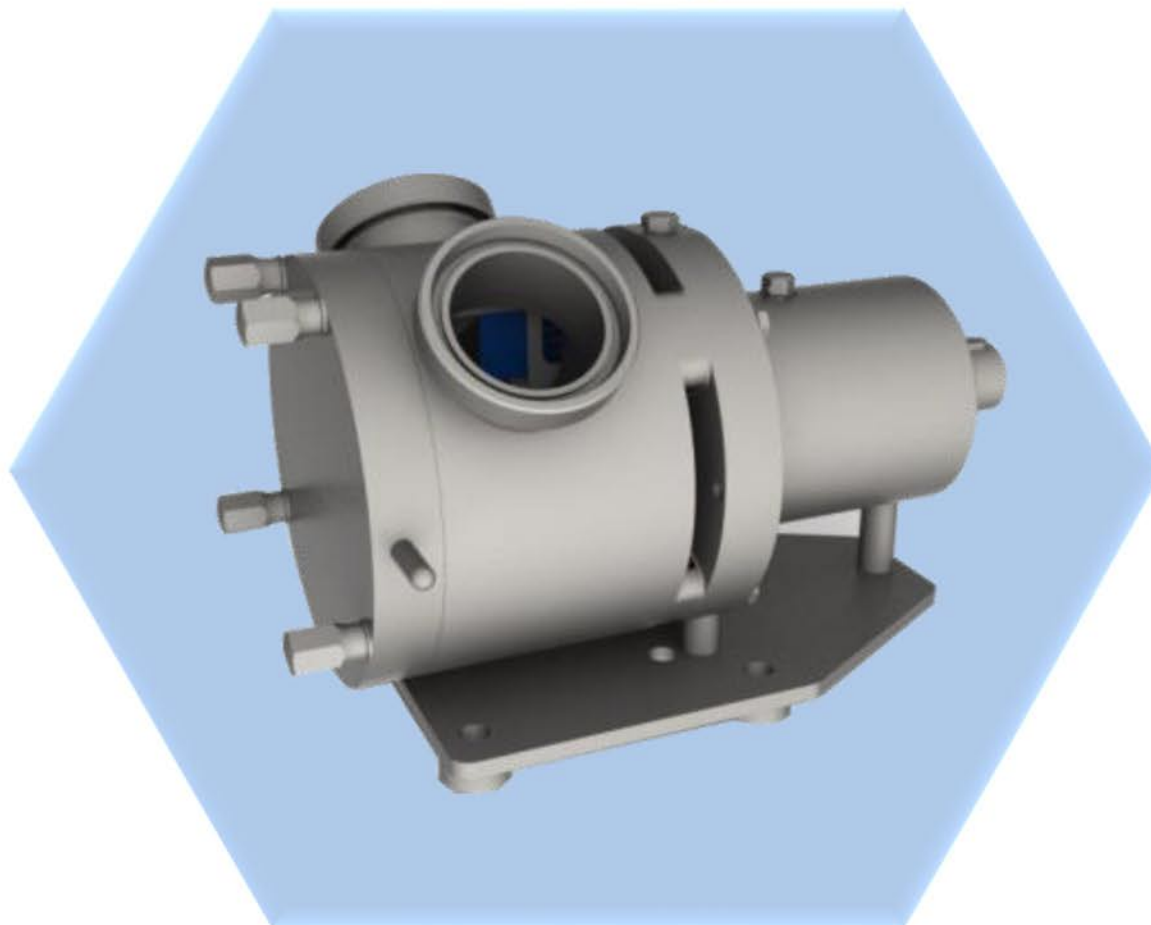


Ostech Fluid Technologies



SINO-PUMPS



**Ostech Fluid
Technologies**

Main markets and applications

Cosmetic



**Fine
chemicals**



Dairy



Food



Beverage industry



References Cosmetic Industry

L'ORÉAL
WORLD LEADER IN BEAUTY PRODUCTS



mibelle[®]
Mibelle AG Cosmetics

Bayer HealthCare
Florena



ADA COSMETIC

LOGOCOS
NATURKOSMETIK AG
The Natural
Care Company

References Food Industry



SINO – Pump overview

Modell	Max. particle size	Max. pressure	Speed	Max. flow (l/h)	Volume per revolution	Max.temperature (°C)
SCN 10	10 mm	10 bar	1.000 rpm	3.180 l/h	0,053 l	125 °C
SCN 20	18 mm	10 bar	1.000 rpm	4.000 l/h	0,11 l	125 °C
SCN 20D	18 mm	6 bar	1.000 rpm	4.000 l/h	0,11 l	125 °C
SCN 25	25 mm	15 bar	600 rpm	17.000 l/h	0,45 l	125 °C
SCN 25D	25 mm	6 bar	600 rpm	17.000 l/h	0,45 l	125 °C
SCN 40	35 mm	15 bar	600 rpm	38.000 l/h	1,05 l	125 °C
SCN 40D	35 mm	6 bar	600 rpm	38.000 l/h	1,05 l	125 °C
SCN 60	60 mm	15 bar	600 rpm	90.000 l/h	2,50 l	125 °C

Available connections : Tri – Clamp, German Milk Fitting, SMS, RJT, flange connection, or on request

