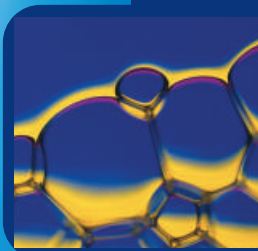
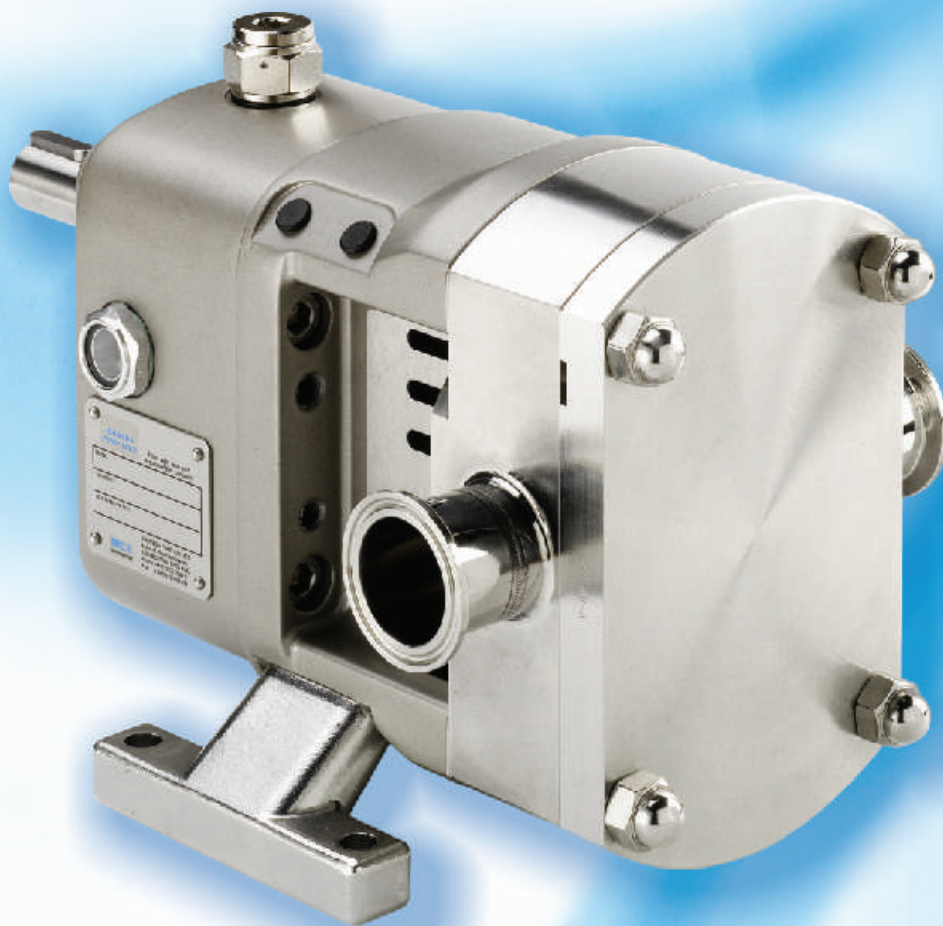


wright *flow*

TECHNOLOGIES

classic+

Rotary Lobe Pump



Typical Applications

Food, Dairy, Beverages, Paper & Pulp, Chemicals
Pharmaceuticals, Personal Care

Classic+ Hygienic in design, robust in construction

The Classic+ is a positive displacement rotary lobe pump designed using the latest innovative computer aided techniques and manufactured to meet today's stringent demands for high product quality, reliability, ease of maintenance, economy in purchase and low life time costs.

Superb operator and maintenance features, giving real operator benefits:

- ▶ Classic rotary lobe pump design
- ▶ Stainless steel 316L (DIN1.4404) contact parts
- ▶ Used throughout the whole of the process industry
- ▶ ATEX compliant
- ▶ Tri-lobe or multi-lobe rotor forms
- ▶ Flush rotor retention
- ▶ Hygienic flush front cover design
- ▶ Universal mounting with bolt on feet
- ▶ Easy to change shaft and port orientation
- ▶ Self draining when ports vertical
- ▶ Low shear
- ▶ Externally mounted shaft seals
- ▶ Mechanical seals or simple 'O' ring seal
- ▶ Operates in either direction
- ▶ Standard 0.8µm Ra machine finish
- ▶ Enhanced surface finishes available
- ▶ Scratch resistant powder coated finish on CP10 - CP30
- ▶ Two pack epoxy finish on CP40 & CP50
- ▶ Protected front oil seals, prevents ingress of water from pressure washers
- ▶ Simpler to maintain

Clean and crevice free front cover. No product build up and hygienic in operation. Optional relief valve or heating jacket may be fitted.

