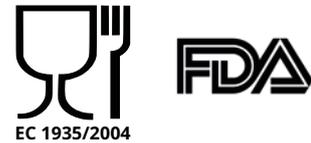




Qdos for hygienic food and beverage applications

- Precision metering improves process performance
- Gentle peristaltic pumping action maintains product integrity
- Complete fluid containment eliminates risk of spillage



Overview

Qdos peristaltic pumps provide an efficient, high accuracy metering solution for food and beverage production. Well-established in other industries Qdos pumps now carry FDA and EC1935/2004 certification. Peristaltic technology means no moving parts come into contact with the fluid to ensure hygienic pumping. A gentle, low-shear action maintains product integrity without risk of contamination.

Outstanding accuracy for consistent product quality

Offering high accuracy (20,000:1 turndown ratio and linear $\pm 1\%$ accuracy) Qdos pumps provide a value-based solution in dosing and metering applications such as water conditioning, colour, flavour and vitamin addition, or viscosity modifiers. $\pm 0.5\%$ repeatability further helps to maintain continuous product consistency.

Certified for a complete solution

Qdos pumps carry certification required to integrate into your food and beverage processing applications.

- EC1935/2004, EU regulation 10/2011
- FDA regulation 21CFR parts 170-199

Our solutions come backed by a global network of industry specialists who can provide quick technical and sales support wherever you are in the world.

Rapid maintenance to maximise uptime

Qdos pumps bring assured metering accuracy whilst simplifying maintenance and reducing downtime through the unique ReNu™ pumphead. ReNu technology is a patented tool-free pumphead that fully contains fluid, keeping your production area clean and free from contamination risk.

Pumphead changeover requires no tools or specialist training. With ReNu, maintenance takes seconds, maximising your uptime over diaphragm or other pump technologies with labour-intensive maintenance protocol.

To safeguard your production Qdos pumps contain a patented leak detection system. This feature will stop the pump in the event of any leak from the peristaltic tube. Fluid level monitoring provides a user-configurable low-volume alarm when the supply tank is nearly empty, ensuring that product integrity is maintained whilst maximising process uptime.



Qdos pump models

Model	Flow	Pressure
Qdos 20	0.1 – 333 ml/min	7 bar
Qdos 30	0.1 – 500 ml/min	7 bar
Qdos 60	0.1 – 1000 ml/min	7 bar
Qdos 120	0.1 – 2000 ml/min	4 bar

Food grade ReNu pumpheads:

Pumphead	EC1935/2004	FDA
ReNu20 PU	•	•
ReNu20 SEBS	•	•
ReNu30 SEBS	•	•
ReNu30 Santoprene		•
ReNu60 SEBS	•	•
ReNu60 Santoprene		•
ReNu120 Santoprene		•

Bakery and confectionery equipment specialist standardises on Qdos pumps for pilot installations

Case study

Dutch food equipment designer, Tanis Food Tec, specialises in process installations for bakery and confectionery products. Tanis Food Tec uses Qdos peristaltic metering pumps for its pilot machines deployed in R&D departments at major food manufacturers. The accuracy of Qdos pumps in the dosing of colouring and flavouring is vital during development processes to help optimise the quality and cost of the end product.

Qdos' ReNu™ peristaltic pumphead technology lies at the core of the pump, ensuring the delivery of accurate and repeatable flow for fluids of wide ranging viscosities and at varying system pressures.

"The accuracy of the Qdos peristaltic pump is a key feature because colours and flavours are often very expensive ingredients," says Piet Vader, the company's Sales Manager. "These ingredients can cost more than €10,000 per kg, so precise dosing is extremely important."

Using Qdos means that process uptime is maximised by facilitating quick, safe and easy pumphead removal and replacement, with no requirement for tools, specialist training or dedicated technicians. Unlike on many other pump types, using Qdos pumps means there are no valves or seals to clog, leak or corrode, reducing maintenance costs considerably.