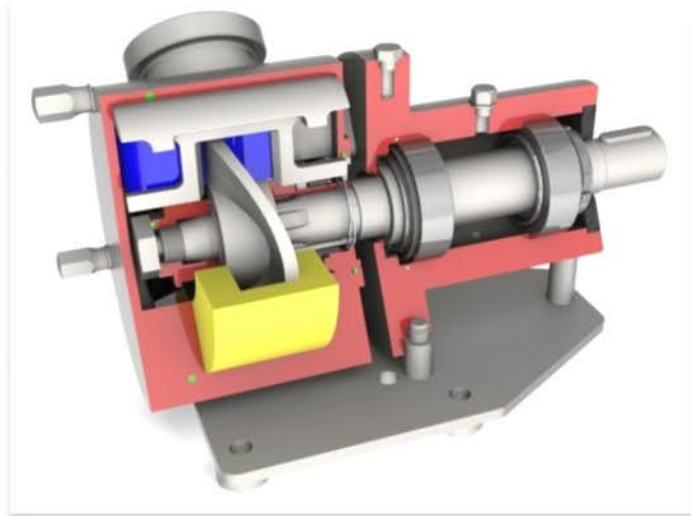
Tech sheet

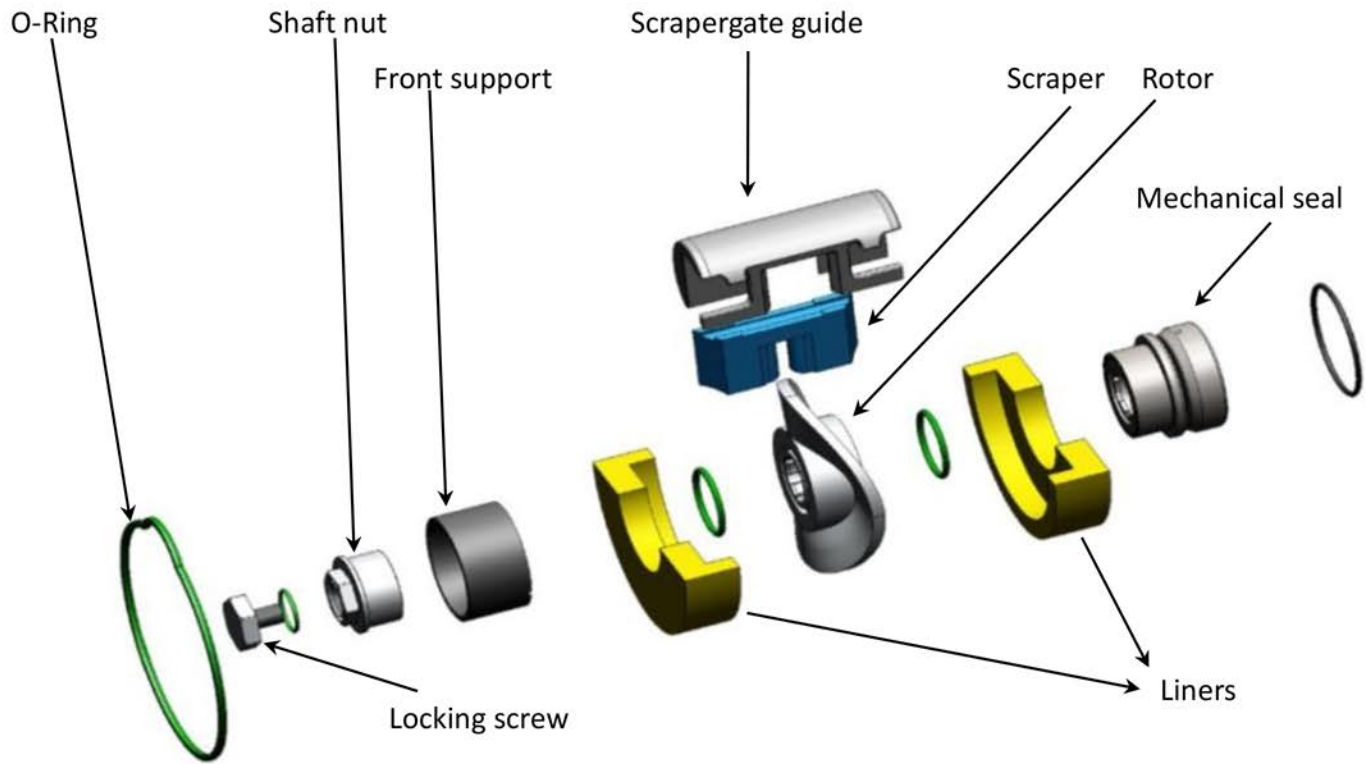
Flows to	91m ³ /hr
Heads To	153m
Max Power	37kw
Max Working Pressure	15kg/cm ²
Temp Range	-40-100°C
Standard Delivery	2 to 4 weeks / or after negotiation
Speed Range (rpm)	600 max
Materials of Construction	316 Stainless Steel, Polyamide
Max Viscosity	2,000,000 centipoise
Typical Applications	Cheese, curd, deli sadals, soup, chicken breasts, ground beef, juice concentrates, chocolate, dough, lotions, shampoos, lipstick, polymers, paints
Industries	Dairy, Prepared Foods, Meat and Poultry, Beverage, Confection, Bakery, Seafood, Pharma-ceutical, Cosmetic, Industrial
Solids Range	Up to 63mm diameter
Sizes Available	4
Seal Configurations Available Company confidential	Lip Seal, Single Mechanical
Available Flanges	Tri-Clamp, Bevel Seat, DIN, SMS, ANSI 150# RF
Suction and Discharge Size (in)	1x1, 2x2, 3x3, 4x4, 6x6
Displacement per Revolution	0.015 - 0.67 GAL / (0.06 - 2.50 Liters)



available in sizes SCN20/25/40 and 60

Complete SCN25 stainless steel-pump with hygienic clear gap between pump body and bearing plus adapter-plate.



