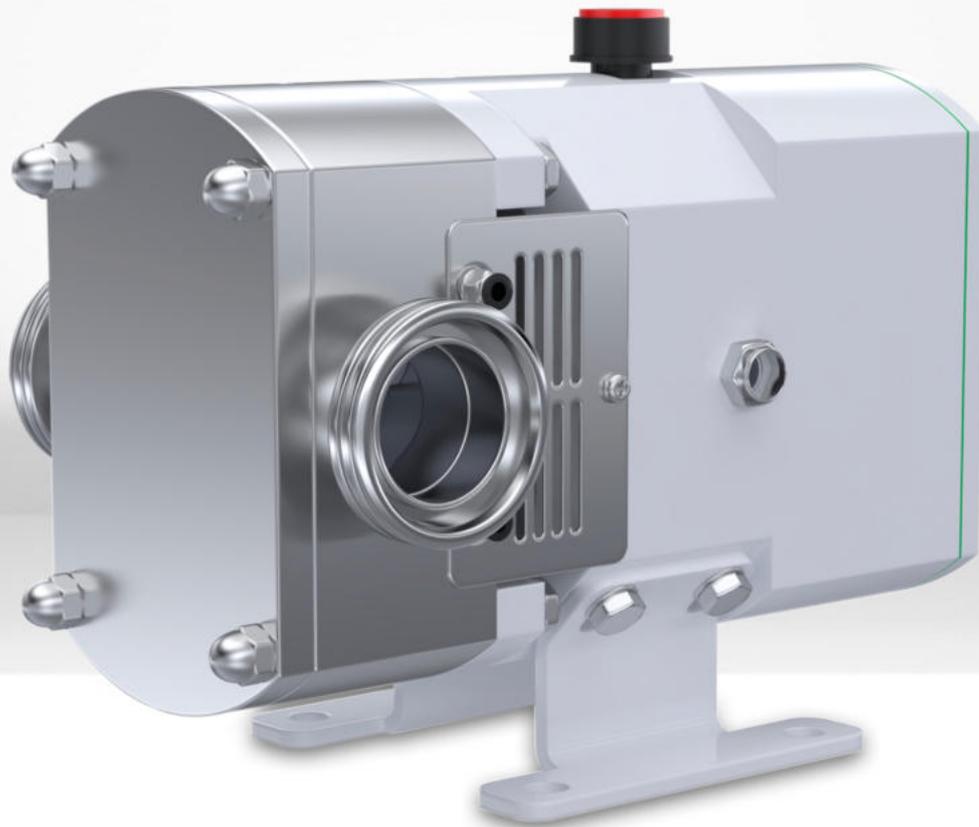


TMXFLOW[®]
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Product Catalogue | **TLX LOBE
PUMP**



Key Uses

The TLX Lobe Pump is a positive displacement pump designed to high hygiene standards. It was developed for reliable product transfer in the food, dairy, beverage, cosmetics, pharmaceutical, chemical, and personal care industries.

It offers superior performance in transferring low-to high-viscosity fluids and operates efficiently in filtration, filling, and indirect heating and cooling lines. Its special lobe geometry allows it to transport delicate materials such as cottage cheese, fruit pieces, or crystallized products without damaging them, maintaining product integrity.

With its hygienic body, easy-to-clean design, and high durability, the TLX Lobe Pump combines quality, efficiency, and reliability in production processes.

Design and Features

Stainless steel body and cover: Durable and hygienic thanks to its cast structure.

Three-wing lobe design: Provides gentle and balanced fluid transfer, protecting the product.

Hygienic mechanical seal: Available in SiC/SiC/EPDM as standard.

Easy maintenance: The seal and internal components are quickly removable and replaceable.

Material options: Alternative seal materials are available for different process conditions.

