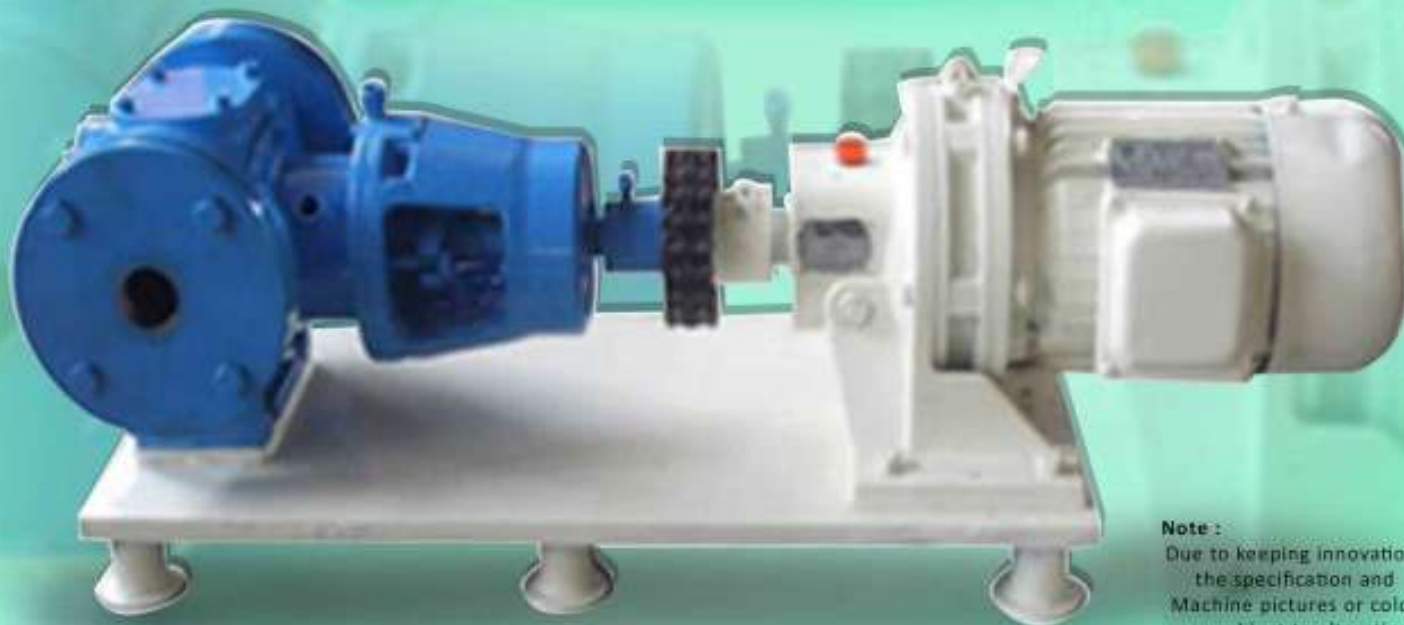


## MJB CHOCOLATE PUMP



**Note :**  
Due to keeping innovation,  
the specification and  
Machine pictures or color  
are subject to alteration  
without notice!

### BASIC PARAMETERS:

| Model                     | MJB-100        | MJB-150        |
|---------------------------|----------------|----------------|
| Power of the motor        | 2.2 KW/380 V   | 2.2 KW/380 V   |
| Conveying flow rate       | 32 – 250 L/H   | 32 – 400 L/H   |
| Conveying lift            | 12 M           | 12 M           |
| Engler viscosity of syrup | 48° E36        | 48° E36        |
| Product weight            | 70 Kg          | 100 KG         |
| Dimension                 | 850*300*250 mm | 950*350*640 mm |

This pump is an idea machine to convey the chocolate syrup in chocolate production. It is used to convey chocolate syrup among chocolate conch, chocolate holding tank and tempering machine, it can also be used in machine, oil and other industries as a first choice pump. Based on the gear- wheel pressing-out principle and adopt the function of hot water in jacket, the pump can exercise all-weather work in conveying heat retaining fluid media. The pump is consisting of three parts: pump body, cycloid reducer and motor. It has compact and rational structure, stable and reliable operation as well as low defect repair rate. And the positions of its left/right entrance and exit can be arbitrarily adjusted in line with the special requirements of the production site, which provides great convenience for users' installation.