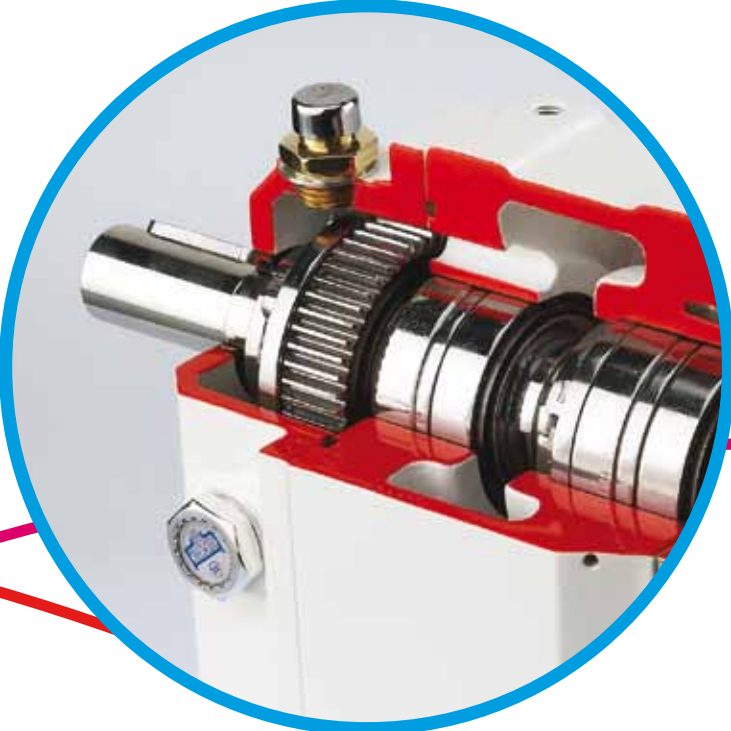


Luna Range





Transfer of
fruit purée

Features & Benefits

Capacity	up to 300m ³ /h
-----------------	----------------------------

Pressure	up to 20 bar
-----------------	--------------

Temperature	-40°C up to +200°C
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Typical applications include:

- Fruit and tomato concentrates
 - Mayonnaise, jam and sauces
 - Vegetable purées
 - Chocolate, cream, fillings
 - Wine and beer
 - Mineral water, fruit juices, soft drinks
 - Yoghurts
 - Homogenized meat
 - Starch
 - Yeast products
 - Ice-cream, gelatine
 - Syrup and sugar solutions
 - Milk, soft cheese, butter
-

“A range of stainless steel rotary lobe pumps designed to prevent product contamination and offer quick and easy cleaning in place.”



Hygienic design

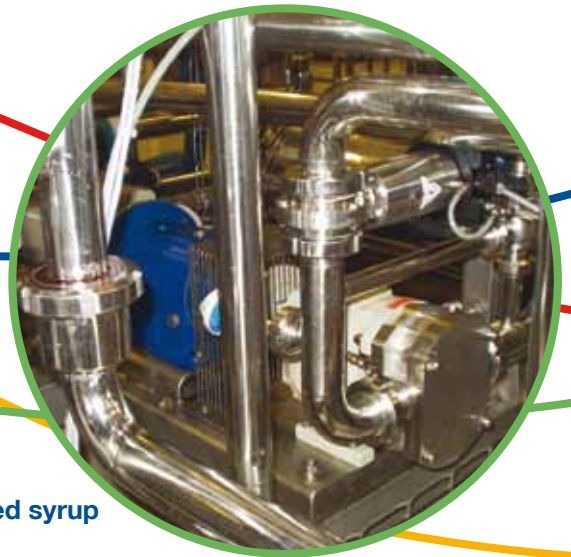
As the rotors rotate in an opposite direction without contact with each other or the casing, the metal parts do not wear and contaminate the product. The chamber separating the pump body and gearbox also avoids any contamination between the pumped fluid and the lubricant.