Rotor spline area fully sealed front & rear with 'O' rings to maintain a high degree of cleanliness & facilitate easy rotor removal.

Fully swept pump chamber.

Flush fitting rotor retainers offer increase cleanliness and security.

Full range of threaded and flanged connections, welded and polished internally for maximum hygiene.

Fully ATEX compliant gland guard. Cannot be removed without the use of hand tools for increased safety whilst giving full visual access for seal inspection.

Modular design giving ease of maintenance and application

Cast iron bearing housing giving stability across the pump operating range

Heavy duty needle races at the rear afford full stability for belt or chain driven pumps.

Stainless steel bolt on feet for universal mounting at 90° increments

ATEX compliant oil filler/breather cap.

Powder coated or epoxy finish. Durable, hygienic and easy clean surfaces.

All 316L stainless steel product contact parts to give compatibility across the process industries

Helical timing gears Low noise & high torque transmission.

Heavy duty cast iron gear case

Double taper roller bearings High loads giving axial and radial stability

VERSITILITY AND SAFETY

For maximum flexibility, the feet of the pump may be removed and re-set to change the drive and port orientation to operate with the ports in a horizontal or a vertical position or to accommodate a top or bottom shaft drive. For heat sensitive applications, jackets may be fitted to the rotorcase and/or front cover to either heat or cool the pump head. To protect the pump, a spring operated relief valve may be fitted to the front cover. This can be set on site to protect the pump from over pressurisation and is available with air operation for automated CIP processes.

