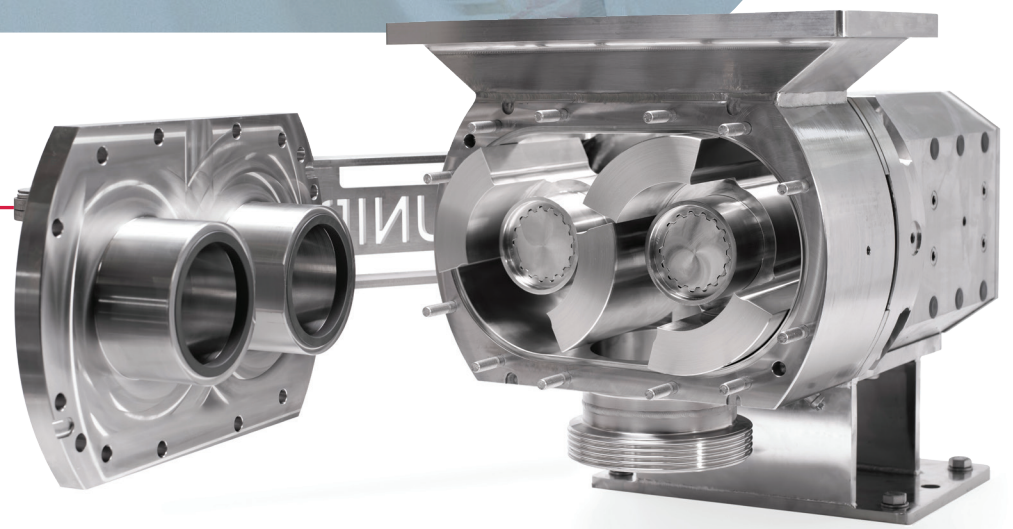


SUPERIOR PERFORMANCE FOR SANITARY APPLICATIONS

When it counts,
count on Unibloc[®].

- Minimize foreign material risk and maximize food and worker safety
- Lower Total Cost of Ownership with a simplified cleaning process and minimized wear and tear
- Fully machined all-stainless steel construction

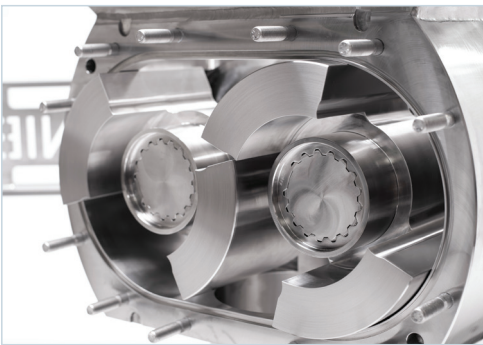


TOUGHER THAN THE REST

Only Unibloc Offers QuickStrip® FoodFirst Technology

- **Minimizes foreign material risk** – no plastics or rotor bolts for maximum x-ray and metal detectability
- Unique **Safety Swing Arm** design enhances worker safety
- Simple, repeatable **one-way assembly**
- **Tool-free design** reduces damage during daily sanitation cycles

Sanitary applications pose their own set of challenges for pumps and equipment, but the stakes are even higher when it comes to meat and poultry processing. That's why reliability, performance, and the ability to withstand daily sanitation are essential. Simply put, you need a pump that is **TOUGHER THAN THE REST**.



ELIMINATE FOREIGN MATERIAL

THE PROOF IS IN OUR PATENTS

The secret to success lies in having the best technology – and as you can see, we’ve got the patents to prove it.

QUICKSTRIP® FOODFIRST SERIES PUMPS

QuickStrip minimizes foreign material and maximizes food and worker safety, a top priority among food processing professionals. With fewer parts, one-way assembly, and several safety features, the FoodFirst pump is less susceptible to damage during cleaning, reducing the risk of foreign material entering the process stream.

QUICKSTRIP®

Rotor technology offers the ultimate in fast, no-tools-required cleaning and maintenance. This innovative design simplifies the cleaning process and significantly minimizes wear and tear from daily sanitation and maintenance, lowering the cost of ownership. One-way assembly assures proper setup after sanitation, every time.

QUICKSTRIP® MXD METAL & X-RAY DETECTABLE ROTORS

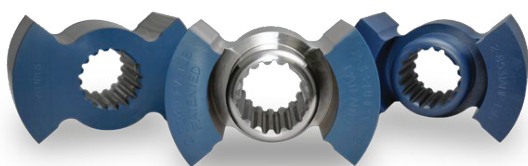
Building on the time-proven QuickStrip® Rotor Technology, QuickStrip® MXD offers both metal and X-ray detectability, assuring product safety for the most demanding applications.

