



Twin Screw Pump
WANGEN Twin

A
sanitary
class
for itself:

The new
generation
of the
WANGEN
Twin.



The newest WANGEN Twin generation

Form and technology in perfection

Highest level of service friendliness

- Spindle change without re-synchronization of the spindle shafts, enabled by WANGEN PUMPEN's **fast-X-change®** technology.
- Seal change simple and fast as a result of **cartridge construction** design.
- Alignment of the coupling by a self-centering flange housing (lantern optionally available). As a result, no re-alignment of the coupling is needed, e.g. after service activities.



Large pressure range

232 - 375 psi operating pressure (according to pump size and implementation).

Extended application possibilities

Thanks to higher differential pressure and a higher flow rate through extended spindle selection (gradient).

Gentle conveying and cleaning CIP in one pump

due to optimized and technically-refined flow characteristic behaviour.

Maximum connection flexibility

through numerous nozzle variants.

Easy handling

Handles on the housing for attachment, e.g. of carrier loops or belts.

Long service life

among other things by further developed shafts.

Further highlights

- Position-independent installation of the pump possible
- 100 % backwards-compatible to the preceding WANGEN Twin generation.
- Bearing housing available in stainless steel and grey cast iron (galvanized and high-quality coated).
- Pump available with or without direct flange mounting on the drive.
- Extended, flexible drive selection.



Pump size	Maximum free ball passage (inch)	Max. flowrate (gpm) at viscosity 1 mPa·s	Maximum peak pressure (bar / psi)
Twin 70	0.79	110 (at 4000 rpm)	30 / 435
Twin 104	0.98	264 (at 3600 rpm)	30 / 435
Twin 130	1.18	440 (at 3000 rpm)	25 / 363
NEW Twin 180	1.58	881 (at 2600 rpm)	20 / 290

Conveyed media (examples)

Food and Beverages:

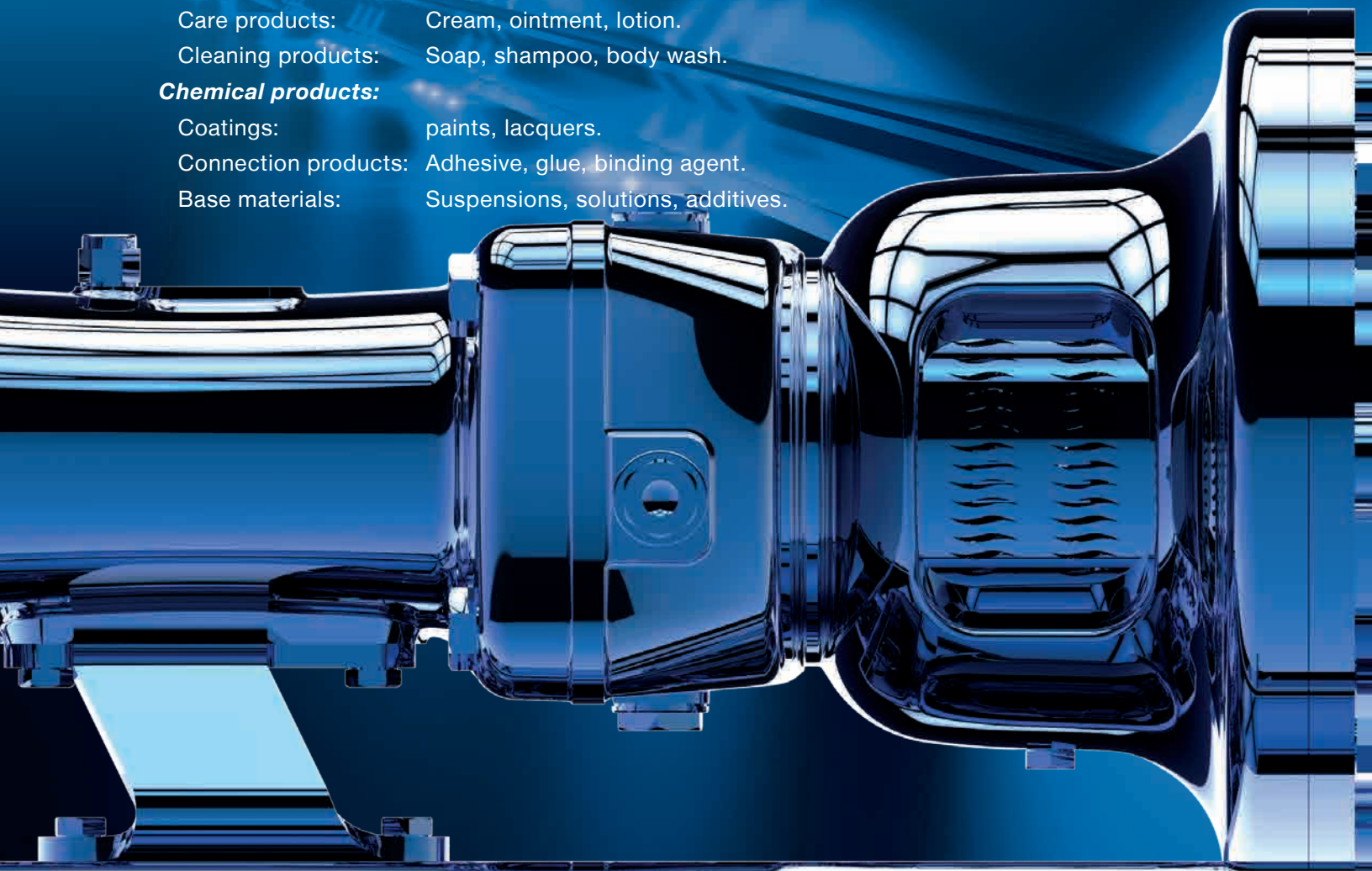
- Drinks: Direct juice, concentrate, mash, pulp, yeast.
- Dairy products: Yoghurt, curd, cheese, pudding, butter.
- Sauces: Ketchup, mayonnaise, mustard, soup, salad sauces.
- Confectionery: Chocolate, fondant, liquid sugar, rework, sugar, dough.
- Fruits: Strawberries, blueberries, cherries.
- Meat-based: Minced meat, sausage meat, pet food.

