INOXPA®

SOURCE OF SOLUTIONS

PRODUCT CATALOGUE

Founded in Banyoles (Spain) in 1974, INOXPA specialized in manufacturing pumps for the food-processing industry. Since then, and with the objective of enhancing the offer, it has introduced new products and extended its range of services. The growth, evolution and development of a large industrial and technological infrastructure have enabled INOXPA to target other industries, and it currently provides **global solutions** tailored to the food-processing, wine-making, olive oil and pharmaceutical cosmetics industries.

Internationalisation is undoubtedly the word that best describes INOXPA. The fact that we have a direct presence in fourteen countries and an extensive network of distributors is a testament to our ability to satisfactorily meet the requirements of the market competitiveness: maximum quality products and the best customer service.

Our philosophy is commitment and our challenge is to provide useful and effective technology that meets our customers' requirements in a safe and reliable manner.

We, at INOXPA, are aware that all elements and everything we call technological development, are a means of providing an unparalleled service to our customers, and training, research and development are the key factors for achieving it.

We believe that people are the generator of the business value. Our administrative, marketing and communications, design, production, logistics and after-sales service departments collaborate to ensure a quality service throughout the sales process. We place special emphasis on efficiency guaranteed by the team of qualified and experienced professionals.
We have a worldwide sales network, the objective is to remain in close contact with out customers in order to be able to meet their needs by providing expert advice and knowledge by means of the extensive range of products we manufacture.

Our objective is to continue providing quality service solutions that are adapted to our customers' products and production processes using excellent raw materials, reliable, certified, approved systems and proven technologies. The wish to adapt the products to our customers' needs and provide the best service experience is the philosophy behind the brand that hopes to become a reliable and trustworthy partner for your company.

Contents

Hyginox SE

Centrifugal Pump

Applications

The Hyginox SE pump is a centrifugal pump manufactured in stainless steel and with a shrouded motor.
Its sanitary and cost-efficient design makes it perfect for the dairies, beverages, food-processing, pharmaceutical and fine chemicals industries.

Design and features

Casing manufactured with cold-formed plate.
DIN connections (standard)
Open impeller manufactured with stainless steel investment casting
Mechanical seal according to DIN 24960 L1K
AISI 304 motor shroud,
Adjustable stainless steel legs.
Pump certified according to 3A sanitary standards.
IEC B34 motors, IP 55, F-class insulation

Materials

Parts in contact with pumped media:	AISI 316L
Other parts	AISI 304L
Gaskets (standard)	EPDM según FDA
Mechanical seal (standard)	C/SiC/EPDM
Inside surface finishing	Ra: ≤ 0.8 µm
Outside surface finishing	Mirror polished

Options

Mech. seal in C/St.St and SiC/SiC
Gaskets in FPM (Viton®) and PTFE
Self-priming casing
Drainage connection
Connections: Clamp, SMS, RJT...
Motors with additional protection
Trolley and/or electric panel.

Aspir

Self-Priming Pump

Applications

The Aspir pump is a sanitary, side-channel, self-priming pump suitable for use in the food-processing, pharmaceutical and chemical industries.
It is specially designed for pumping materials containing air or gas, and it can also be used for negative suction with prior priming as well as with filtration equipment.
It can be used with wine, oil, syrups, volatile products such as alcohol, acetone and other solvents, or with products at temperatures close to boiling point. However, the main use of this pump is for CIP return.

Design and features

Casing manufactured with cold-formed plate.
Stainless steel investment casting inletbody and venturi.
Star-shaped floating impeller manufactured with investment casting technology
External mechanical seal that prevents contact between the springs and the pumped fluid
Very robust stainless steel-cast lantern
Pump support of stainless steel.

