

# MURZAN

## POULTRY PROCESSING PUMP PO-50



INDUSTRIES  
WE SERVE



Food



Beverages



Poultry, Meat  
& Seafood



Pharmaceutical



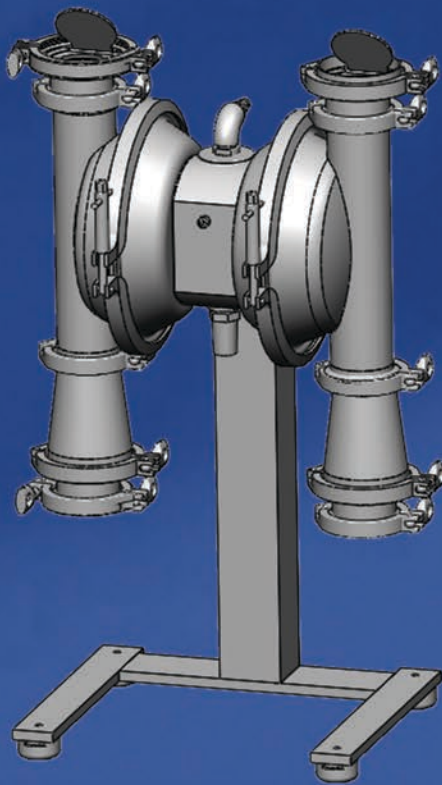
Cosmetics

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# POULTRY PROCESSING PUMP PO-50

## CONSTRUCTION

- Constructed totally of T-304 or T-316L Stainless Steel and polished to a number 4 bead blast finish.
- Diaphragms, gaskets and valve balls made of FOOD GRADE BUNA N or EPDM.
- Pump certifications: USDA, FDA.
- Flap check and ball check valve are totally interchangeable in order to handle any kind of product.
- Tri-clamp sanitary connection standard.
- Optional sizes : 2", 3", 4" inlet/outlet; Large Chamber; Mobility.



## OPERATION

- Oil Free valve that operates horizontally with a minimum of frictional losses and needs no lubrication.
- No mechanical seals or packing to replace and can be run dry indefinitely without damage.
- Flap checks valves with 3" diameter openings are standard for hearts, livers and gizzards.

## CAPACITY

- Capacities up to 240 chicken necks per minute in solution may be achieved depending on the concentration of solids and total dynamic head (TDH) of the system. Rates for smaller solids will be greater subject to the same conditions.

## ADVANTAGES

- Costly drives and special motors are not required.
- No mechanical seals to replace.
- Light in weight, 94 lbs. it can be moved to the application.
- Fewer parts than other available pumps.
- Easy to disassemble and clean manually.
- For portable and permanent installations.

## APPLICATIONS



Poultry, Meat  
& Seafood



- Complete Feet
- Paws
- Necks with or without skin
- Chicken skin without water
- Heads



- Intestine pack
- Blood
- Gizzards
- Livers
- Hearts