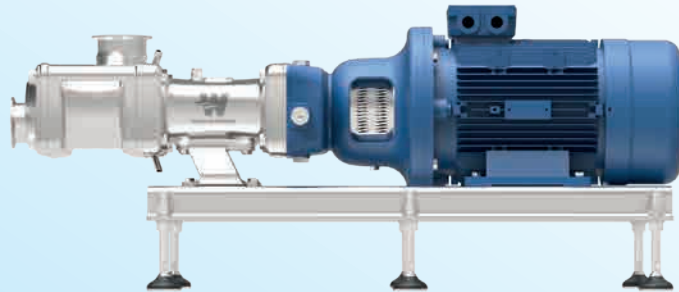
Cosmetics:

- Care products: Cream, ointment, lotion.
- Cleaning products: Soap, shampoo, body wash.

Chemical products:

- Coatings: paints, lacquers.
- Connection products: Adhesive, glue, binding agent.
- Base materials: Suspensions, solutions, additives.

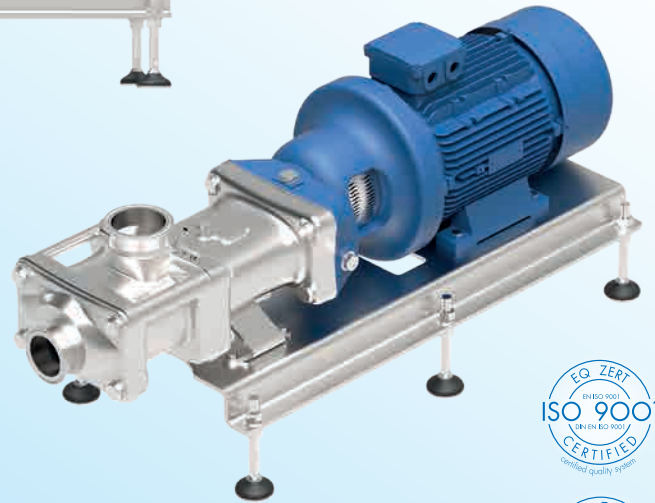




WANGEN Twin 104
with stainless steel housing
on baseplate with adjustable feet

Technical highlights:

Flowrate: up to 440 gpm
Viscosity: up to 1,000,000 cP
Temperature: up to 266 °F / +130 °C




Quality and Environmentally committed

WANGEN PUMPEN is ISO 9001:2008 and ISO 14001:2004 certified.

Represented by:

KGO
Group Ltd.

"The Benefit of Experience"

Engineered pump
& process systems 

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