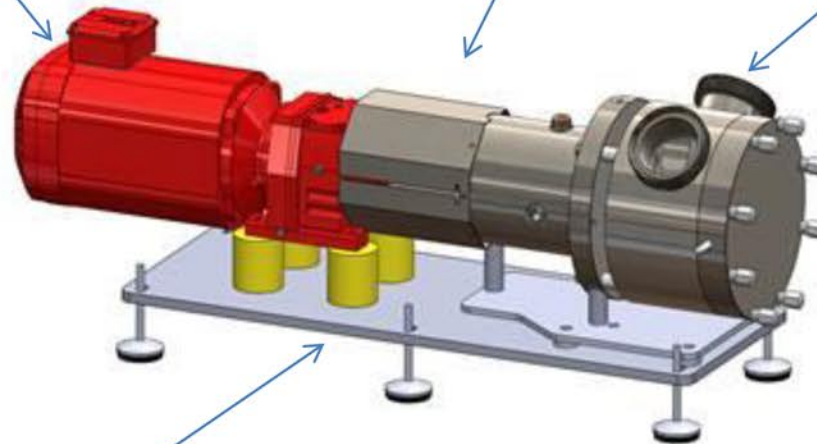


Advantages in various industries

Gearbox for Frequency Converter

Coupling Guard

Full Stainless Steel Pump head !