Materials

Parts in contact with pumped media:	AISI 316
Other parts	AISI 304
Gaskets (standard)	EPDM según FDA
Mechanical seal (standard)	C/SiC/EPDM
Surface finishing	Electro polished

Options

Mechanical seal in SiC/SiC
Gaskets in FPM(Viton®) and PTFE
Drainage connection
Connections: Clamp, SMS, RJT...
Bypass

RVS

Sanitary Helicoidal Impeller Pump

Application

The RVS pump is a high efficiency pump. Due to the helicoidal design of the impeller, it allows to pump delicate food stuff without damaging it, e.g. solid particles suspended in water (proportion: 40% to 60%).
It is intended for pumping pieces of fruit or whole fruits, olives, mushrooms, orange segments, vegetables, fish, etc.
In comparison with the the RV_XX range, the RV_XXR pumps are provided with a bearing suppport in the lantern for work with viscous products and for applications provoking an increased axial stress.

Design and features

Close-coupled design.
Helicoidal impeller.
Pump casing with drain port.
Pump casing with eccentric volute.
High efficiency (65 - 70%), low power consumption.
Motor: IEC B35 1500 rpm.
Mechanical seal: EN 12756 (DIN 24960 L1K).
Connections: DIN 11851.
Bearing support integrated into the lantern (RVS-80R and RVS-100R).
Maximum particle size: ø 75mm.
3A certified pump.

Materials

Parts in contact with the product	AISI 316L
Lantern	AISI 316L
Other st.st. parts	AISI 304
Bearing support (RVS_XXR)	GG 25
Gaskets	EPDM according to FDA 177.2600
Mechanical seal	SiC/SiC/EPDM
Internal surface finish	Ra ≤ 0,8 µm
External surface finish	mirror polish

Options

Connections: SMS, Clamp, Macon, Garolla, FIL, RJT.
CE control panel with 10 m cable and plug.
St.St. trolley.
Remote control.
Motor shroud.
Motor with a frequency converter.

SLR

Lobe Rotor Pump

Applications

The SLR pump is a lobular rotating positive displacement pump of a sanitary design suitable for use in the dairies, food-processing, beverage, pharmaceutical and fine chemicals industries.
This pump is perfect for managing all kinds of fluid, of either low or high viscosity, in the food-processing, dairies, and cosmetics industries, as well as for filtering and bottling applications. Fluids containing fragile solids such as junket can be pumped without damage thanks to the specially designed lobes.

Design and features

Bare-shaft construction.
Casing and rotors in stainless steel investment casting technology.
Tri-lobe rotors.
Health-safe design of the attachment of the rotors.
DIN connections (standard)
Sanitary mechanical seals.
Easy cleaning and maintenance.
Pump certified according to 3A sanitary standards.

Materials

Parts in contact with pumped media:	AISI 316L
Support:	GG-15
Gaskets (standard)	EPDM según FDA
Mechanical seals (standard)	C/SiC/EPDM
Inside surface finishing	Ra < 0.8 µm
Outside surface finishing	Mirror polished

RF

Flexible Impeller Pump

Applications

The RF pump is a flexible-impeller pump. Because of their design, these pumps are reversible and self-priming that can suction from a maximum height of 5 meters. This type of pumps can pump materials of both low and high viscosity, as well as materials containing particles or gases.
Their main uses include pumping in dairies, edible oils, wine, concentrates and beverages in general. They can also be used with viscous food products such as jam and marmalade, confectioner's custard, as well as cosmetic products such as soap, gels, toothpaste, and cosmetic creams. Other applications include the dying, textile and chemicals industries.

Design and features

Easy maintenance
Machined stainless steel investment casting casing
Connections DIN 11851
Motor according to IEC standards. B34, 1500 rpm, 3ph, 230/400 V, 50 Hz, IP55.
External single mechanical seal
Double flat drive of the impeller
Bare shaft o close-coupled construction
Ra<0.8 µm surface finishing
White painted
Reversible and self-priming

Materials

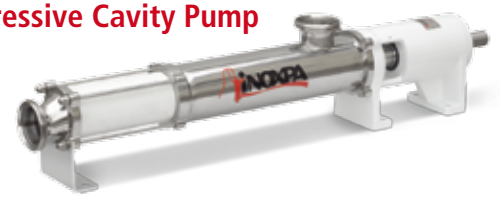
Parts in contact with pumped media:	AISI 316L
Lantern and bearing support:	GG-22
Other parts:	AISI 304
Impeller:	Neoprene
Gaskets (standard):	NBR
Mechanical seal (standard):	Cer/C/NBR

