

# UNIBLOC<sup>®</sup>-PD

Meat & Poultry Pumps



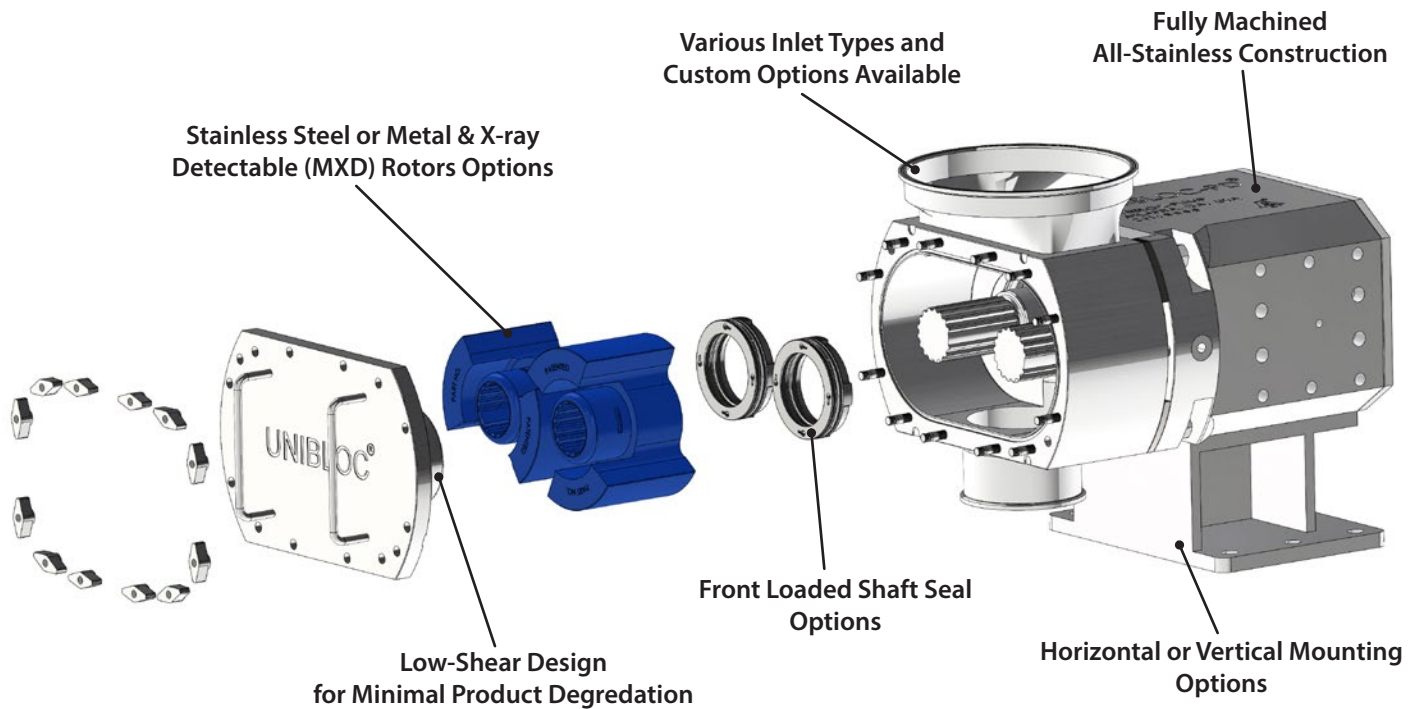
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**UNIBLOC<sup>®</sup>-PUMP**

# Designed for Meat & Poultry

Meat & Poultry processing creates a challenging environment for pumps and equipment. Reliability, performance and the ability to withstand daily sanitation are essential. Unibloc-Pump has developed a network of pumps and patented features specifically designed to withstand these challenges and offer a longer lasting, more cost effective and easy-to-maintain pump.