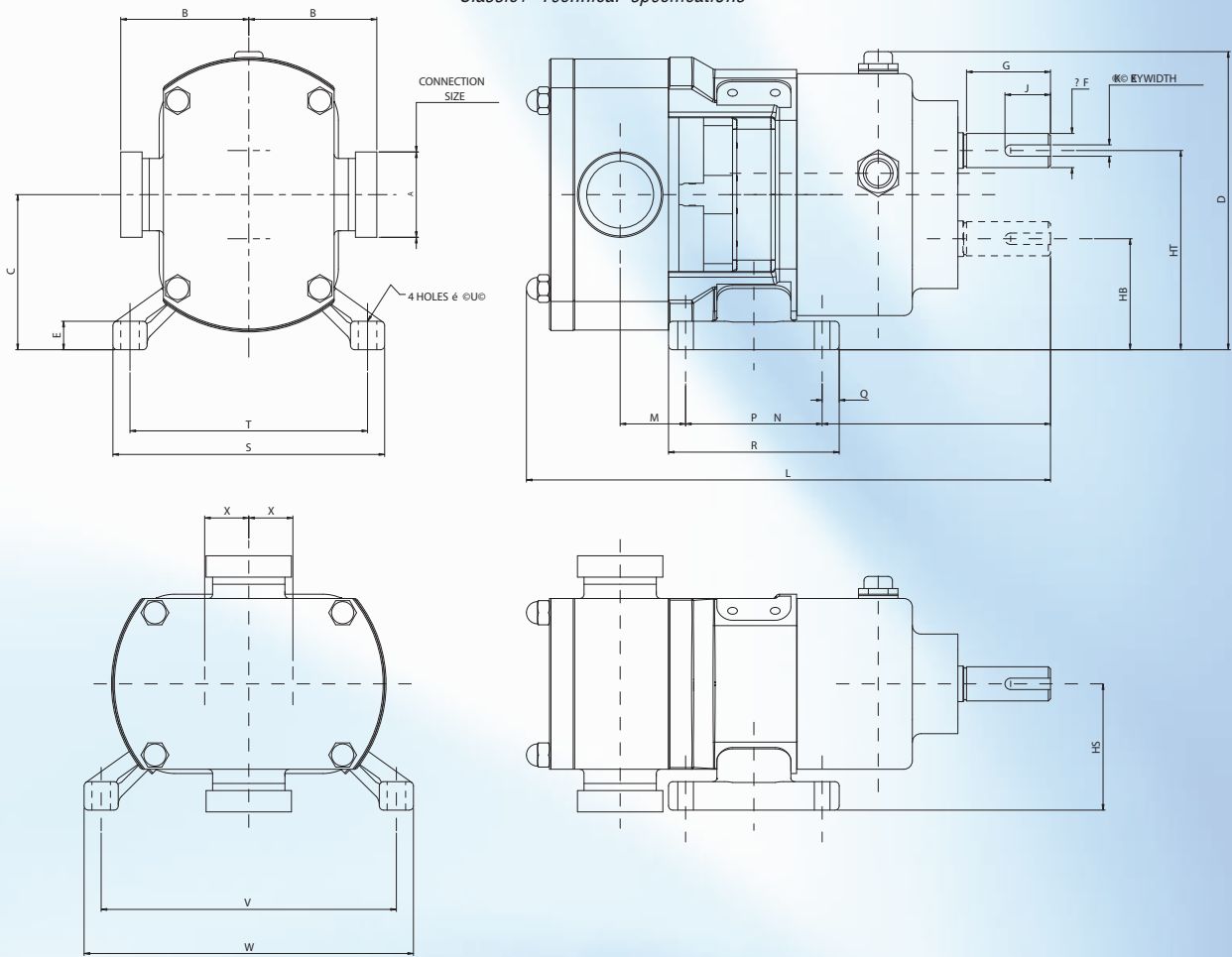
STAYS CLEANER

Hygienically designed, it produces a gentle pumping action for delicate liquids with soft solids as found in the food industry. The robust, stainless steel construction is suited to the aggressive slurries and pastes of the chemical industry. For hygiene and corrosion resistance all product-wetted parts are manufactured from AISI 316L (DIN1.4404) stainless steel.

EASIER MAINTENANCE

The mechanical seals are of cartridge design with the rotary seat retention isolated from the pumped medium giving improved operation and easier assembly, setting and maintenance. Available in single, flushed or double seal configurations, all seal combinations use the same component wearing parts.

Classic+ Technical specifications



Measurements in millimetres (mm)