Options

Connections SMS, Clamp, Macon…
Lip seals
SiC/C and SiC/SiC mechanical seals
Motors with other protections
Stainless steel trolleys
Electric panel with 10 m cable
1000 and 750 rpm motors
2 speed motors
Motors with frequency converter

Kiber KS

Progressive Cavity Pump



Applications

The KS/KST/KSF pumps are sanitary progressive cavity pumps. Due to the design, they are self-priming and reversible pumps that can suction from a maximum height of 7 meters. These types of pumps transfer products of low and high viscosity as well as products containing particles.
They are widely used to pump edible oils, wine, concentrates and beverages in general as well as viscous food products such as jam and marmalade, pasta, pâté, melted cheese, etc. In the cosmetics industry, these pumps are used in applications involving various cosmetic products such as soap, gels and creams.

Design and features

Bare shaft or close-coupled construction, model with hopper.
EN 12756 L1K single internal mechanical seal.
DIN 11851 standard connections.
Open transmission (hygienic design).
Painted white.
3A certified pump.
Excentric outlet.

Materials

Parts in contact with the product	AISI 316L
Other stainless steel parts	AISI 304
Lantern and bearing support	GG-25
Stator	Black NBR (according to FDA 177.2600))
Gaskets	NBR (according to FDA 177.2600)
Mechanical seal	Cer/C/NBR
Internal surface finish	Ra ≤ 0,8 µm
External surface finish	bright polish

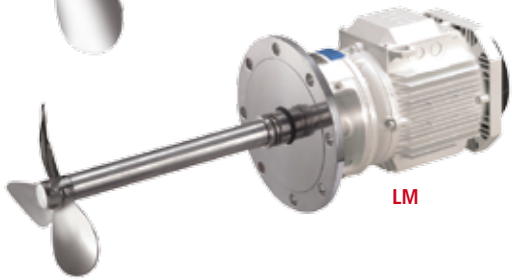
Options

Connections: clamp, flanges, SMS, etc.
Double pressurized mechanical seal.
Packing gland.
Mechanical seals SiC/C and SiC/SiC
Stators in black / white EPDM (according to FDA 177.2600) and white NBR.
Gaskets in EPDM (according to FDA 177.2600).
Heavy-duty transmission.
Steel or stainless steel trolley.
Electrical panel.
Bypass pressure relief valve.
Cleaning port.

LR/LM

Bottom Side Entry Agitator

LR



LM

Application

The bottom side entry agitators are used in process and storage tanks in the applications of the food-processing industry.
The main application is agitation of low viscosity products like wine, oil, milk, beer, alcohol, etc. in large volume tanks.

Design and features

Side entry agitator.
Internal mechanical seal: EN12756 (DIN 24960 L1K).
Economical for use in large volume tanks.
Robust and sanitary design.
Easy maintenance.
The propeller fixed to the shaft by means of a threaded connection and a gasket.
Helical geared motors.
Motor: 3 ph, 230/400 V, 50 Hz, IP55, 1500 rpm.
Marine propeller (Type10).

Materials

Parts in contact with the product	AISI 316
Lantern and bearing support	GG-15
Mechanical seal (standard)	C/SiC/EPDM
Gaskets (standard)	EPDM
Surface finish	electropolished

BLENDER
M-226 / M-440

Application

The Mixers are used to mix solids in liquids.
In the food-processing industry, they provide a perfect solution for reconstituting powdered milk, making syrups, preparing brines, etc.
They can also be a solution for preparing solid-liquid mixtures in the pharmaceutical, cosmetics and chemical industries.

Design and features

Simple and versatile assembly for quick and homogeneous mixing of a great variety of solids without contact with the air.
Complete mixing with recirculation of the material.
In some applications, it can be used in line, without recirculation.
Sanitary design.
Easy assembly and disassembly by Clamp connections.
Cleaning can be carried out without disassembling the unit.
Sanitary single mechanical seal.
Standard hopper of 40ʃ for M-226 and 50ʃ for M-440.

