







Sanitary Air Operated Diaphragm Pumps





Sanitary Solutions

Standard engineered the Pure Pump Series AODD pumps to meet stringent standards for hygienic design, product quality, and food safety. We offer R compliant, Cup and Fork R and compliant certified pumps for food processing, dairy and pharmaceutical applications. Our Pure Pump Series AODD pumps are available in ½"– 3" sizes and are ideally suited for transferring viscous and shear sensitive products with or without solids. The energy efficient, oil-free air valve system eliminates stalling and requires no lubrication. FLIZEC PTFE and Santoprene diaphragms offer extended pump life, greater performance and efficiency. The unique design enables operators to sanitize the pumps in place (CIP) or quickly disassemble for cleaning (COP).









Pharmaceutical

Food

Beverage

Biotech

Cosmetic

Poultry

Dairy

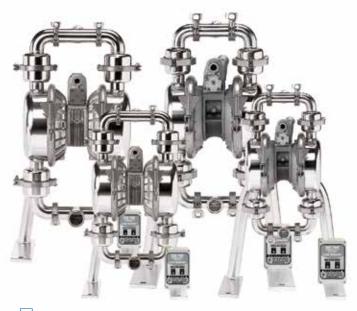








AODD Pumps



Applications

- Mayonnaise
- Yogurt
- Creams

- Cottage Cheese
- Milk
- Butter

38 SANITARY PUMPS

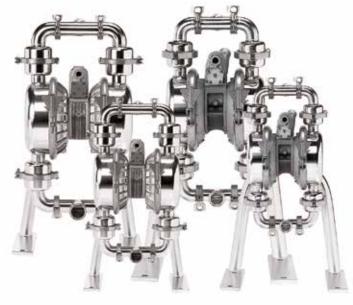
Our 3A Sanitary Pumps are a fully documented, hygienic solution specifically designed for the dairy process industry. These sanitary pumps are engineered to meet the stringent safety standards set forth by 3A Council and are certified by an independent third party (TPV). Each pump features highly polished stainless steel components (32 Ra), a swivel mounting stand for CIP capabilities, leak detection kit, and an energy-efficient, oil-free air valve system. In addition, these pumps feature our exclusive **FLIZED** PTFE diaphragms. The unique design enables operators to sanitize the pumps in place (CIP) or quickly disassemble for cleaning (COP). Available in $1\frac{1}{2}$ "-2" sizes and produce flow rates up to 147 GPM (556 LPM).

- Eggs
- Soy
- Cheese

For more information scan this QR code with your smartphone.







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SANITARY PUMPS

Standard's Sanitary Pumps are the ideal solution for food processing and pharmaceutical applications. Our sanitary AODD pumps feature highly polished SS316 components (32 Ra), a swivel mounting stand and an energy-efficient, oil-free air valve system. Available with exclusive **FLIZED** PTFE or highly efficient Santoprene diaphragms. The unique design enables operators to sanitize CIP or COP. Available in $1\frac{1}{2}$ "-2" sizes and produce flow rates up to 179 GPM (677 LPM).

Applications

- Pie Fillings
- Juice Concentrates
- Chocolate
- Purees

- Salad Dressing
- Condiments
- Sauces
- Flavorings

- Fructose
- Dough
- Paste
- Ice Cream

AODD Pumps



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FOA COMPLIANT PUMPS

Standard's FDA Compliant Pumps are specifically engineered for food and cosmetic applications and are constructed with the FDA CFR Title 21 approved materials for food contact. Each pump features SS316 components, Tri-clamp[®] intake / discharge, and a choice of our exclusive **FLZED** PTFE or highly efficient Santoprene diaphragms. These pumps are designed to be quickly disassembled / assembled for pump maintenance and cleaning. Available in ½"–3" and flow rates up to 234 GPM (886 LPM).