Materials of construction

The shafts, rotors and pump body are all manufactured in AISI 316 stainless steel as standard. The bearing housing can also be supplied with nickel coating.

Port fittings

Welded ports for maximum hygiene and flexibility. Models available with Gas-BSP, UNI, DIN, SMS, IDF, RJT and Tri-Clamp connections.



Pumping concentrated syrup



Certification

High specification models are designed according to 3A and EHEDG certification.

Monobloc design

Models are available with the drive directly fixed to the pump, creating a compact and light unit.

Gentle pumping action

Minimises shear and crush damage to delicate liquids containing soft solids.

Dry running

Can run dry for short periods when using standard rotors. Suitable for applications where dry-running occurs or is required as part of the process.

C.I.P and S.I.P. cleaning

The pumps are suitable for clean in place and sterilisation in place. They can also be easily dismantled for manual cleaning.

Mounting

Pumps can be supplied either bareshaft or complete with a baseplate or trolley to suit the customer's requirements.

Aggressive materials

For pumps transferring aggressive products, shafts and rotors can be supplied in titanium, hastelloy or monel, to reduce wear.

Enlarged suction inlet

Models can be supplied with an enlarged suction inlet to allow highly viscous products like butter, dough or paste to be pumped.

Sealing options

Packed gland, flushed packed gland, single or flushed double mechanical seals available, together with single and double lip seal, front loading lip or O ring seals.

Versatile

Can be installed vertically or horizontally to suit the application. Removable feet allow the ports to be aligned to suit application requirements. Flow is reversible without loss of efficiency and the range is versatile in handling high or low viscosity products.

Robust drives

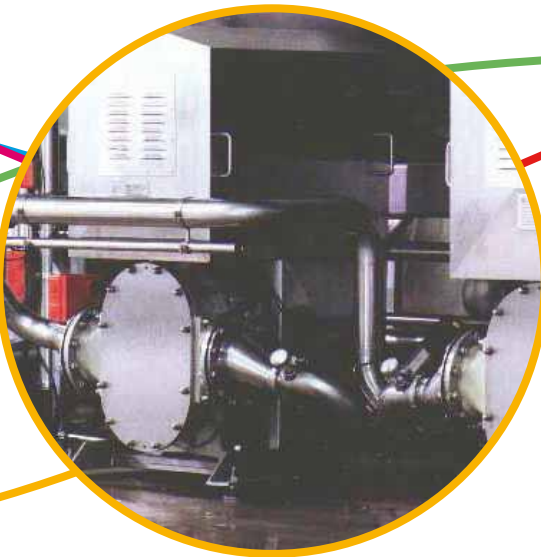
Variable speed via a mechanical, hydraulic or belt adjustable speed unit or inverter integrated into the motor. Alternatively it can be fixed speed via reduction geared motor.

Rotors

Stainless steel tri-lobes, bi-lobes and acteon dual wing rotary piston gears available to ensure smooth and consistent transfer of liquids or viscous products.

Accessories

Models can be produced in Aseptic versions and also supplied with a cooling and heating jacket body to keep pumped fluid at a constant temperature. Hygienic by-pass or pressure relief valves are also available.

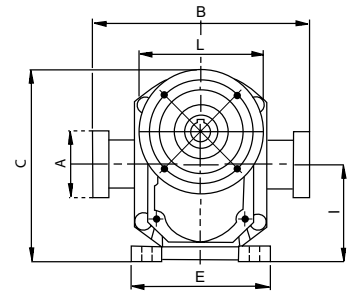
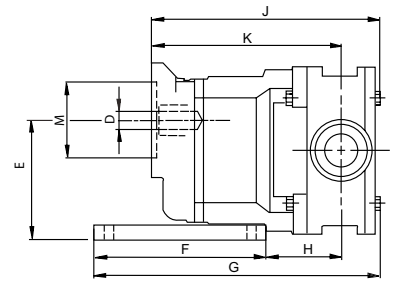