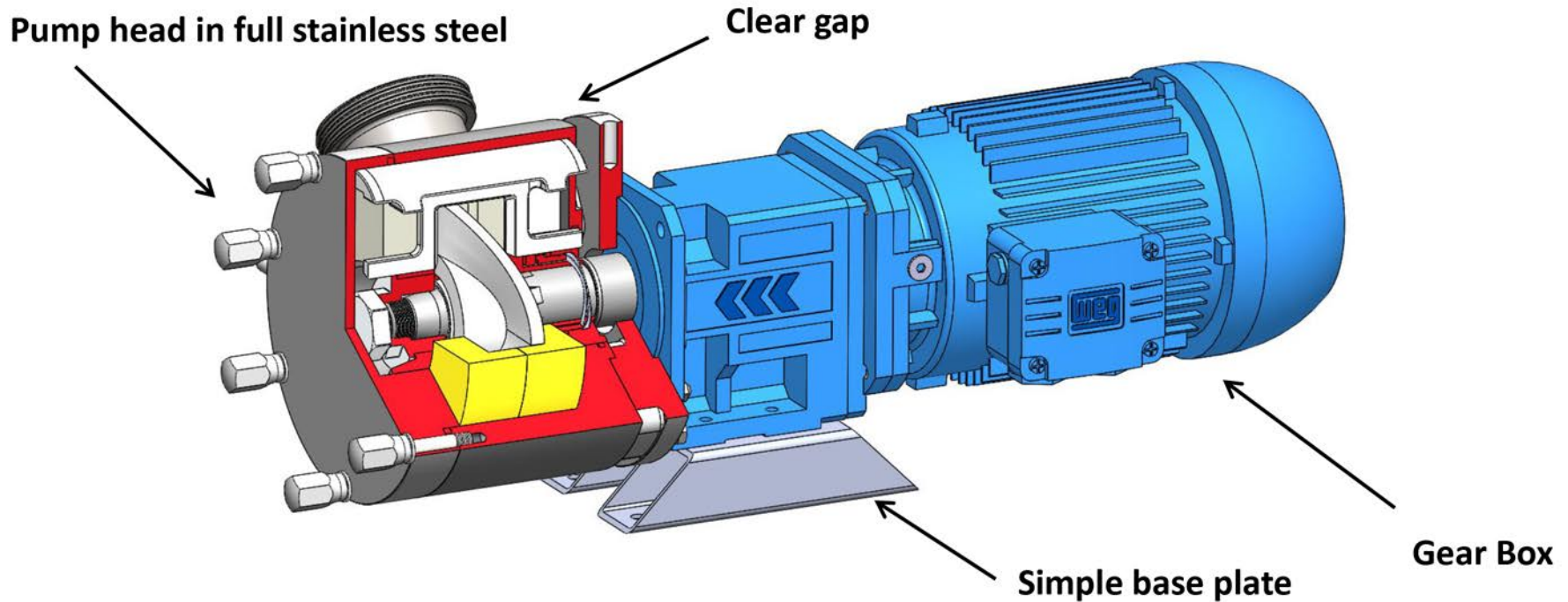


Base Plate in
Stainless Steel



**Ostech Fluid
Technologies**

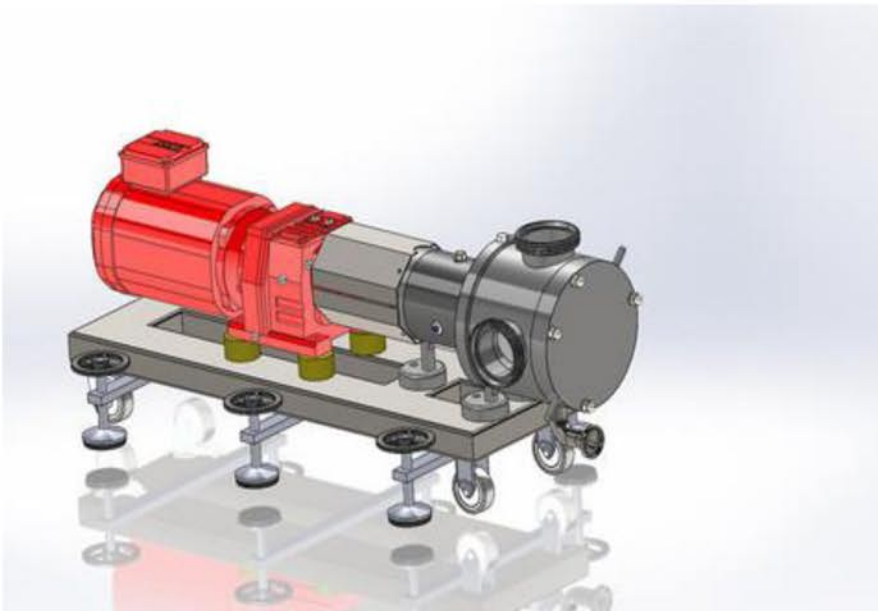
Monobloc – Pump



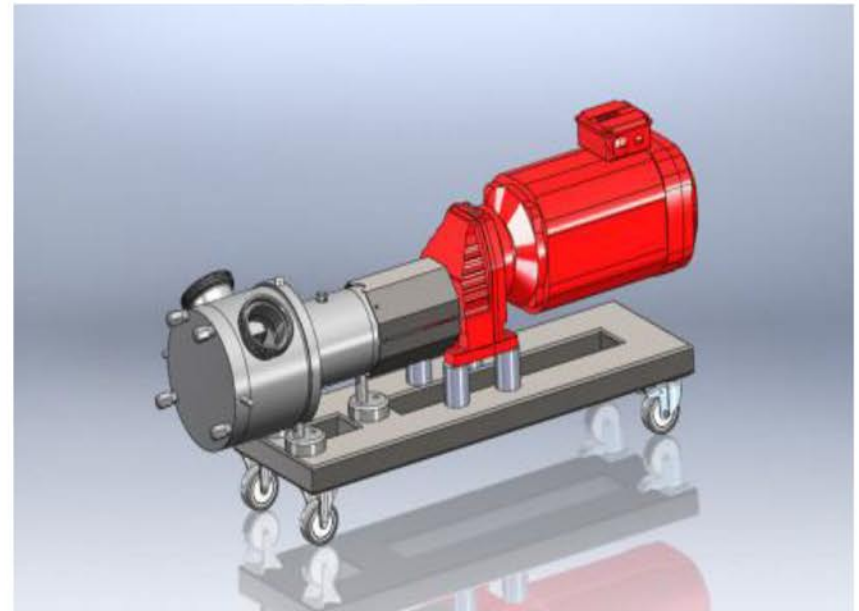
- Available in the sizes SCN 20D, SCN 25D, SCN 40D
- Direct close coupled – Pump (Monobloc Version)
- Max. 6 Bar
- Pump head is identical with 15 bar version
- All spare parts are 100 % interchangeable with the standard version
- 30 % price advantage against standard pump