## Simplicity & Versatility



## Sizes & Availability

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



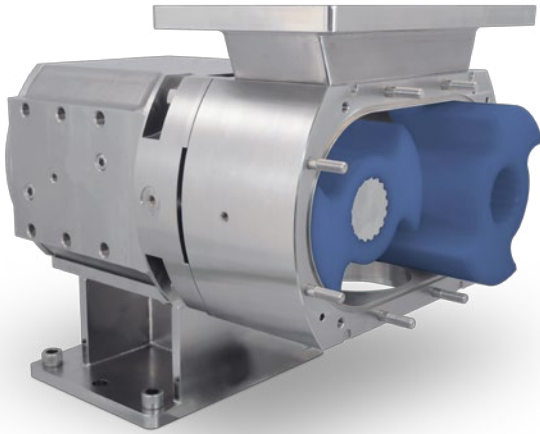
UNIBLOC-PD with Rectangular Inlet



UNIBLOC-PD with Clamp Inlet

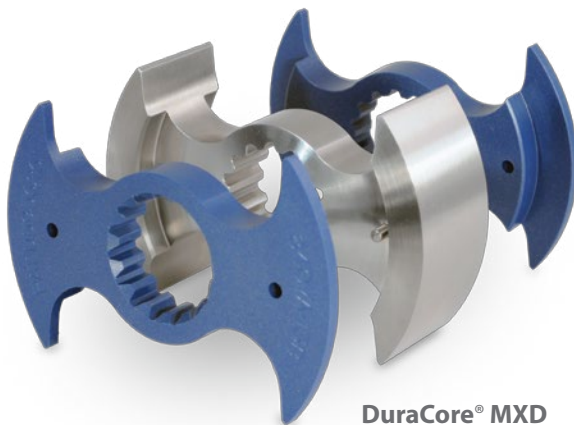
# QuickStrip® Rotor Technology

The first of its kind, the patented Unibloc® 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.



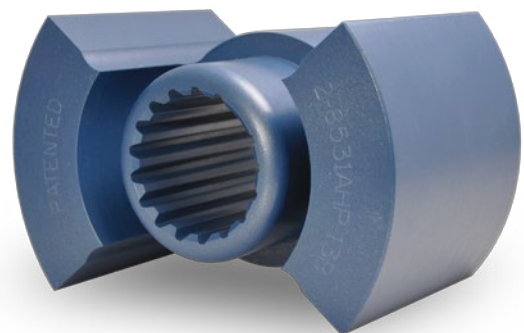
DuraCore® MXD

### DuraCore® MXD Rotors

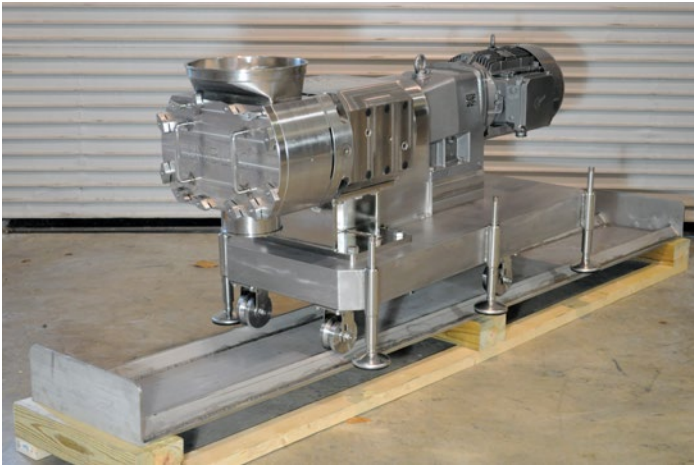
DuraCore rotors combine QuickStrip rotor technology with the uncompromised strength of stainless steel. The patented DuraCore rotors utilize metal and X-ray detectable front and back wear pads and a stainless steel center, merging durability with affordability.

### PolyFlex® MXD Rotors

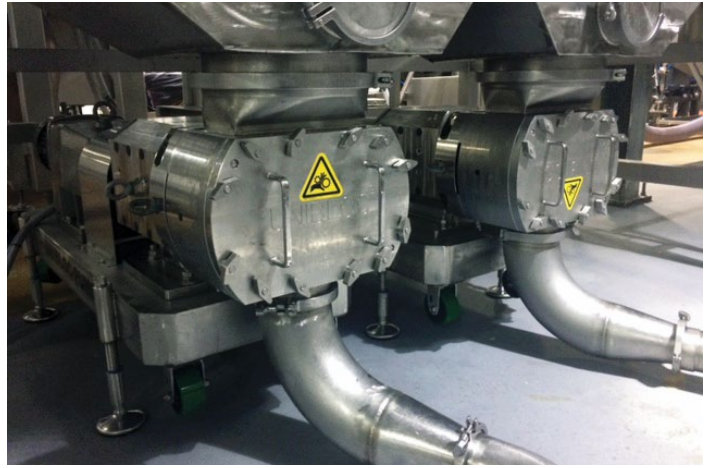
PolyFlex rotors offer an easy-to-remove and easy-to-clean rotor design. Composed of food grade metal and X-ray detectable plastic, PolyFlex rotors are durable, long lasting and have been the reliable standard for meat processing applications for nearly 20 years.



PolyFlex® MXD



UNIBLOC PD-652 with 12.0" inlet on custom rail system



UNIBLOC PD-652 installation



UNIBLOC PD-652 with rectangular flanged inlet



UNIBLOC PD-550 with custom hopper and cart



UNIBLOC PD-652 with custom front cover discharge and cart

**UNIBLOC<sup>®</sup>-PUMP**

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