

FOODBOXER 100

MADE IN ITALY



- **Product of Italian origin**
- **Patented** stall protection pneumatic circuit
- Works with **non**-lubricated air
- **Self priming**
- Possibility of adjusting the pumping speed
- Versatility of use
- Idles without damage
- Electropolished 316 steel pumps
- Ideal for the food, cosmetics and beverage industries
- Materials in compliance with FDA regulations
- Parts in contact with fluid:
Electropolished AISI 316 and FDA PTFE
- Atex Zone 1 (*on request*) - Atex zone 2 standard
- Possible fittings: CLAMP/DIN/GAS (*NPT upon request*)
- Suitable for pumping high viscosity fluids
- Continuous operation: YES
- Warranty: 1 year - according to our general conditions of sale
- Spare parts: to identify the spare parts check the exploded views provided at the end of the operation and maintenance manual



Ex STANDARD: II 3/3 GD c IIB T135°C (zone 2)
CONDUCT: II 2/2 GD c IIB T135°C (zone 1)

Intake/delivery connections:

CLAMP / DIN / GAS 1" f (*) - flow rate 150 l/min

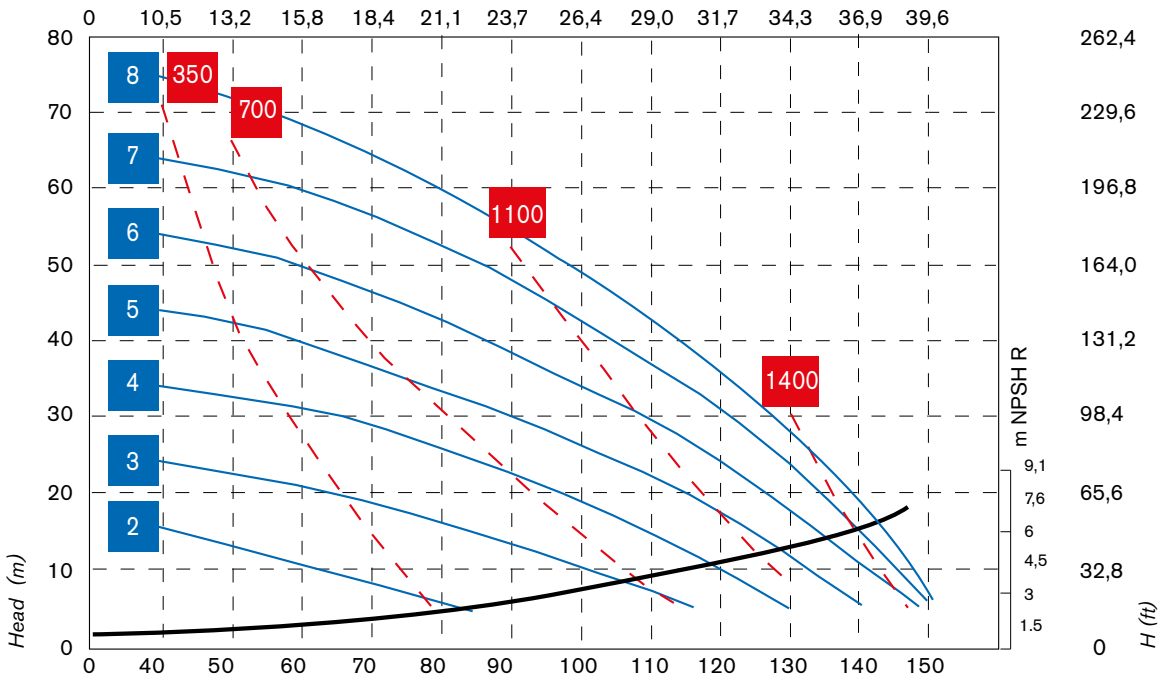
Construction materials AISI 316 electro-polished

(*) NPT connections on request



Ex STANDARD: II 3/3 GD c IIB T135°C (zone 2)
CONDUCT: II 2/2 GD c IIB T135°C (zone 1)

U.S. g.p.m.



■ Air supply pressure (bar) ■ Air consumption NI/min Flow rate (litres/min)

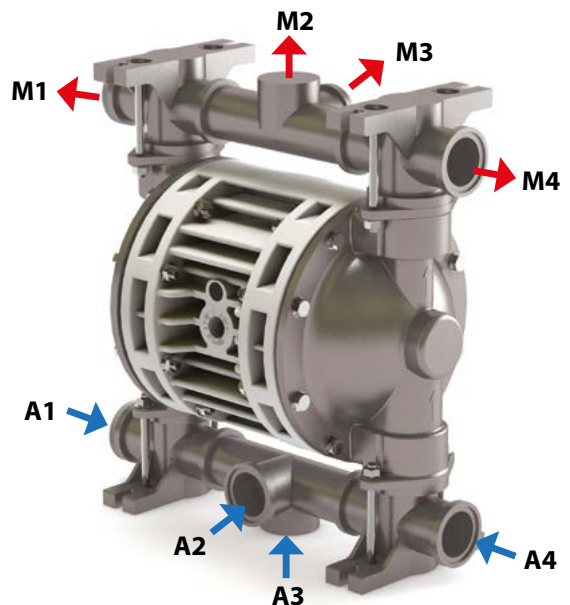
* The curves and performance values refer to pumps with submerged suction and a free delivery outlet with water at 20°C, and vary according to the construction material. ** Attention: the average values of the various configurations of materials by ball and ball seats. *** The value depends on the configuration of the pump.