Pump Options

Pump unit with adjustable feet



Pump unit with portable baseplate

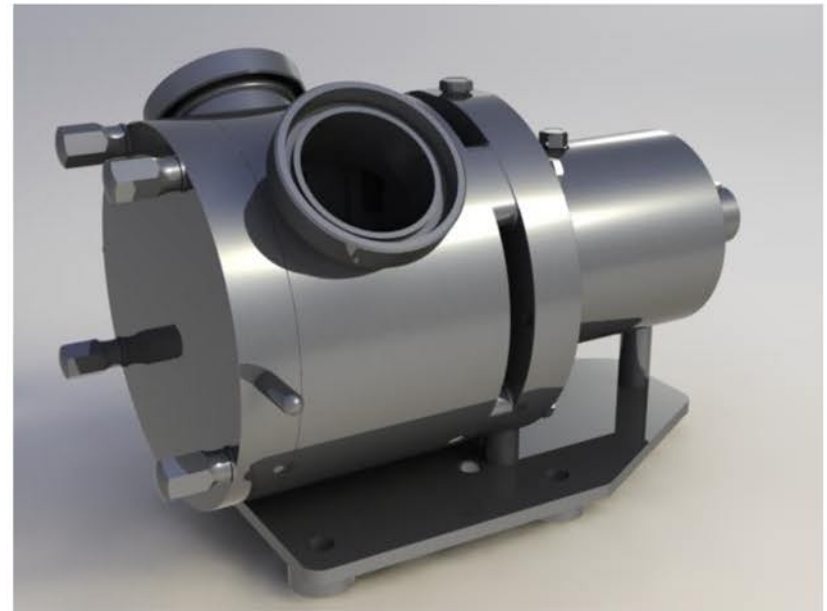


Pump Options

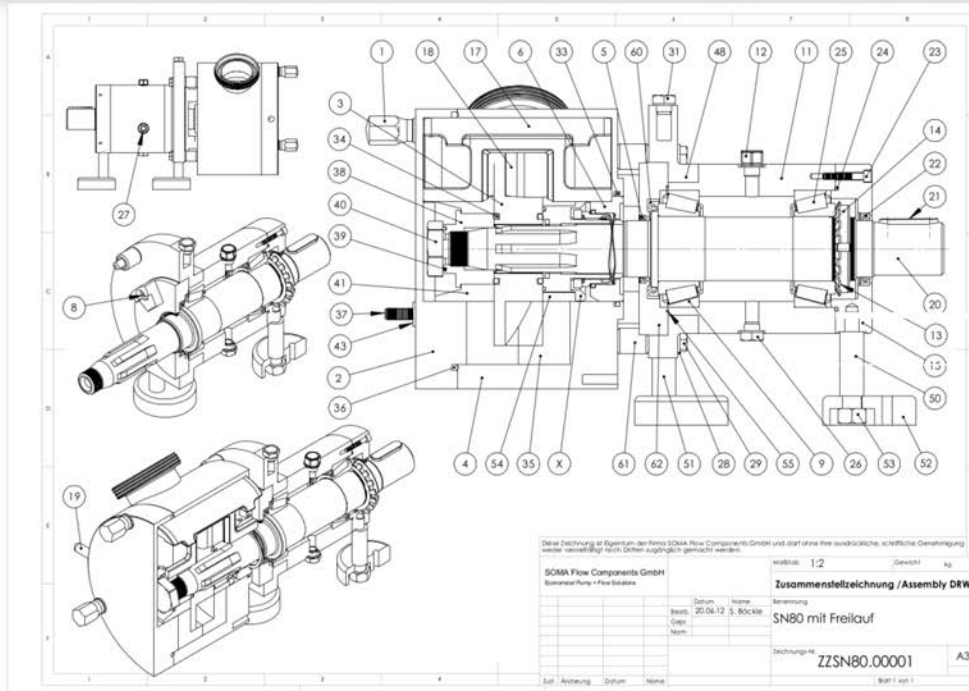
Pump with static flush system



Pump with clear gap



Improvements



Full stainless steel pump head with clear separation between pump head and powerframe

