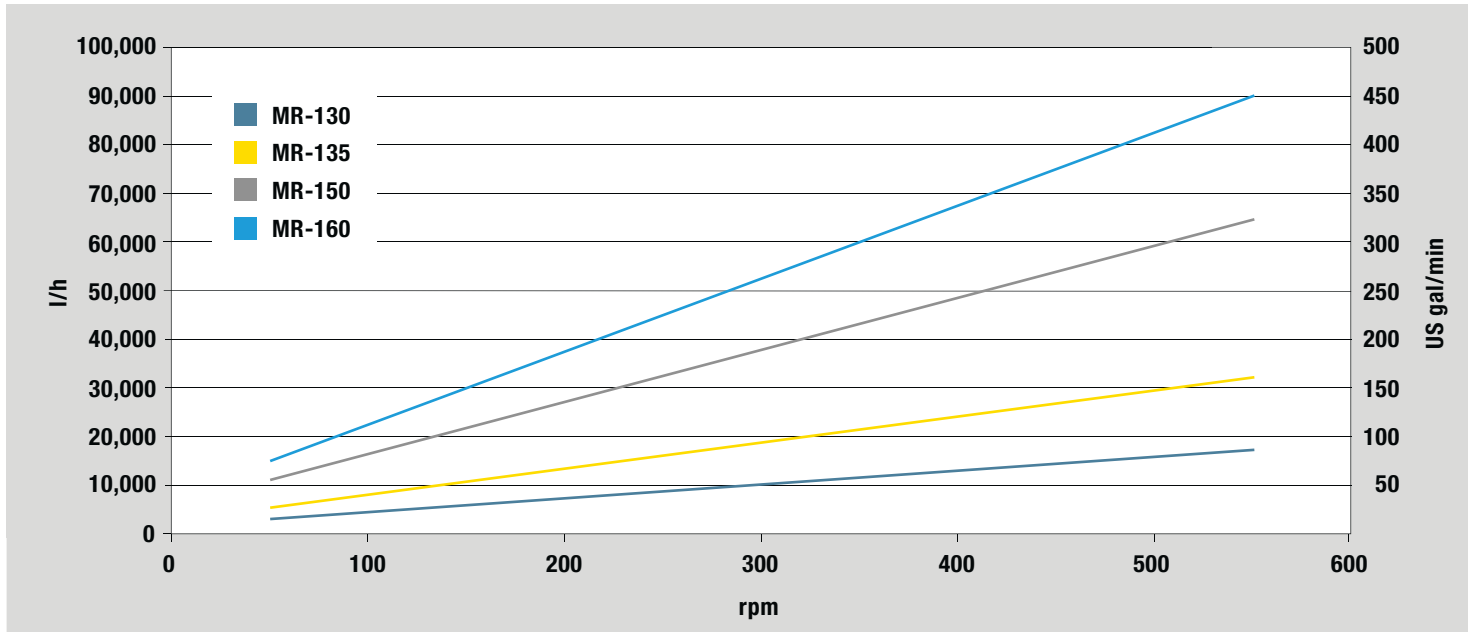
Nozzles orientation

MasoSine pump nozzles are orientated 90 degrees apart. They may be fitted in 45-degree incremental positions to fit your exact piping requirements. MasoSine MR pumps may be operated clockwise or counter-clockwise.



MasoSine MR Pumps Performance tables

These curves are theoretical. Actual performance may be affected by pressure and viscosity.



Technical Data					
model	flow per revolution cm ³ (gallons)	maximum particle size mm (inches)	maximum speed rpm	shaft diameter mm (inches)	shaft height mm (inches)
MR-120	106 cm ³ (0.03 gal)	17 mm (0.67 in)	800 rpm	25 mm (0.98 in)	114 mm (4.49 in)
MR-125	224 cm ³ (0.06 gal)	22 mm (0.87 in)	800 rpm	25 mm (0.98 in)	146 mm (5.75 in)
MR-130	470 cm ³ (0.12 gal)	30 mm (1.18 in)	600 rpm	38 mm (1.50 in)	181 mm (7.13 in)
MR-135	875 cm ³ (0.23 gal)	36 mm (1.42 in)	600 rpm	38 mm (1.50 in)	193 mm (7.60 in)
MR-150	1784 cm ³ (0.47 gal)	50 mm (1.97 in)	600 rpm	50 mm (1.97 in)	235 mm (9.25 in)
MR-160	2500 cm ³ (0.66 gal)	60 mm (2.36 in)	600 rpm	65 mm (2.56 in)	235 mm (9.25 in)

MasoSine MR Pumps Applications



Food products

The MR pump is well-established in the food industry for transferring fluids containing soft solids. Typical applications include ready meals, soups, sauces, frozen foods, salads and sausage meat. Loading filling machines is a MasoSine speciality.



Beverages

The high suction capacity of the MR pump, 0.85 bar, is valuable to the beverage industry. Orange juice concentrates with temperatures down to -10°C and other fruit juices are transferred without damaging the product.



Dairy products

MasoSine MR pumps are ideal for transferring sensitive cheese curd, yoghurt, cream cheese, cottage cheese and cream. They are also perfect for adding fruit preparations and handling butter.



Cosmetics and pharmaceuticals

MR pumps have been successfully used in the cosmetics industry for many years for gentle transfer of shampoos, creams, pastes and lotions.



Fine chemicals

MR pumps stand out from the competition for handling shear-sensitive suspensions, solutions, washing-up liquid and detergents, as well as very viscous media such as silicones.

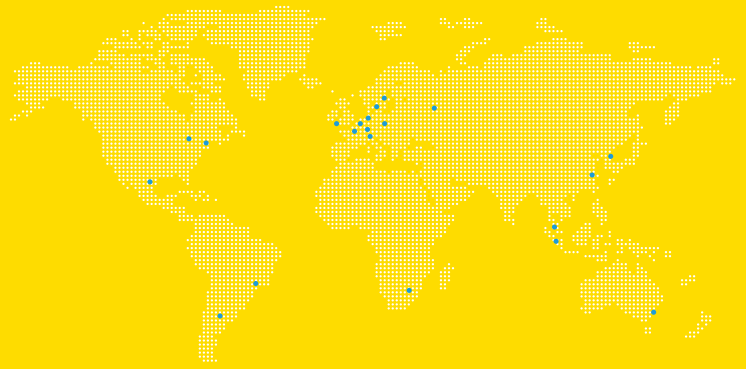


Confectionery

In the confectionery industry, MR pumps transfer chocolate glazes and fillings, glucose, fats and many other products. A pump-housing heater is available for this application area.

The Watson-Marlow Pumps Group has five world-class factories supported by direct sales operations in 19 countries and distributors in more than 50 countries. For contact details visit our website:

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