

HYGINOX SEN-20 CENTRIFUGAL PUMP ASSEMBLY (3-15 HP)

FOR CRAFT FOOD AND BEVERAGE INDUSTRIES

PUMPS

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HOSES

HEAT EXCHANGERS

FLOW METERS

GASKETS

VALVES

FITTINGS

THERMOMETERS

PORTABLE SYSTEMS

AND MORE



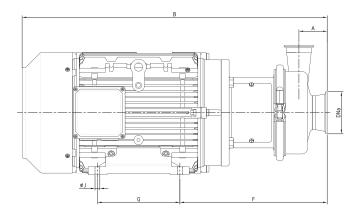




Hyginox SEN is INOXPA's line of internally sealed, close-coupled centrifugal pumps. These pumps are perfect for brewing and brewers, providing increased seal lifetime and decreased maintenance, while still offering the same performance and ease-of-use benefits you would expect from a centrifugal pump. It is designed specifically for the dairy, beverage, and food-processing industries, and is assembled according to NEMA standards.

DESIGN

The design of the Hyginox SEN seal makes it both balanced and hygienic, with a stationary part made of carbon and a rotary part made of silicon carbide, with EPDM gaskets. The entire mechanical seal can also be provided in silicon carbide, and the gaskets FPM. Pump components in contact with food are polished AISI 316L stainless steel, and the unit is fully food safe.



Technical Specifications

Materials

Parts in contact with product: Stainless steel AISI 316L
Other steel parts: Stainless steel AISI 304
Gaskets in contact with product: EPDM

Mechanical seal

Rotary Seal: Silicon carbide (SiC)
Stationary Seal: Carbon (C) Gaskets EPDM
External surface finish: Bright polish
Internal surface finish: Ra<0,8 µm
Connections: CLAMP

2" x 2"

Motor: S.S Premium Efficiency
Nema C Face

- - -

Operating limits

Nominal pressure: 10 bar 145 PSI Temperature range: 14 °F to 248 °F

284 °F (SIP, max. 30 min.)

Variable Speed Controller





Technical Specifications

Horsepower 3 HP to 15 HP

1Ø Input 240 VAC,

50/60 Hz

3Ø Output 230 VAC

4.0kW/5HP

0-500 Hz

Dimensions approx. 9.8" X 7.6" X 7.3".

Enclosure NEMA-4X/IP-65

The SMV range of NEMA 4/4X (IP65) inverter drives offer sophisticated auto-tuning, fast dynamic torque response with impressive low-speed operation all from a compact and simple to use package. Brought to us by Lenze AC Tech these VFD's are designed for motor applications where dynamic speed and torque control is demanded, making the units ideal for conveyors, food production lines, packaging equipment plus fan and pump systems.

FEATURES

- Superior Performance over 3HP
- Modes of Operation:
- V/Hz (Constant and Variable)
- Enhanced V/Hz (Constant and Variable)
- Vector Speed Control with 60:1 Speed Range
- Vector Torque Control
- Dynamic Torque Response
- Sophisticated Auto-tuning (Motor Calibration)
- Impressive Low Speed Operation
- Sequencer with 16 Programmable segments
- Delayed start/stop
- Over 65K repeat cycles

Heavy Duty Pump Cart



Custom designed for the craft food and beverage industry, our heavy duty pump cart is built for pumps up to 5HP. This cart is ergonomic, tilt draining, has a small footprint and has easy manuverability. All parts hand welded in Canada for quality assurance and durability.

Material

Frame 1 1/2" 16 ga stainless steel tube frame

Handle 1 1/2" 16 ga stainless steel tube
Platform 14 ga stainless steel AISI 304

*pre-drilled to fit 56 and 184 Nema frame motors

Axle 1/2 ga stainless steel rod axle

Wheels 8" Foam filled tires and non rusting wheels

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Flow:

---- Data Point ----

174 US gpm

 Head:
 67.8 ft

 Eff:
 37%

 Power:
 8.02 hp

 NPSHr:
 13.1 ft

---- Design Curve ----

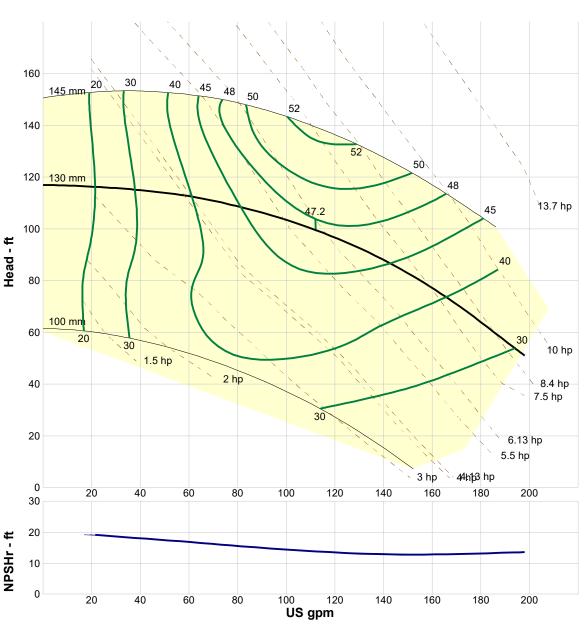
Shutoff head: 117 ft Shutoff dP: 50.6 psi Min flow: --- BEP: 47% @ 112 US gpm

NOL power: 8.8 hp @ 198 US gpm

-- Max Curve --

Max power:

11 hp @ 186 US gpm



| Performance Evaluation: | | | | | |
|-------------------------|------------------|-------------------|-----------------|--------------------|--------------------|
| Flow US gpm | Speed rpm | Head ft | Efficiency % | Power hp | NPSHr ft |
| 190 | 3600 | 56.6 | 31 | 8.64 | 13.4 |
| 158 | 3600 | 78 | 42 | 7.45 | 12.9 |
| 126 | 3600 | 93.7 | 46 | 6.41 | 13.4 |
| 94.8 | 3600 | 105 | 46 | 5.39 | 14.8 |
| 63.2 | 3600 | 112 | 41 | 44 | 16.6 |

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