

Graco's Next-Generation Electric Diaphragm Pump



Flip the switch on the future.

ADD PICTURES AND ADDITIONAL
DETAILS FOR ALL APPLICATIONS LISTED

Contents

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Poultry Processing

- Reduced air consumption for 80% energy savings
- Reduced noise
- Processing heads, necks, livers, gizzards, hearts, paws
- Vertical or horizontal pump configs available
- 240V power
- 3 inch and 4 inch pump and porting size available
- IP66 for full washdown and wet environment installation
- Transfer product mixed with water across plant

Chocolate Transfer

- Seal-less design handles high sugar content without damaging pump
- Electric drive provides increased control for flow rate
- Lower pulsation for drizzle or enrober applications
- Electric drive easily interfaces with float sensor for applicator lines
- Handles heated chocolate with properly outfitted internals
- Low noise

Ingredient Transfer

- Self priming
- Positive displacement
- Inlet suction to pull product from totes / containers
- Can handle particulates

Wine

- Transfer for pump overs in red wine
- General transfer for barrels
- Any ingredient transfer
- Electric pump is quieter in confines of winery
- Electric pump runs without requirement of large compressor

Whiskey (Spirits)

- Mash transfer
- Hazardous location required due to alcohol in the application
- Diaphragm pump handles mash material
- Electric operation doesn't require compressor
- 120V and 240V options

Brewery

- Barrel transfer and top off
- Spent yeast transfer
- Ingredient and flavoring transfer
- Electric operation requires no large compressor

Personal Care – Lotions and scrubs

- Heavier viscosity under tank transfer
- Quantm can pull suction to load heavier viscosities better
- Can pump particulates, solids, and abrasives in scrubs and lotions
- Diaphragm pumps are low shear and don't damage or change product
- Can link to float sensor for filler applications
- Energy savings with electric operation

Ice Cream

- Transfer of ice cream base for small boutique manufacturers
- Transfer of low to medium viscosity ingredients and varigates
- Reduced energy consumption
- No large compressor
- Washdown options