

FOODBOXER 502

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 2" f (*) - flow rate 650 l/min

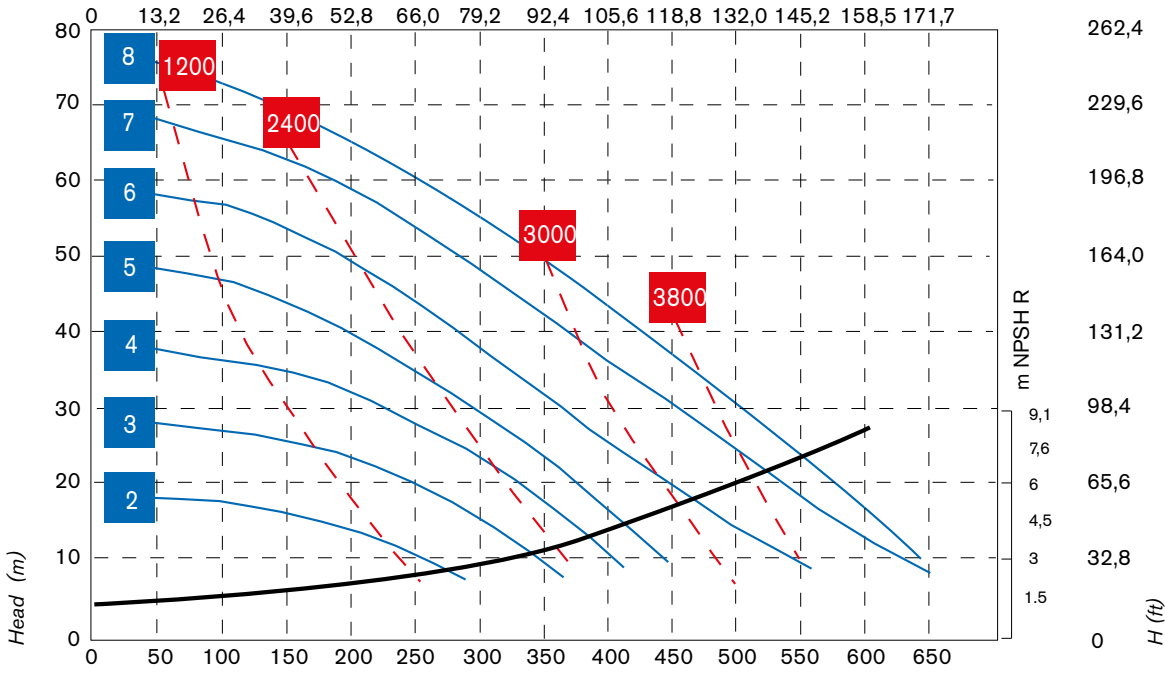
Construction materials AISI 316 electro-polished

(*) 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 2" f (*)
Air connection	G 1/2" f
Max. flow rate*	650 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	8 mm
Noise***	80 dB
Displacement per cycle	1.825 ccv
Max. viscosity	50.000 cps

(*) NPT connections on request

Construction materials and net weight	AISI 316 54 Kg Temp. 3°C min. 95°C max.
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FOODBOXER 502: A2-M3

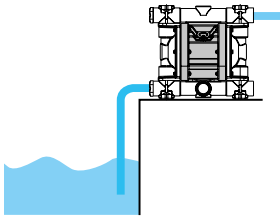
Ex STANDARD: II 3/3 GD c IIB T135°C (zone 2)
CONDUCT: II 2/2 GD c IIB T135°C (zone 1)

AVAILABLE MATERIALS

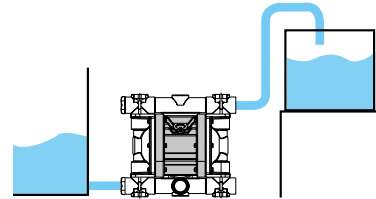


INSTALLATION

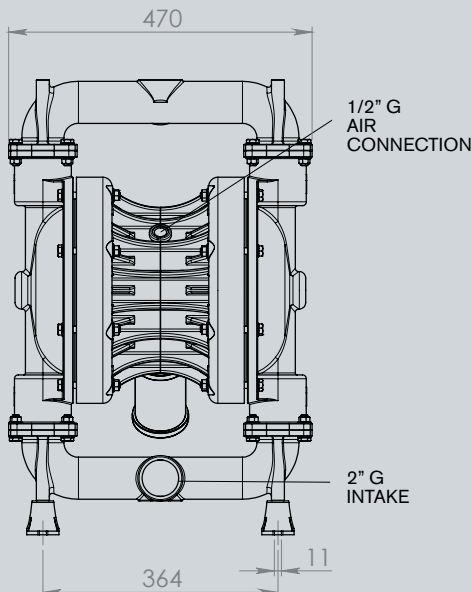
SELF PRIMING



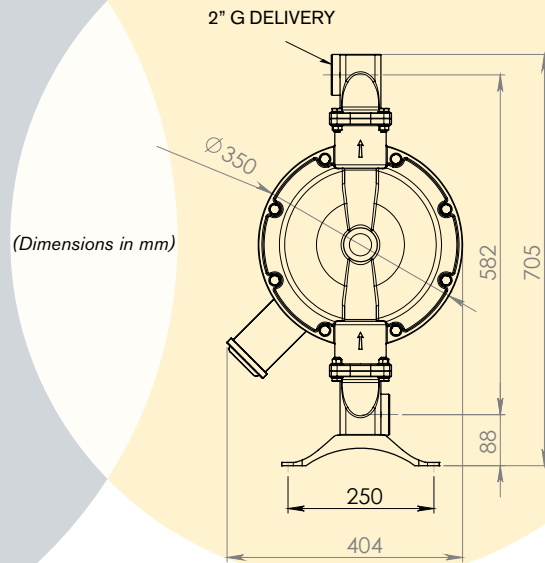
POSITIVE SUCTION HEAD



FB502
AISI 316



FB502
AISI 316



Packing: cardboard box - 79 x 55 x 52 cm-weight 25 Kg
(the weight only refers to the packaging without the pump in it).

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FOODBOXER COMPOSITION CODE

ex. **FB502-A-HTAAT--**

Foodboxer 502, body AISI 316, air side diaphragm Hytrel, fluid side diaphragm PTFE, balls AISI 316, ball seats AISI 316, O-Ring in PTFE

FB502 -	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
FB502 - Foodboxer 502	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