Materials

Pump Head Housing: AISI 316L

Gaskets: EPDM or FPM

Gear Box: A304

Shafts: Duplex Stainless Steel

Shaft Seal: Single, Double Mechanical Seal

Surface Finish: Ra<0,4 - Ra<0,8 µm

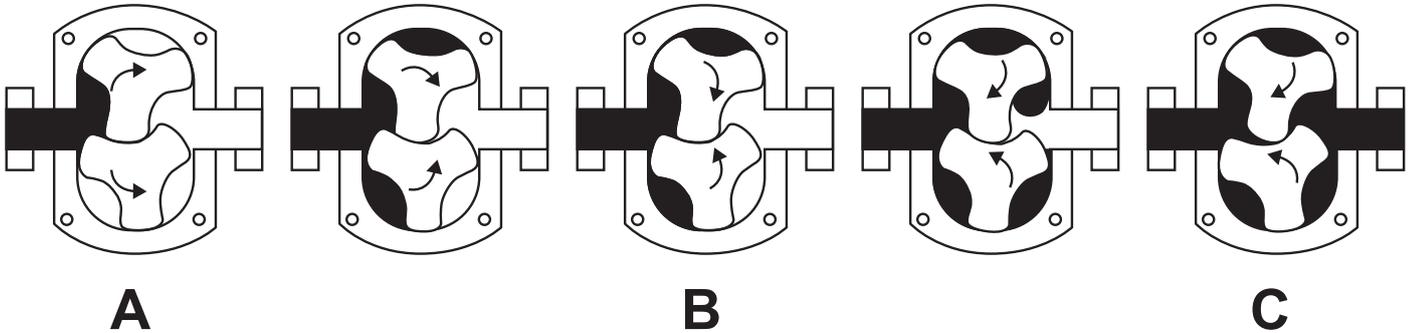
Connections: DIN 11851, SMS, ISO, Clamp

Base Plate: Stainless Steel

Coupling Guard: Stainless Steel

Operating

The TLX Lobe Pump ensures reliable positive displacement with its non-contact, contra-rotating twin or tri lobe rotors designed for smooth and efficient flow within a fully swept chamber.



Operating Limits

Maximum flow: 117,72 m³/h
 Maximum differential pressure: 12 bar
 Maximum working pressure: 12 bar
 Temperature range (FKM): -10 °C to +120 °C
 Temperature CIP, max. 30 min: +140 °C
 Maximum speed: 950 rpm

Operating Data



Model	Tri-Lobe max(m ³ /h)	Wing Lobe max(m ³ /h)	Max Bar	Tri-Lobe Volume at 100	Wing Volume at 100	Max Speed (rpm)
TLX 0-10	0,65	1,13	10bar	1	2	950
TLX 0-15	1,23	1,75	10bar	2	3	950
TLX 0-20	1,72	2,34	10bar	3	4	950
TLX 0-25	2,96	3,41	10bar	5	6	950
TLX 1-25	7,98	9,12	12bar	14	16	950
TLX 1-40	8,55	9,69	12bar	15	17	950
TLX 1-50	10,83	12,54	10bar	19	22	950
TLX 2-40	15,96	18,81	12bar	28	33	950
TLX 2-50	19,38	23,37	10bar	34	41	950
TLX 2-65	25,08	30,21	10bar	44	53	950
TLX 2-80	24,62	28,50	10bar	57	66	720
TLX 3-65	30,24	36,72	12bar	70	85	720
TLX 3-80	35,85	43,2	10bar	83	100	720
TLX 3-100	43,63	53,13	10bar	101	123	720
TLX 4-100	72,36	79,2	8bar	201	220	600
TLX 4-150	107,28	117,72	8bar	298	327	600

Weight

Model	Weight
TLX 0-10	9 kg
TLX 0-15	9 kg
TLX 0-20	9 kg
TLX 0-25	9 kg
TLX 1-25	23 kg
TLX 1-40	23 kg
TLX 1-50	24 kg
TLX 2-40	41 kg
TLX 2-50	41 kg
TLX 2-65	42 kg
TLX 2-80	43 kg
TLX 3-65	82 kg
TLX 3-80	85 kg
TLX 3-100	88 kg
TLX 4-100	150 kg
TLX 4-150	167 kg

OUR LOBES

THE IMPORTANCE OF SELECTING THE RIGHT TLX LOBE PUMP

The efficient operation of TLX Lobe Pumps depends on their application and the selection of the appropriate lobe type. Lobe geometry is a critical factor influencing the pump's flow characteristics and product integrity.

