



AP&V229-016 ENTERPRISE KIC
FLEXIBLE IMPELLER PUMP
Sanitary · Self-Priming · Multi-Purpose

PRODUCT OVERVIEW

The AP&V229-016 Enterprise KIC is a versatile flexible impeller pump designed for a broad range of applications including foodstuffs, delicate liquids, viscous products, and liquids containing soft solids. Self-priming up to 3 meters, this pump offers exceptional flexibility and ease of maintenance.

TECHNICAL SPECIFICATIONS

| Parameter | Value |
|---------------------------|--------------------------------------|
| Maximum Flow | 60 m ³ /h (1000 l/min) |
| Maximum Differential Head | 3 bar (30 mWC) |
| Power Range | 0.33 – 4 kW (0.25 – 5.5 hp) |
| Temperature Range | -15°C to +130°C |
| Maximum Viscosity | 20,000 cP |
| Material | AISI 316 (EN 1.4401) Stainless Steel |
| Self-Priming Capability | Up to 3 meters |

ROTATION SPEEDS

| Frequency | Rotation Speed Range |
|-----------|-----------------------|
| 50 Hz | 960 – 725 rpm |
| 60 Hz | 1750 – 1150 – 850 rpm |

KEY FEATURES

| |
|---|
| ✓ Flexible impeller pump with self-priming capability up to 3m |
| ✓ Broad range of applications - clear liquids to viscous products |
| ✓ Impeller with flexible blades made from Nitrile or EPDM |
| ✓ Very easy to disassemble, clean and maintain - clamp joined design |
| ✓ Fully reversible thanks to symmetrical and adjustable body |
| ✓ Compact and transportable size |
| ✓ Single internal mechanical seal |
| ✓ DIN 11851 connections standard (GAS, CLAMP, IDF, SMS, flanges optional) |
| ✓ Internal and external polished finish |

APPLICATIONS

| FOOD & BEVERAGE | INDUSTRIAL & OTHER |
|-----------------|--------------------|
| • Milk | • Soaps |
| • Yoghurt | • Gels |
| • Wine | • Brine |
| • Oils | • Cosmetics |

- | | |
|----------------|-----------------------------|
| • Juices | • Pharmaceuticals |
| • Syrups | • Chemical additives |
| • Honey | • Water-based products |
| • Jams | • Emulsions |
| • Creams | • Delicate liquids |
| • Sauces | • Products with soft solids |
| • Purees | • Transfer applications |
| • Liquid foods | • Filling operations |

IMPELLER OPTIONS

- | |
|--------------------------------------|
| NITRILE (NBR) IMPELLER |
| • Standard for food applications |
| • Good oil and fat resistance |
| • Temperature range: -10°C to +80°C |
| • Suitable for dairy, juices, syrups |

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|--------------------------------------|
| EPDM IMPELLER |
| • Excellent for hot water and acids |
| • Good chemical resistance |
| • Temperature range: -20°C to +120°C |
| • Suitable for wines, acids, bases |

CONNECTION OPTIONS

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|--|
| STANDARD: DIN 11851 |
| OPTIONAL CONNECTIONS AVAILABLE: |

- GAS (threaded) CLAMP (tri-clamp)
- IDF (International Dairy Federation) SMS (Swedish standard)
- Flanges (ANSI / DIN) Custom connections

EASE OF MAINTENANCE

TOOL-FREE DISASSEMBLY

The AP&V229-016 features a clamp-joined design that allows:

1. Quick disassembly without special tools
2. Easy access to impeller for inspection
3. Simple cleaning between product runs
4. Rapid impeller replacement when needed
5. Minimal downtime for maintenance
6. No need to disconnect piping

DESIGN HIGHLIGHTS

SYMMETRICAL AND ADJUSTABLE BODY

- Fully reversible pump direction
- Extended impeller life
- Flexibility in installation
- Adaptable to various system configurations

POLISHED FINISH

- Internal and external polished finish standard
- Hygienic design for food applications

- Easy to clean and sanitize
- Professional appearance

COMPACT AND TRANSPORTABLE

- Space-saving design
- Easy to move between locations
- Ideal for pilot plants and small batches
- Can be mounted on portable stands

PERFORMANCE CHARACTERISTICS

FLOW vs. PRESSURE (Typical)

| Pressure (bar) | Flow (m ³ /h) |
|----------------|--------------------------|
| 0 | 60 |
| 1 | 52 |
| 2 | 43 |
| 3 | 30 |

DIMENSIONS (Approximate)

| Dimension | Size |
|------------------|--------------------|
| Overall Length | [Insert dimension] |
| Overall Width | [Insert dimension] |
| Overall Height | [Insert dimension] |
| Inlet Connection | [Insert size] |

| | |
|-------------------|-----------------|
| Outlet Connection | [Insert size] |
| Weight | [Insert weight] |

OPTIONAL CONFIGURATIONS

- Various impeller materials (Nitrile / EPDM)
 - Different motor powers and speeds
 - Variable frequency drive ready
 - Special connection types
 - Trolley / portable mounting frame
 - Food-grade lubricants
 - High-temperature options
 - ATEX certified for hazardous areas
 - CIP (Clean-in-Place) capable versions
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INDUSTRY COMPLIANCE

- FDA compliant materials for food contact
 - EC 1935/2004 food contact materials regulation
 - 3-A Sanitary Standards compliant design
 - ISO 9001:2015 certified manufacturing
 - CE marked
 - EHEDG guidelines considered
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QUALITY ASSURANCE

- Each AP&V229-016 pump undergoes:
- Hydrostatic pressure testing
 - Performance verification
 - Run-in testing
 - Impeller fitment check
 - Seal integrity testing
 - Dimensional inspection
 - Surface finish verification
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ORDERING INFORMATION

When ordering, please specify:

1. Pump model: AP&V229-016
2. Motor power and speed
3. Impeller material (Nitrile / EPDM)
4. Connection type required
5. Voltage / phase requirements
6. Any special options needed

Altec Pumps & Valves

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