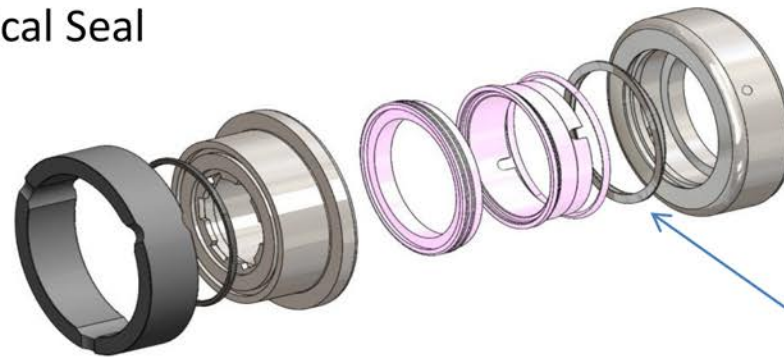
Pump head can be exchanged easily with a MASO or Watson Marlow pump head

Dimensions are 100 % identical



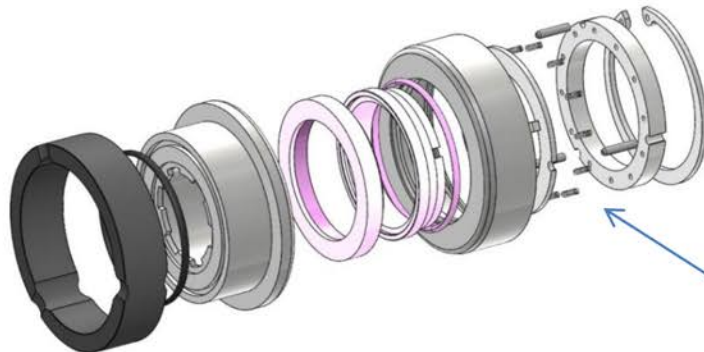
Seal Systems

Ostech Mechanical Seal



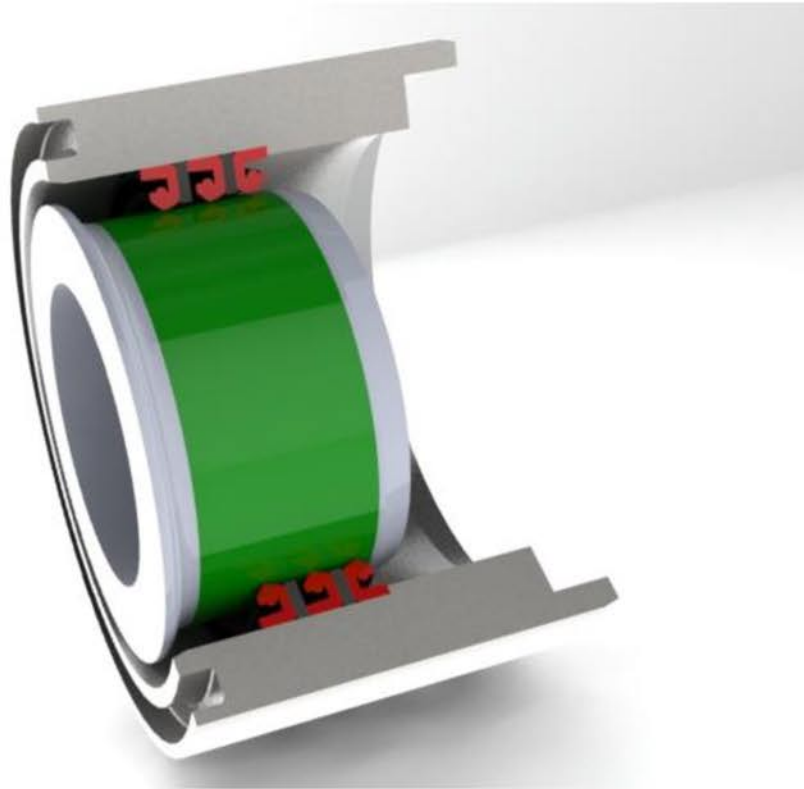
Only One wave spring

WM Mechanical Seal



Up to 12 small springs

Triple Lip Seal System



3 lip seals for simple low pressure applications

Excellent for manual cleaning such as in the bakery industrie for the transfer of pie fillings