| MODEL | A | B1 | B2 | B3 | B4 | B5 | C | D | E (mm) | F | G | HB | HS | HT | J (mm) | K | L | M | N | P | Q | R | S | T | U | V | W | X | Weight (Kg) |
|----------------------|-----|-----|-----|-----|-----|-----|-------|-----|-----------|-------|------|-----|-------|-----|-----------|----|-----|--------|--------|-----|------|-----|-----|-----|-----|-------|-------|------|----------------|
| CP10/0005 | 25 | 89 | 89 | 103 | 103 | 103 | 74 | 157 | 10 | 18 j6 | 28 | 48 | 63 | 100 | 25 | 6 | 249 | 47.5 | 116.4 | 45 | 10 | 65 | 146 | 126 | 8.5 | 162.5 | 183 | 26 | 13 |
| CP10/0008 | 40 | 89 | 111 | 103 | 103 | 103 | 74 | 157 | 10 | 18 j6 | 28 | 48 | 63 | 100 | 25 | 6 | 264 | 54.5 | 116.4 | 45 | 10 | 65 | 146 | 126 | 8.5 | 162.5 | 183 | 26 | 14 |
| CP10/0011 | 40 | 89 | 111 | 103 | 103 | 103 | 74 | 157 | 10 | 18 j6 | 28 | 48 | 63 | 100 | 25 | 6 | 276 | 65.5 | 116.4 | 45 | 10 | 65 | 146 | 126 | 8.5 | 162.5 | 183 | 26 | 15 |
| CP20/0020 | 40 | 98 | 120 | 112 | 112 | 112 | 109 | 219 | 20 | 24 j6 | 59 | 78 | 88.75 | 140 | 32 | 8 | 349 | 35 | 160.5 | 96 | 12 | 120 | 195 | 167 | 11 | 207.5 | 235.5 | 31 | 28 |
| CP20/0031 | 50 | 98 | 120 | 112 | 112 | 120 | 109 | 219 | 20 | 24 j6 | 59 | 78 | 88.75 | 140 | 32 | 8 | 369 | 46 | 160.5 | 96 | 12 | 120 | 195 | 167 | 11 | 207.5 | 235.5 | 31 | 31 |
| CP30/0069 | 50 | 124 | 146 | 138 | 138 | 146 | 133.5 | 272 | 25 | 38 k6 | 69.5 | 87 | 111.3 | 180 | 40 | 10 | 443 | 60.6 | 196.5 | 115 | 15 | 145 | 258 | 228 | 13 | 272.3 | 302.3 | 46.5 | 71 |
| CP30/0113 | 80 | 124 | 156 | 138 | 146 | 151 | 133.5 | 272 | 25 | 38 k6 | 69.5 | 87 | 111.3 | 180 | 40 | 10 | 478 | 80.6 | 196.5 | 115 | 15 | 145 | 258 | 228 | 13 | 272.3 | 302.3 | 46.5 | 77 |
| CP40/0180 Horizontal | 80 | 159 | 191 | 173 | 181 | 186 | 177 | 343 | 23 | 48 k6 | 110 | 114 | 175 | 240 | 90 | 14 | 647 | 163 | 262.8 | 120 | 22.5 | 165 | 220 | 184 | 18 | - | - | 63 | 150 |
| CP40/0180 Vertical | | | | | | | | | | | | | | | | | | 131 | 230.75 | 184 | 18 | 220 | - | - | | 228 | 273 | | |
| CP40/0250 Horizontal | 100 | 163 | 206 | 173 | 181 | 186 | 177 | 343 | 23 | 48 k6 | 110 | 114 | 175 | 240 | 90 | 14 | 679 | 181.25 | 262.8 | 120 | 22.5 | 165 | 220 | 184 | 18 | - | - | 63 | 162 |
| CP40/0250 Vertical | | | | | | | | | | | | | | | | | | 149.5 | 230.75 | 184 | 18 | 220 | - | - | | 228 | 273 | | |
| CP50/0351 Horizontal | 100 | 188 | 235 | 202 | 210 | 215 | 215 | 422 | 30 | 60 m6 | 104 | 135 | 205 | 295 | 59 | 18 | 755 | 212 | 285 | 150 | 25 | 200 | 260 | 220 | 20 | - | - | 80 | 252 |
| CP50/0351 Vertical | | | | | | | | | | | | | | | | | | 168 | 241 | 238 | 20 | 278 | - | - | | 250 | 300 | | |
| CP50/0525 Horizontal | 150 | N/A | N/A | 182 | 182 | N/A | 215 | 422 | 30 | 60 m6 | 104 | 135 | 205 | 295 | 59 | 18 | 815 | 240 | 285 | 150 | 25 | 200 | 260 | 220 | 20 | - | - | 80 | 274 |
| CP50/0525 Vertical | | | | | | | | | | | | | | | | | | 196 | 241 | 238 | 20 | 278 | - | - | | 250 | 300 | | |

Disclaimer: Dimensions are for guidance only. Please refer to our technical office if a certified drawing is required

Classic+ pump technical specifications

Wright Flow Technologies, versatile in application...

Fresh Organic Soups....



To produce a fresh, organic vegetable soup needs care and application knowledge. At Wright Flow Technologies we know how to handle particulates; we make pumps to handle florets of cauliflower and broccoli, whole beans and pulses, tomatoes and tofu, exactly to your requirements.

Pet Foods....



Feed for our animals require the same standard of care and hygiene as that for food for human consumption. We can produce pumps with special hardened internals to handle everything from the raw ingredients such as chicken viscera and fats, to the finished gravies and sauces.

Personal Care Products....



Personal care products need special handling. Many are very sensitive, some, like toothpastes are abrasive, others, like mascara are very, very thick and sticky. When we select a pump, we take care to ensure that it meets the needs of the customer.

Culinary Sauces....



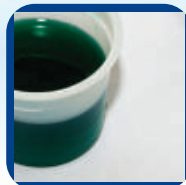
We handle a wide variety of applications for all the major producers of culinary sauces. Finished cook-in sauces, condiment sauces such as mustard, horseradish and mint, through to apple and cranberry sauces. Selecting the correct pump at the right speed is most important otherwise delicate particulates can be damaged, emulsions cracked and product quality reduced.