The following explains which lobe types are best to choose.

BI LOBE

Thanks to their larger volume chambers, two-lobe rotors are ideal for transferring low-viscosity or free-flowing products at high flow rates.

Fewer contact points prevent product entrapment within the pump and ensure low energy consumption.

Furthermore, their simple geometry provides effective cleaning performance in CIP (clean-in-place) systems.

This type of rotor is typically used for fluid, non-foaming products such as milk, beverages, and cleaning solutions.



TRI LOBE

Tri lobe rotors provide a more stable and vibration-free flow compared to bi-lobe models.

The close proximity of the lobes reduces flow pulsation and minimizes pressure fluctuations.

This allows for more gentle and controlled conveying of products sensitive to heat, pressure, or aeration.

They maintain product structure while transferring medium-viscosity products, such as yogurt, cream, syrup, cosmetic gel, or fruit puree. They also offer balanced performance that meets hygienic standards in the food and cosmetics industries.



WING LOBE

Wing Lobe rotors are specifically designed for the undesirable transfer of high volume distribution and low shear temperatures.

The wide wing-shaped lobe profile maintains the flow chambers open for longer periods, resulting in high flow rates.

This design reduces hydraulic losses within the pump and increases energy consumption.

The Wing Lobe structure minimizes mechanical stress on the product during flow, preventing foaming or deformation.

These features provide excellent results in the gentle transfer of medium- to low-viscosity products such as milk, fruit juice, syrup, liquid soap, gel, and more.

Furthermore, the large surface area of the lobes minimizes dead space within the pump, providing superior hygiene performance in CIP and SIP cleaning systems.



MULTI LOBE

Multi lobe rotors feature a special design with four or more lobes and are used in applications requiring high precision, low vibration, and maximum flow continuity.

The multi lobe structure minimizes the flow chamber size, virtually eliminating pulsating flow and achieving an extremely smooth, uninterrupted flow.

This rotor type is particularly preferred in systems operating under high pressure or for dense, sensitive products.

The multi lobe design increases hydraulic balance within the pump, reduces vibration, and provides longer mechanical life.

Furthermore, thanks to its narrow passage tolerances, the pump maintains product integrity even with heat-sensitive, foam-prone, or particle-containing products.

It offers optimum performance in the food, pharmaceutical, cosmetics, and chemical industries, particularly in processes requiring homogeneous and gentle product transfer.



APPLICATION AREAS & INDUSTRY SOLUTIONS

DAIRY INDUSTRY



The TLX Lobe Pump ensures high hygiene and product integrity during the transfer of milk, cream, yogurt, butter, and curd.

Its specially designed rotors allow delicate and particulate products such as curd to be pumped without damage or texture deformation.

With full compatibility to CIP/SIP cleaning systems, it meets the strict hygienic requirements of dairy processing environments.

FOOD PROCESSING & BEVERAGE APPLICATIONS



In food production, the TLX Lobe Pump reliably handles products of various viscosities, such as jam, sauce, syrup, honey, fruit puree, chocolate, and beverage concentrates.

Its smooth, non-pulsating flow preserves product texture and prevents air entrapment, ensuring stable flow in filling and bottling lines.

Manufactured from AISI 316L stainless steel with hygienic seal options like FKM, it guarantees maximum product safety and process efficiency.

APPLICATION AREAS & INDUSTRY SOLUTIONS

COSMETICS & PERSONAL CARE PRODUCTS



In the cosmetics industry, maintaining the texture and homogeneity of products is critical. The TLX Lobe Pump delivers exceptional performance in the gentle transfer of semi-solid products such as creams, lotions, shampoos, gels, and pastes.

Its lobe geometry allows shear-sensitive formulations to be handled without degradation, while the low-vibration, quiet operation ensures stable pressure control on filling lines.