Materials

Parts in contact with the media:	AISI 316L
Gaskets (standard):	EPDM according to FDA
Mechanical seal (standard):	C/ St.St / EPDM
Inside finish:	mirror polished Ra < 0.8 µm
Outside finish:	mirror polished

Options

Dual cooled seal.
Dual pressurized seal.
Connections: DIN, SMS.
Pneumatic actuator valve.
60ʃ hopper.
Screen in the mixing chamber.
Drainage.

UNIONS FITTINGS and PIPES

Unions in compliance with the DIN, SMS and Clamp standards.
Fittings: Tees, bends, reductions and flanges.
Pipes in compliance with regulations.

Butterfly Valve

Application

Butterfly valves, whether manually or automatically operated, can be used in most fluid-product applications in the food-processing, pharmaceutical and chemical industries.

Design and features

Compact and robust design.
Available in sizes DN-25/1" to 150/6"
Multi-position handle as a standard feature up to DN-100/4"
Two-position handle is standard for DN-125/150/6"
Several models of easily interchangeable manual handles and pneumatic- or electrically-operated actuators
Approved according to Directive PED 97/23/EC
Low pressure losses
Exchangeable sides, with any connection type
DIN-11851 connections (standard)
Marked seals to allow traceability

Materials

Butterfly	AISI 316L (forged)
Sides	AISI 316L (forged)
Seal seat and joints	EPDM according to FDA 177.2600
Handle	AISI 304 / PP
Surface finishing	Ra ≤ 0,8 µm

Options

Valve in AISI304L
Seals in NBR, VMQ (Silicone), or FPM (Viton®).
All of them according to FDA 177.2600
Connections: Soldar, DIN, Clamp, SMS, RJT, FIL-IDF...
Two-position handle, lever, micrometrics, safety lock ...
Pneumatic actuator with single- and double-effect or electrical actuator
Position sensors (micro-switches or proximity switches)
C-TOP control head

Ball valve

Applications

Ball valves, whether manually or automatically operated, are used mainly with viscous fluids containing solids, and generally in applications requiring an unobstructed flow.
Suitable for the food-processing, beverages, wine-making, oil-making, cosmetics and chemicals industries.

Design and features

Compact and robust design
Available in sizes DN-25/1" to 100/4"
Two-position handle (standard)
Easily interchangeable manual handles and pneumatic- or electrically-operated actuators
Low pressure losses
Exchangeable sides, with any connection type
DIN 11851 connections (standard)
Marked seals to allow traceability

Materials

Ball	AISI 316L
Flanges	AISI 316L (forged)
Seal	EPDM (FDA)
Handle	AISI 304 / PP
Surface finishing	Hygienic polish

Options

Valve in AISI-304L
Seals in NBR, VMQ (Silicone), or FPM (Viton®). All of them according to FDA 177.2600
Connections: Soldar, DIN, Clamp, SMS, RJT, FIL-IDF...
Handle, lever, safety handle with lock, ...
Pneumatic actuator with single- and double-effect or electrical actuator
Position sensors (micro-switches or inductive)
C-TOP control head
Cleaning and drainage connections
Third drilled hole

Filters

Applications

These filters have a wide range of applications in the food-processing, cosmetics, pharmaceutical and some chemical industries.
They have a hygienic design and are used to filter particles capable of damaging pumps and other equipment

Design and features

There are several configurations:
- Cleaning the screen without disassembling the filter:
Angular filter: the inlet and the outlet form a right angle.
Y filter: the product enters and leaves the filter in the same direction.
- Cleaning the screen disassembling the filter:
Straight filter: the product enters and leaves the filter in the same direction.

Available in sizes from DN25/1" to DN150/6".
Low pressure drops.
DIN 11851 standard connection .
Screen with circular (from ø0,5mm to ø3mm) or longitudinal openings (10 x 1mm).
Design according to 3A.