Pumping cheese curd

Product Dimensions

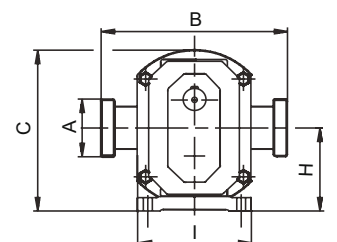
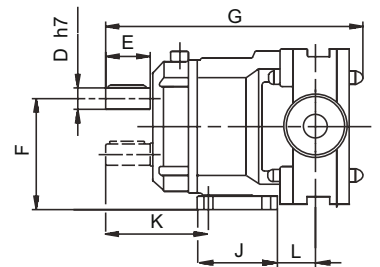
Luna LE Monobloc Lobe Pumps

MODEL	A	B	C	D	E	F	G	H	I	J	K	L	M	Weight Kg
LE110-F1	1 1/2"	170	185	19	134	180	291	67.5	93.5	231	188	120	80	20
LE110-F2	1 1/2"	170	185	20	134	180	291	67.5	93.5	231	188	120	80	20
LE110-F3	1 1/2"	170	285	19	134	180	291	67.5	93.5	245	201	200	130	22
LE110-F4	1 1/2"	170	285	24	134	180	291	67.5	93.5	245	201	200	130	22
LE110-F5	1 1/2"	170	205	24	134	180	291	67.5	93.5	245	201	160	110	21
LE110-F6	1 1/2"	170	185	24	134	180	291	67.5	93.5	231	188	120	80	20
LE115-F1	1 1/2"	170	185	19	134	180	303	79	93.5	243	199	120	80	21
LE115-F2	1 1/2"	170	185	20	134	180	303	79	93.5	243	199	120	80	21
LE115-F3	1 1/2"	170	285	19	134	180	303	79	93.5	257	213	200	130	23
LE115-F4	1 1/2"	170	285	24	134	180	303	79	93.5	257	213	200	130	23
LE115-F5	1 1/2"	170	205	24	134	180	303	79	93.5	257	213	160	110	22
LE115-F6	1 1/2"	170	185	24	134	180	303	79	93.5	243	199	120	80	21
LE220-F1	2"	208	245	25	160	200	359	104	127.5	311	256	160	110	43
LE220-F2	2"	208	290	28	160	200	359	104	127.5	327	272	250	180	47
LE220-F3	2"	208	245	28	160	200	359	104	127.5	311	256	160	110	43
LE220-F4	2"	208	265	28	160	200	359	104	127.5	327	272	200	130	44
LE330-F1	3"	236	290	30	180	240	443	131	145	389	339	200	130	65
LE330-F2	3"	236	315	28	180	240	443	131	145	405	351	250	180	68
LE390-F1	3"	336	290	30	180	240	458	151	145	404	359	200	130	69
LE390-F2	3"	336	315	28	180	240	458	151	145	416	371	250	180	72
LE440-F1	4"	335	355	30	240	300	530	132.5	192.5	453	367.5	200	130	135
LE440-F2	4"	335	405	48	240	300	530	132.5	192.5	473	387.5	300	230	142
LE440-F3	4"	335	350	40	240	300	530	132.5	192.5	470	384	250	180	139