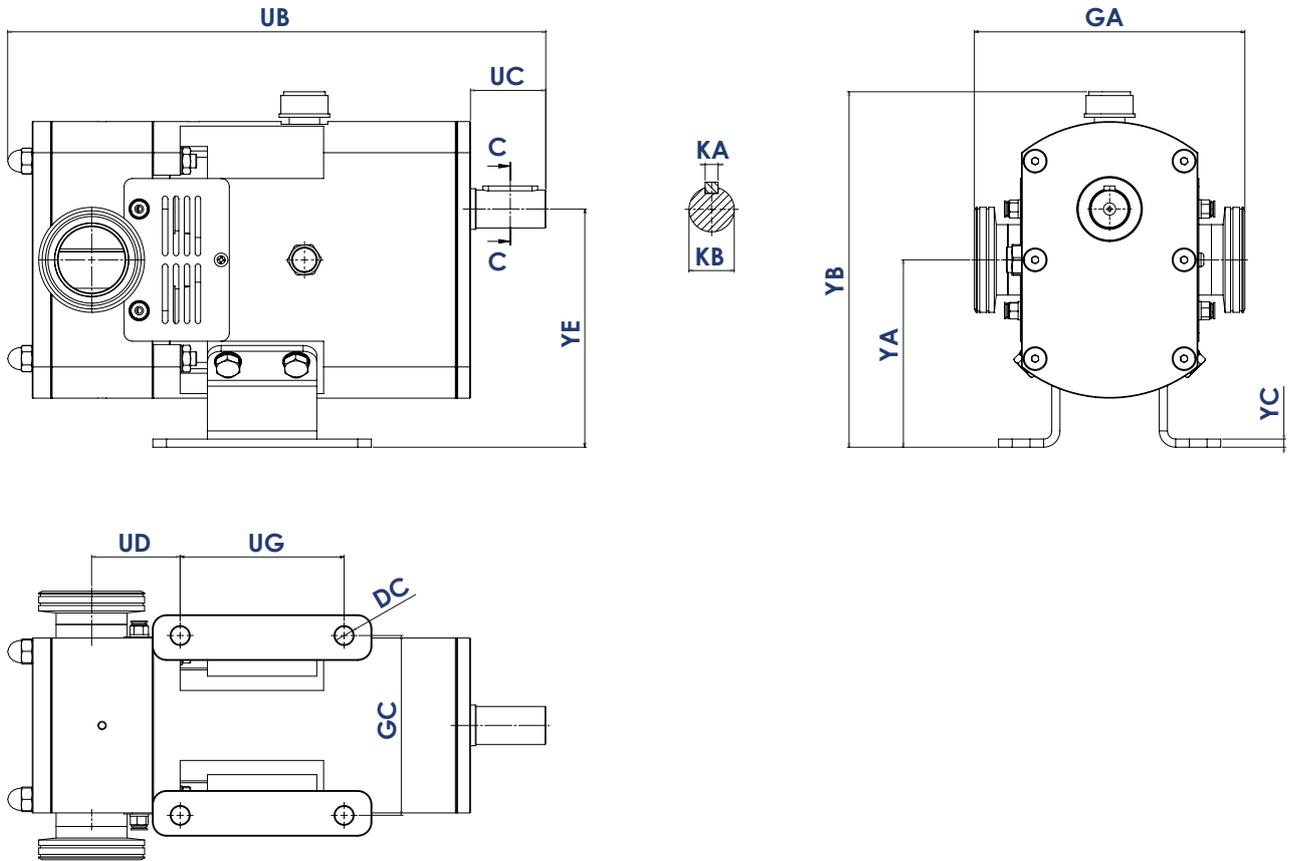
PHARMACEUTICAL & FINE CHEMICALS INDUSTRY



Designed for processes requiring high cleanliness and precision, the TLX Lobe Pump is ideal for pharmaceutical and fine chemical applications. Its dead-zone-free internal design minimizes microbiological risks and enables easy sterilization.

With low shear handling, it safely transfers sensitive solutions, suspensions, and gels without altering their properties. Material compatibility also makes it a safe and reliable choice for transferring corrosive or chemically reactive substances.