Guaranteed head/flow rate according to ISO 9906

Intake/delivery connections	CLAMP / DIN / G 1" f (*)
Air connection	G 3/8" f
Max. flow rate*	150 l/min
Max. air supply pressure	8 bar
Max. head*	80 m
Max. self-priming capacity**	5 m
Max. stored neg. suction	9,5
Max. diameter of passing solids	4 mm
Noise***	75 dB
Displacement per cycle	222 cc
Max. viscosity	30.000 cps

(*) NPT connections on request

Construction materials and net weight	AISI 316	11 Kg	Temp.	3°C min.	95°C max.
--	----------	-------	-------	----------	-----------



FOODBOXER 100: A1-A2-A3-A4-M1-M2-M3-M4

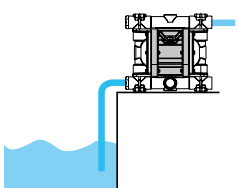
Ex STANDARD: II 3/3 GD c IIB T135°C (zone 2)
CONDUCT: II 2/2 GD c IIB T135°C (zone 1)

AVAILABLE MATERIALS

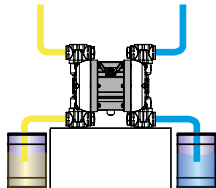


INSTALLATION

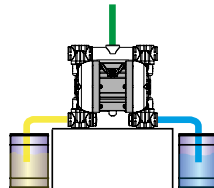
SELF PRIMING



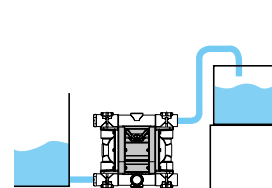
TWIN SUCTION AND DELIVERY MANIFOLD



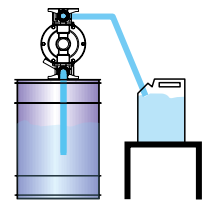
TWIN SUCTION MANIFOLD



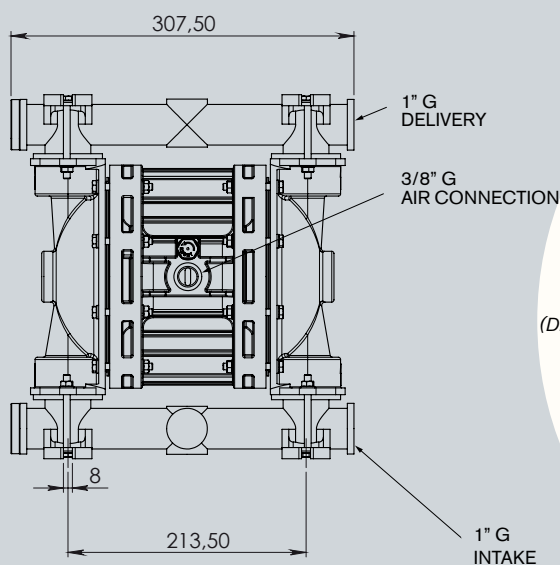
POSITIVE SUCTION HEAD



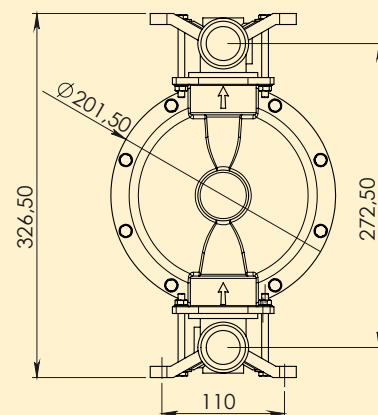
DRUM TRANSFER



FB100
AISI 316



FB100
AISI 316



(Dimensions in mm)

Packing: cardboard box - 27 x 39 x 40 cm-weight 0.77 Kg
(the weight only refers to the packaging without the pump in it).

Ex STANDARD: II 3/3 GD c IIB T135°C (zone 2)
CONDUCT: II 2/2 GD c IIB T135°C (zone 1)

FOODBOXER COMPOSITION CODE

ex. **FB100-A-HTAAT--**

Foodboxer 100, body AISI 316, air side diaphragm Hytrel, fluid side diaphragm PTFE, balls AISI 316, ball seats AISI 316, O-Ring in PTFE

FB100 -	A -	H	T	A	A	T	-	-
INTERNAL EXCHANGER	PUMP BODY	AIR SIDE DIAPHRAGM	FLUID SIDE DIAPHRAGM	SFERE	SEDI SFERE	O-RING	COLLETTORE SDOPPIATO	CONDUCT VERSION
FB100 - Foodboxer 100	A - AISI 316	H - Hytrel	T - PTFE*	A - AISI 316 T - PTFE	A - AISI 316	T - PTFE	X	C

*) Cover diaphragms (only on Hytrel diaphragms) cannot be fitted individually.

PRODUCT APPLICATION