Materials

Filter body	AISI316L
Gaskets	EPDM (according to FDA 117.2600)
Internal finish	Ra ≤ 0,8µm
External finish	mirror polish

Options

Gaskets in NBR, VMQ (Silicone), FMP (Viton®) according to FDA 177.2600
Connections: Weld, Clamp, SMS, RJT, FIL-IDF…
Mesh (from Mesh 30 to Mesh 165).
Wedge wire screen cylinder.
Heating jacket.
Option of filtering from outside to inside of the screen.
Double filter.

K / N/M

Seat Valve

Application

The seat valve is a hygienic single seat pneumatically operated valve with a wide range of applications in the food-processing industry, beverage production, pharmaceutical and fine chemicals industries.

Design and features

Compact and robust design. 3A certified valve.
Available sizes: from DN 25/1" to DN 100/4".
Normally closed valve (NC) in the standard version.
The valve can be changed to normally open (NO) by simply reversing the position of the pneumatic actuator.
Hygienic design according to 3A standards.
360º adjustable body.
Open lantern allows visual inspection of shaft sealing.
Easy assembly/disassembly of internal parts by loosening a clamp fastener.
Standard weld connections (mm or inches).

Materials

Parts in contact with the product	AISI 316L
Other parts in stainless steel	AISI 304
Gasket	EPDM according to FDA 177.2600
Internal surface finish	Ra ≤ 0,8 µm
External surface finish	bright polish

Options

Gaskets: FPM (Viton ®) in compliance with FDA 177.2600.
Connections: DIN, Clamp, SMS, RJT, FIL-IDF, etc.
Double-acting pneumatic actuator.
"Twin-Stop" actuator.
External position sensors.
Steam barrier (if shaft sterilisation is required).
Jacketed body.
C-TOP control unit.
Surface finish: Ra ≤ 0,5.
Manual actuation.
Material and roughness certificates.

SIL PIG

Product recovery

Applications

The PIG system is ideal for the recovery of any product remaining in a pipeline in the end of the transfer process. As this product can be of a high value the PIG system recovers the product removing it from the pipelines and preparing the pipeline for a CIP process. Another benefit is the reduction of the fluid sent to the sewage treatment plant that results in saving energy and water.
The main application of the system is viscous media. Among the products treated there are chocolates, marmelades, confectionary creams in the food-processing industry, or gels, creames and other body care products of high value in the cosmetic industry.

Design and features

Standard system: SIL PIG.
Hygienic system.
High level of product recovery.
PIG can pass through 1.5D bends.
Connections: DIN (standard).
Size ranges: DN40 (1 Ω") to DN80 (3").

Materials

Metallic product contact surfaces	AISI 316 L
Other metal parts	AISI 304
PIG	Silicone
Gaskets	EPDM

Options

Connections: RJT, SMS, clamp, flanges…
Spheres: EPDM, Nitrile, Neoprene and Viton®.
Gaskets: Silicone, NBR, PTFE, Viton®.
STERIPIG system.
Manual system (launch and/or reception)
Various levels of automation.
Control panel.

CIPs Standard portable and skid mounted CIP units

Design and features

ONE LINE STATIC CIP UNIT DESIGN
It consists of the following elements:
- Two AISI 316 tanks, jacketed, of 1000L for the preparation of cleaning solutions.
  Conical bottoms.
- One AISI 304 tank, not jacketed, of 1500L for recovered water. Conical bottoms.
- Heating by a steam heat exchanger, with a graduated acting steam valve, drains...
- Peristaltic, piston and membrane pumps for concentrates dosing.
- 5.5kW Hyginox SE impulsion pump.
- AISI 316 collectors with pneumatic butterfly valves with C-TOP.
- AISI 304 frame with adjustable legs.
- Filter in return line.
- Temperature control inside the tanks and conductivity control in the return line.
- Level control in the tanks.
- Flow control in the return line.
- Pressure gauge at the pump impulsion.
- 10" touch screen.
- PLC Siemens system control.
- 5 programmes: preparation, short tank cleaning, short line cleaning, tank long cleaning and long line cleaning. Manual valve activation. Plant state displaying. Change of parameters.
- Tested and verified in our test house.

