

The Murzan KUS-50 is the ultimate solution for unloading contoured mixing bowls. Used in applications that no pump alone can handle, the system unloads viscous icings, batters, and fillings with delicate solids up to 3 inches (76 mm), cleanly, quickly, and with no change in consistency on most products. Additionally, the Murzan KUS-50 conforms to FDA requirements for approved materials, is CIP capable, and incorporates the USDA listed Murzan PI 50.

Construction

The Murzan KUS-50 system utilizes a T-316L stainless steel, sanitary Double-Suction Murzan PI 50 Diaphragm pump. This pump is mounted on a food grade plastic contoured follower plate and fitted with a food grade flexible wiper ring which cleans the inside of the mixing bowl as it is emptied. The pump and contoured follower plate are supported by a T-304 stainless steel polished frame.

The KUS-50 is equipped with four air cylinders that lift the pump and follower plate out of the mixing bowl once it is empty. Sanitary casters and a sturdy hygienic anchor system allow moving the KUS-50 to additional locations for production and for cleaning. A NEMA 4X stainless steel control panel is supplied with this unit.

Operation

The operation of the KUS-50 is very simple. With the mixing bowl in place, the compressed air in the bottom of the air cylinders is released, and the pump and follower plate are lowered into

the bowl. The pump and follower plate rests on the surface of the product. As the product is pumped out of the mixing bowl, the pump and follower plate travel down into the mixing bowl wiping the walls of the bowl. Once the bowl is empty, air is directed back into the air cylinders and the pump and follower plate are lifted out of the mixing bowl.

Capacity

Capacities exceeding 5,000 pounds (2273 kg) per hour may be achieved depending on the specific

gravity, viscosity, consistency of the product, and the total dynamic head (TDH) of the application.

Advantages of the Murzan KUS-50

1. Cleanly empties contoured mixing bowls without altering product consistency or density on most products
2. Improved gentle treatment of the product and faster unloading compared to other methods
3. Provides sanitary, hands-off solution for unloading mixing bowls
4. Can feed multiple depositors from one location
5. Portable for cleaning and easy changeovers
6. Designed for CIP capability

Applications

Unloads batters, icings, fillings with delicate solids up to 3 inches (76 mm), and other viscous products for bakery production and decorating.



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