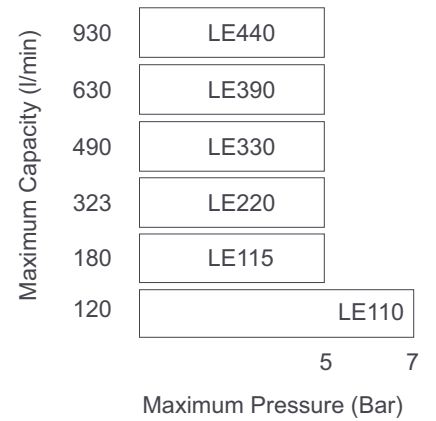
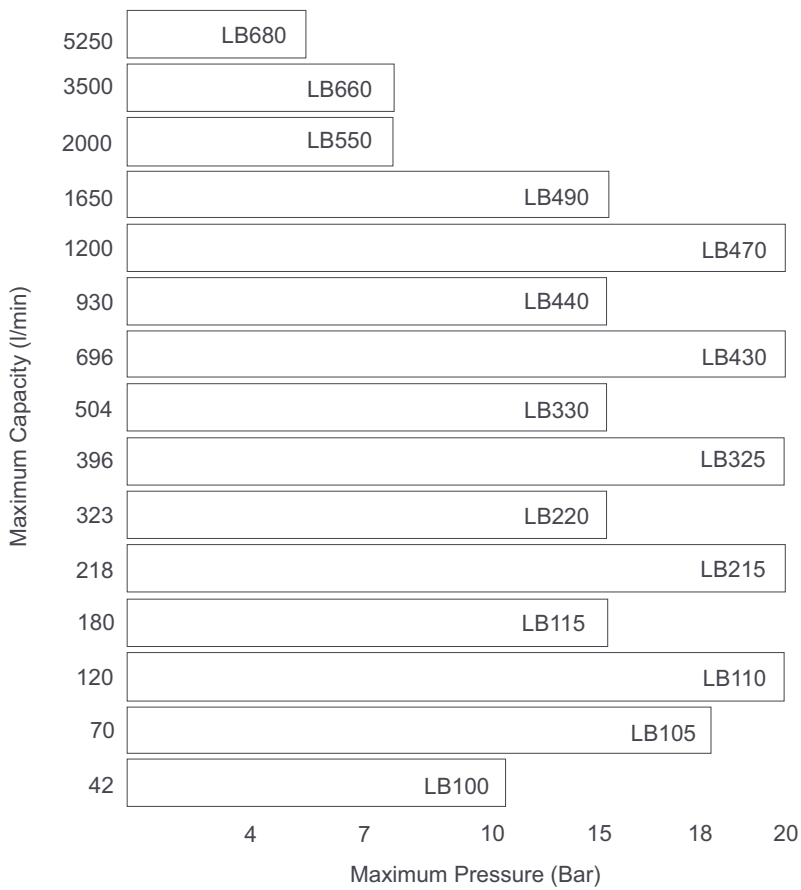
Luna LB Lobe Pumps

MODEL	A	B	C	D	E	F	G	H	I	J	K	L	Weight Kg
LB100	1"	160	115.5	18	45	80	265	58.6	125	85	108	42	10.5
LB105	1 1/2"	170	181	24	50	125	290.5	93.5	128	90	115.5	42.5	20
LB110	1 1/2"	170	181	24	50	125	290.5	93.5	128	90	115.5	42.5	20
LB115	1 1/2"	170	181	24	50	125	302.5	93.5	128	90	115.5	54	21
LB215	1 1/2"	208	235.5	28	55	165	365.5	127.5	152	130	136.5	52	41
LB220	2"	208	235.5	28	55	165	380.5	127.5	152	130	136.5	61	43
LB325	2 1/2"	236	270	35	65	190	459	145	174	170	167	62	63
LB330	3"	236	270	35	65	190	474	145	174	170	167	71	65
LB430	3"	335	367.5	48	85	255	543.5	192.5	235	195	206.5	76.5	130
LB440	4"	335	367.5	48	85	255	543.5	192.5	235	195	206.5	84	135
LB470	4"	385	442.5	55	110	300	654	230	300	255	255	63.5	225
LB490	4"	385	442.5	55	110	300	654	230	300	255	255	93	233
LB550	*	*	515	55	110	350	637	264	350	250	227	81.5	270
LB660	*	*	690	80	140	480	807	365	460	360	283	92	610
LB680	*	*	690	80	140	480	867	365	460	360	283	122	670



All dimensions in mm's, unless otherwise stated and for guidance only.
 Dimensions are for GAS-BSP Ports, others available on request.
 * Please contact Mono for these port dimensions and for full certified drawings.

Performance Data



Maximum pressure is dependant on materials of construction, product temperature and rotor selection. For guidance in selecting a pump please contact Mono.

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