

# 20-10-03: High pressure pump used for margarine

**Manufacturer: Schröder, Type: KL03**



## Information

High pressure pump used for margarine. The conveying pump is a 3 piston pump with 3 suction and pressure valves. It conveys the margarine emulsion coming from the premix / buffer vessel at a pressure of 10 - 50 bar overpressure (table margarine) or 30 - 70 bar overpressure (pastry margarine) into and through the cooling cylinders of the crystallizer. Piston diameter: 40 mm and stroke: 105 mm. i: 7,22. Variable speed 71 - 429 rpm with mechanical variator which theoretical results in 561 - 3.394 kg per hour output. Complete with over pressure valve. Connections: 2"1/1,5", DIN. Including spare parts manuals.

## Description

<b>Offer number</b>	20-10-03
<b>Description</b>	High pressure pump used for margarine
<b>Manufacturer</b>	Schröder
<b>Type</b>	KL03
<b>Capacity</b>	3.000 liter per hour
<b>Year of manufacture</b>	1969
<b>Serial number</b>	11-157
<b>Power</b>	15 kW
<b>Weight</b>	± 1.100 kg
<b>Conditions</b>	Good
<b>Dimensions ( L x W x H )</b>	120 x 140 x 160 cm
<b>Terms of delivery</b>	FCA
<b>Location</b>	The Netherlands