

INDUSTRIAL CHOCOLATE PUMP

The Perfect Choco Industrial Chocolate Pump is designed for large batch confectioners and industrial production facilities.

This pump is usually paired with a melter and other large equipment which delivers the chocolate with motors and reducers by Nord Gear. Known for its reliability the Perfect Choco chocolate pump is specifically designed for chocolate.

Specifications:

- A pump specifically designed for chocolate;
- Heated by a water jacketed system;
- Rotary Lobe pump from Wright flow or Hacos gear pump;
- Maintenance free Nord Gear motor;
- Installed on a stainless steel base with adjustable legs; and
- Motor and pump washdown.

Optional Items:

- In line chocolate filter
 - Pressure sensor in a jacketed Tee
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Chocolate Pump Flow

Model	Flow
P-500	150 - 750 kgs per hour
P-1000	250 - 1,750 kgs per hour
P-2000	500 - 4,000 kgs per hour