PORTABLE CIP DESIGN
It consists of the following elements:
- Two AISI 316 tanks, jacketed, of 250L for the prepration of cleaning solutions.
  Conical bottoms.
- Electric heaters inside the tank.
- Peristaltic, piston or membrane pumps for dosing of concentrates.
- 4kW Hyginox SE impulsion pump.
- AISI 316 collectors with pneumatic butterfly valves with C-TOP units.
- AISI 304 frame with wheels.
- Return filter.
- Temperature control inside the tanks and conductivity control in the return line.
- Level control in the tanks.
- Flow control in the return line.
- Pressure gauge at the pump impulsion.
- 6" touch screen.
- PLC Siemens system control.
- 5 programmes: preparation, short tank cleaning, short line cleaning, tank long cleaning and long line cleaning. Manual valve activation. Plant state displaying. Change of parameters.
- Tested and verified in our test house.

Application

Hygiene is an essential part of the processes of the food processing, cosmetics, pharmaceutical industries as a correct cleaning of all the elements is required (tanks, pipes, pumps, etc.). We offer automated CIP units, correctly selected and customized to guarantee a controlled cleaning and efficiency without having to disassemble the plant.

Materials

Parts in contact with the media	AISI 316L
Other parts	AISI 304
Insulation	rock wool
Gaskets (valves, pumps, connections)	EPDM

Options

Recirculation inside the tanks by means of a pump.
Additional tank for sterilant alternatively inline dosing.
Handshakes between the CIP control panel and other control systems on the plant.
Valves without feed back.
Use of double seat or single seat valves instead of the butterfly valves.
Tubular heat exchanger.
Other tank configurations (2 simultaneous lines, bigger volumes...).
Flow control.
Logging of the operating data.
Fixed plant due to size.

Pasteuriser

Application

The pasteurisation unit is a partially automated module designed for the thermal treatment of milk and such beverages as soft drinks and juices without pulp. During the process the pathogens are eliminated and the product is ready for future sale.

Design and features

The compact unit consists of a balance tank, Hyginox SE centrifugal feeding pump, three section plate heat exchanger, holding tube, hot water circuit, flow divert valve and all the necessary instrumentation. It is a skid mounted unit with the height adjustable legs.
There are three constructive designs: 1000 l/h, 2000 l/h and 5000 l/h units with the same componetns but with different flow rates.
The heat is supplied by a hot water circuit generated by the water recirculating through the welded plate heat exchanger heated by steam.
The unit must be provided with glycol water for cooling.
Functions of the equipment:
- Constant flow owing to the float valve of the balance tank.
- Balance tank minimum level safety system.
- Pasterising temperature control with a recirculation divert pump.
- Flow rate displayed by a variable area flowmeter.
- Display of the final product temperature.

Materials

Heat exchanger plates and centrifugal pump	AISI 316
Other components and control panel	AISI 304
Pump mechanical seal	C/SiC/EPDM
Gaskets in contact with the product	EPDM
Surface finish	Ra<0.8

Options

PLC for a total control.
Touch screen.
Flow control by an electromagnetic flowmeter and a frequency converter for the pump.
Pasteurising temperature register to guarantee the production safety.
Automatic control over the product temperature at the outlet.
Special plates for the thermal treatment of products with pulp or solid particles in suspension.
Heat exchangers of four or five sections for homogeniser, cream separator, etc, outlets.

Advantages

Fast process and high production capacity.
Tempertature and holding time is guaranteed to be sufficient to eliminate the pathogenic bacteria.
Economic operating owing to the heat regeneration and reduction of the energy cost.

INOXPA SA
Telers, 54 – PO Box 174 – 17820
BANYOLES (Girona – Spain)
Tel. +34 972 57 52 00
Fax +34 972 57 55 02
GSM +34 667 16 85 20
inoxpa@inoxpa.com

www.inoxpa.com

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