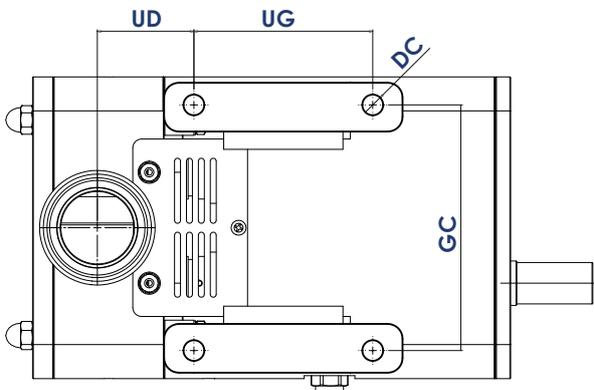
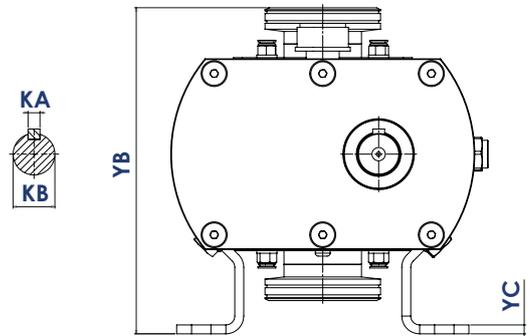
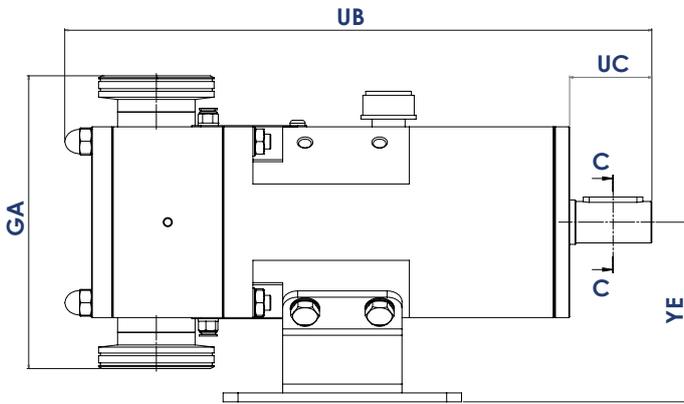
HORIZONTAL CONFIGURATION



Horizontal Configuration

TYPE-DN	UB	UC	UD	UG	GA	GC	YA	YB	YC	YE	KA	KB	DC
TLX 0-10	239				140								
TLX 0-15	239				149								
TLX 0-20	239	32	63	70	155	80	85	145	5	105	5	14	9
TLX 0-25	244				145								
TLX 1-25	320		68		166								
TLX 1-40	325	46	66	90	174	110	123	229	6	153	8	24	12
TLX 1-50	337		72		175								
TLX 2-40	384		59		195								
TLX 2-50	394		65		198								
TLX 2-65	410	55	73	120	209	133	138	262	6	175	8	28	14
TLX 2-80	426		80		220								
TLX 3-65	502		81		240								
TLX 3-80	515	79	89	150	274	154	175	327	8	224	10	38	16
TLX 3-100	534		98		272								
TLX 4-100	624		109		313								
TLX 4-150	675	102,5	134	170	343	204	220	405	12	280	14	45	16

VERTICAL CONFIGURATION



Vertical Configuration

TYPE-DN	UB	UC	UD	UG	GA	GC	YB	YC	YE	KA	KB	DC
TLX 0-10	239				140							
TLX 0-15	239	32	63	70	149	110	145	5	72	5	14	9
TLX 0-20	239				155							
TLX 0-25	244				145							
TLX 1-25	320		68		166							
TLX 1-40	325	46	66	90	174	146	192	6	105	8	24	12
TLX 1-50	337		72		175							
TLX 2-40	384		59	59	195							
TLX 2-50	394	55	65	65	198	166	220	6	122	8	28	14
TLX 2-65	410		73	73	209							
TLX 2-80	426		80	80	220							
TLX 3-65	502		81	81	240							
TLX 3-80	515	79	89	89	274	197	291	8	155	10	38	16
TLX 3-100	534		98	98	272							
TLX 4-100	624	102,5	109	109	313	245	356	12	160	14	45	16
TLX 4-150	675		134	134	343							

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Ayrıntılı bilgi almak için lütfen www.tmxflow.com adresini ziyaret ediniz.