DURACORE® MXD ROTORS

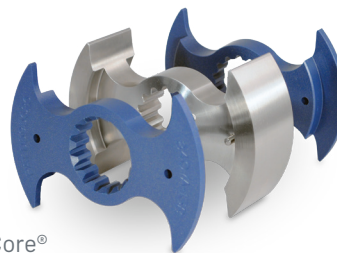
DuraCore® rotors combine QuickStrip® rotor technology with the uncompromised strength of stainless steel. The patented DuraCore® rotors utilize metal and X-ray detectable components and a stainless-steel center, merging durability with affordability.

POLYFLEX® MXD ROTORS

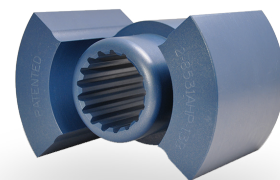
PolyFlex® rotors offer an easy-to-remove and easy-to-clean rotor design. Composed of food-grade metal and X-ray detectable plastic, PolyFlex® rotors are durable, long-lasting and have been the reliable standard for meat processing applications for nearly 20 years.



QuickStrip®
MXD Rotor



DuraCore®
MXD Rotor



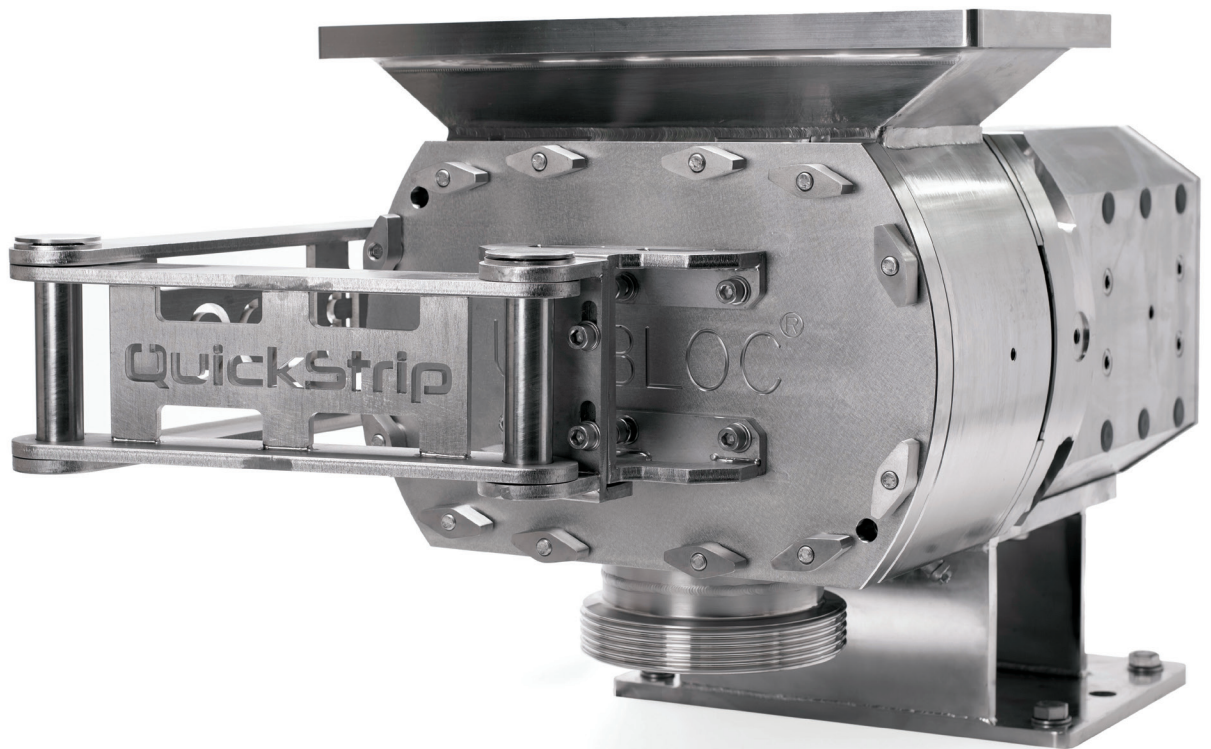
PolyFlex®
MXD Rotor

WHEN IT COMES TO CHALLENGING APPLICATIONS, **NOT ALL PUMPS ARE THE SAME.**

Discover Unibloc's PD family for meat and poultry processing. Tougher than the others, its superior reliability, performance and ability to withstand daily sanitation are essential for your most challenging sanitary applications.

SPECIFICATIONS

Pump Size	Outlet Size in	Inlet Port Style	
		Clamp	Rectangular
500	2.5"	X	X
550	3.0"	X	X
575	3.0" or 4.0"	X	X
602	4.0"	X	X
652	4.0" or 6.0"	X	X
677	4.0" or 6.0"	X	X



Unibloc Hygienic Technologies provides a broad portfolio of powerful solutions for companies around the world.



unibloctech.com