Applications

- Personal Care Products
- Cosmetic Lotions
- Creams
- Gels

- Soap
- Perfume
- Nutraceuticals
- Beer & Wine

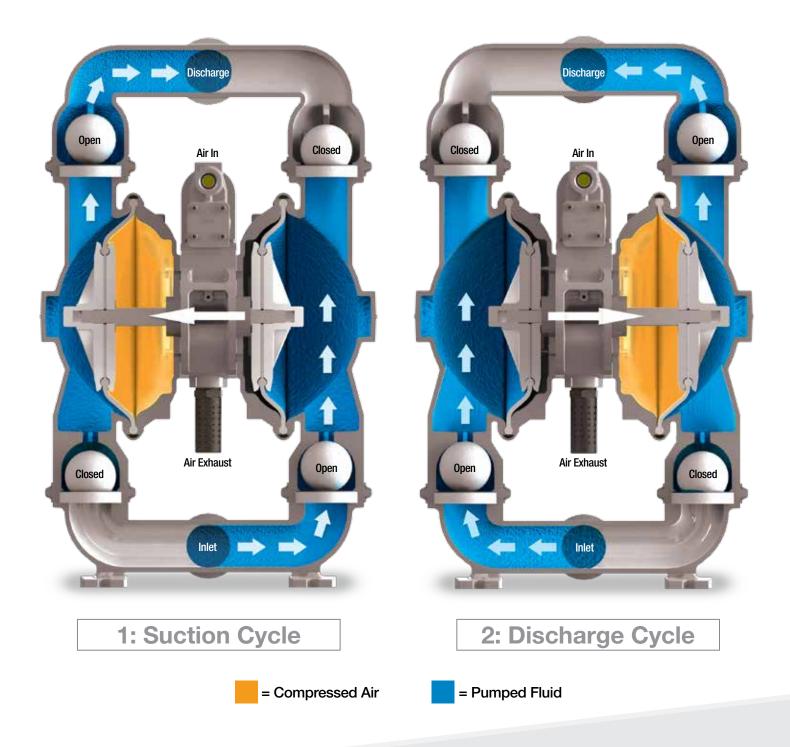
- Juice Concentrates
- Soup
- Chicken Parts (Gizzards, Livers)
- Slurries

For more information scan this QR code with your smartphone.





AODD Pump Operation



Diaphragms



FUZED (PTFE) Diaphragms

The PURE PUMP Series AODD pumps utilize our exclusive FUZED diaphragms. The unique FUZED diaphragms encapsulate the outer diaphragm plate into the design thus resulting in a more robust and food safe solution. In addition, the FUZED diaphragms are designed with deflection ridges which minimize flex points and eliminate radial cracking. The concave shape improves suction lift, reduces start-up pressure requirements and extends service life.

Features & Benefits

- Hygienic Design
- Enhanced Displacement Per Cycle
- No Potential Leak Paths
- Greater Flex-Life
- Increased Performance
- Excellent Service Life
- No Tools Required for Installation

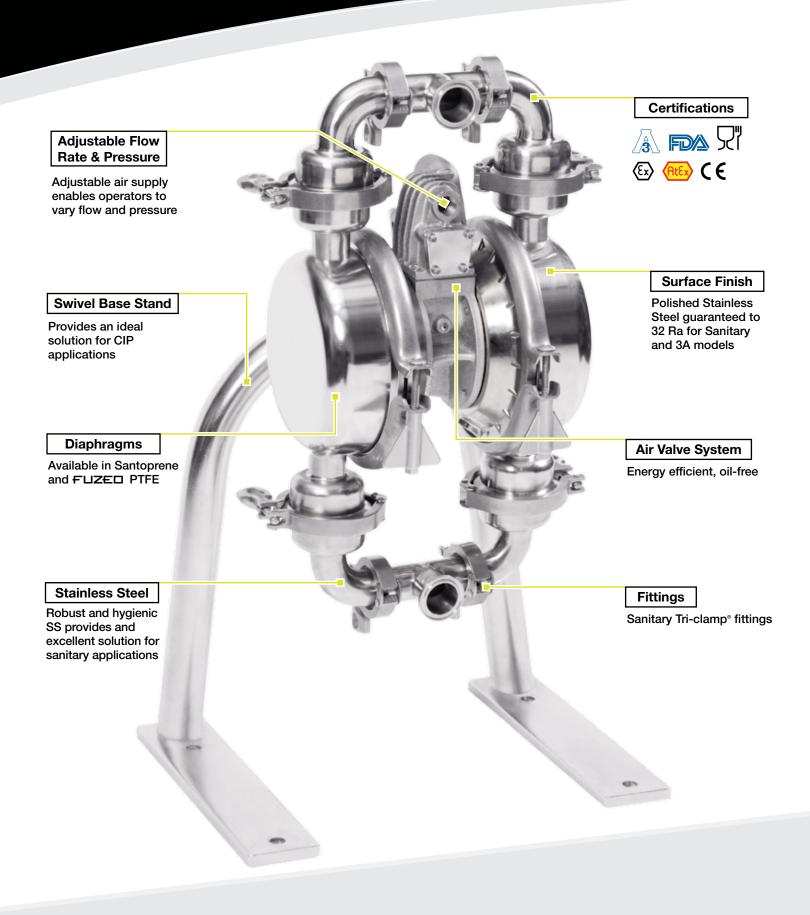
Santoprene Diaphragms

The PURE PUMP Series AODD pumps are available with Santoprene diaphragms. Santoprene is a highly versatile material that is very efficient and yields several characteristics ideal for the food processing industry. Santoprene's elastic nature enhances the pump's suction lift capabilities as well as extends service life. In addition, Santoprene is resistant to abrasion making it an ideal choice for pumping chocolate and various fruit purees.

Features & Benefits

- Low Pump Start-Up Pressure Requirements
- Excellent Abrasion Resistance
- Efficient
- Cost-Effective
- Hygienic Design
- Extended Flex-Life
- Great Heat Deflection Properties





Features & Benefits