Shaft sleeve for the protection of the shaft

FDA approved materials



**Ostech Fluid
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Advantages compared to Rotary Lobe Pumps

- 1: The pump body of a Rotary Lobe Pump has a limited life time the cover and the pump body wear out. With a SINO Pump this is not the case. You simply change the main wearing parts – in line, without taking the pump out of the system. Main wearing parts are – set of liners and the scraper.
- 2: The Rotary Lobe Pump has 2 shafts – 2 shaft seals. The SINO Pump has just one shaft – one shaft seal.
- 3: The SINO Pump has a constant open inlet. High viscous products can easily enter the pump without closing the inlet for a short period of time.
- 4: SINO PUMP has an excellent self suction capability. A Rotary Lobe pump allways has to be flooded.
- 5: The SINO PUMP has less pulsation compared to a Rotary Lobe Pump.



Advantages compared to Progressing Cavity Pumps

- 1: SINO PUMPS can run dry – Progressing Cavity Pump not
- 2: SINO PUMPS are a 3rd of the size of a PC Pump
- 3: SINO PUMPS are suitable for „inline maintenance“ – meaning – all main wearing parts can be exchanged inline – without taking the pump out of the system.
- 4: SINO PUMPS have a very gentle pumping action – even fragile parts can be transferred without destroying the particle.
- 5: Housing and cover have a 25 years guarantee
- 6: Nearly pulsation free operation



Advantages in various industries

Dairy products:

For pumping shear sensitive cheese curd and whey requires a PD Pump with a gentle pumping action to generate higher results by lowering the free fat content in whey. The SINO Pump is ideal for the transfer of sensitive dairy products. The gentle transfer of the product from inlet to discharge reduces fines created, resulting in higher curd output.

Confectionary:

Chocolate, caramel, syrups, liquid sugar are most common products in the confectionary industry. The SINO pump has the ability to pump high viscous and low viscous products without any damage or change in structure. Nearly pulsation free pumping action for a smooth flow -Low shear and high suction capability for gentle handling of viscous products – Manual or CIP cleaning is an easy thing to do which can be performed fast.

Heating or Cooling jacket is available !

Advantages in various industries

Food products:

Constant laminar flow of fragile food products such as cooked vegetables or fruits to processing lines, the SINO PUMP will do an excellent job due to its 4 large chambers in which shear sensitive products will be transferred. In the Bakery industry the SINO PUMP can pump fruit or meat pie fillings without destroying the product.

SINO pumps handle products containing fragile solids from meat and poultry to delicatessen salads and vegetables.

Low shear, gentle pumping action avoids product damage and giving a high quality to the end product.

Best suction with little shear, nearly no pulsation and gentle handling

CIP and SIP cleaning is possible – our cleaning recommendation has to be studied

Advantages in various industries

Beverages:

Due to the constant open inlet the SINO pump can suck even very high viscous product such as Frozen Orange Juice Concentrate.

The product can enter the pump chamber without an interruption. The SINO pump will transfer the concentrate without any shear to the product. The flow is constant and nearly without any pulsation.

Pressures up to 15 bars will be generated. Since 1992 SINO pumps are in use for concentrates. Also the SINO Pump can transfer low viscous products such as brewery yeast or thin apple juice concentrates.

All main wearing parts can be exchanged in line – without taking the pump out of the system.

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**Ostech Fluid
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