

Uniform pumping cycles save water, plus dramatically reduce clumping and maintenance cost.

Engineered for Consistency

Inconsistent flow at workstations was carefully examined prior to the development of this new ingredient pump. Uniform pumping cycles require less time for adjustments, use fewer parts and reduce damaging clumps, resulting in a better quality, more consistent end product.

Standard Features

- All sanitary stainless steel design
- Oil-free for sanitation and reduced maintenance
- Only two moving parts for minimal maintenance
- Safety level switch prevents overfilling
- CIP capable for easy sanitation
- Easy disassembly and reassembly for cleaning and inspection
- Gentle pumping will not disturb or damage product
- Quiet pumping reduces plant noise levels
- Requires less air than standard diaphragm pumps
- Uniform pumping cycles



Specifications

Ingredient Pump Model Number	Inlet Diameter [cm]	Outlet Diameter in [cm]	Suggested Usage (Poultry industry reference only)
MIP-0604	6 [15.2]	4 [10.2]	Necks, breasts, hearts, livers
MIP-0806	8 [20.3]	6 [15.2]	Turkey necks, carcasses, etc.

Morris & Associates, Inc.
 803 Morris Drive | Garner, NC 27529
 Phone: 1.919.582.9200
 MorrisThermal.com

24/7 Service & Parts Support

Contact a live Morris representative around the clock for field service or parts support at +1.919.582.9200.