Chocolate....



We know the importance of the gentle handling of finished chocolate, not to draw the temper, the requirements of low shear, and the need to maintain a constant temperature. Handled badly, the texture and taste of chocolate can easily change, to produce a quality chocolate, you need a quality pump.

Pharmaceutical and Biotechnology...



Most pharmaceutical applications require rigorous cleanliness, FDA approved materials and full material traceability. At Wright Flow Technologies we can meet these requirements. All our product contact components are in 316L stainless steel, high standards of hygiene are assured with many of our pumps being EHEDG certified and all having 3A certification. So from inhalants to cough syrups, injectables to creams; Wright Flow Technologies has the solution

Dairy Cream....



Hygiene is one of the most important factors in the dairy industry, so is the knowledge of product handling. Dairy creams require different handling solutions according to the fat content and pumping temperature. At Wright Flow Technologies, we know about cream and make the pumps to pump it, so when we pump your cream, you end up with high quality clean cream with the fats firmly still in solution.

Chemical and Industrial...



All our pumps have 316L (DIN1.4404) contact parts and are suitable for chemical applications. Should you need a more exotic alloy with superior chemical resistance.... we can deliver pumps in Hastelloy C22 and other materials, supply seals with Perfluorolastomer elastomers and ATEX compliant pumps with drive sets for the most stringent and hazardous environments.

Technical Specifications

Pump Performance Parameters

| Model Classic | Litres /rev. | Pressure Bar | Port Ø mm | Max Speed RPM |
|---------------|--------------|--------------|-----------|---------------|
| CP10/0005/12 | 0.046 | 12 | 25 | 1400 |
| CP10/0008/08 | 0.083 | 8 | 40 | 1400 |
| CP10/0011/05 | 0.111 | 5 | 40 | 1400 |
| CP20/0020/12 | 0.202 | 12 | 40 | 1000 |
| CP20/0031/07 | 0.313 | 7 | 50 | 1000 |
| CP30/0069/12 | 0.694 | 12 | 50 | 750 |
| CP30/0113/07 | 1.125 | 7 | 80 | 750 |

| Model Classic | Litres /rev. | Pressure Bar | Port Ø mm | Max Speed RPM |
|---------------|--------------|--------------|-----------|---------------|
| CP40/0180/12 | 1.800 | 12 | 80 | 700 |
| CP40/0250/07 | 2.500 | 7 | 100 | 700 |
| CP50/0351/12 | 3.514 | 12 | 100 | 650 |
| CP50/0525/08 | 5.250 | 8 | 150 | 650 |
| CP50/0525/12 | 5.250 | 12 | 150 | 150 |

CP50/0525 High Pressure Pump

The Pump has been developed to serve the market requiring differential pressure handling capabilities to 12 Bar continuous with intermittent peaks to 28 Bar.

Superb operator and maintenance features, giving real operator benefits:

- * Maximum Differential pressure rating 28 Bar
- * Excellent cleanability characteristics, far superior to Waukesha style pumps
- * Simple to maintain and low ownership costs
- * Rugged rotary lobe pump design

Examples of Applications served with this product:

Food and Beverage:

- * Loading and unloading into tankers (ships) and trucks
- * Bulk Juice and frozen Juice transfer
- * Filter Press Applications (Spent Grain)
- * Grain / Vegetable Oil Processing
- * Sugar / Starch / Glucose

Chemical and Industrial:

- * Asphalt / Tar Processing
- * Glues & Adhesives
- * Greases & Lubricants
- * Paints, Pigments and Paper Coating
- * Petrochemical and Bio Fuel Processing



Wright Flow Technologies

Our products are used across the whole of the process industries in applications as diverse as paper & pulp production through to the extreme hygiene end of the pharmaceutical industry on injectables and blood processing. We manufacture within our organization rotary lobe, centrifugal, circumferential piston, air operated double diaphragm and dosing pumps, all manufactured and designed with hygiene, cleanliness, affordability and robustness in mind. These pumps coupled with our range of hygienic turbine and magnetic flow meters, our full range of sanitary valves and our powder mixing technology from Quadro, gives a complete package for the modern high-tech process industries of today.

For more information, contact your local authorized Wright Flow Technologies Distributor or contact us at:



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