

APPLICATION INFORMATION

Flojet's G58 Series pumps are designed for dispensing Bag-In-Box (BIB) syrups, juice concentrates and condiments which have pulp, particulate or are highly viscous.

INSTALLATION

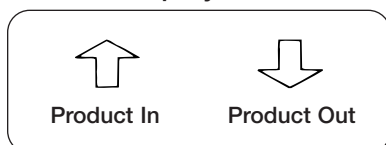
MOUNTING

- Pump must be located within 6 ft. (1.83m) above or below bag-in-box. For highly viscous products, like condiments, pump may need to be located closer to BIB.
- Pump must be facing down to maximize pump performance.
- Mounting grommets are part of pump assembly, and add stability.
- Fasten pump securely to BIB rack using #10 sheet metal screws or use wood screws for wall mounting. (Screws not included with pump)

HOSE CONNECTIONS

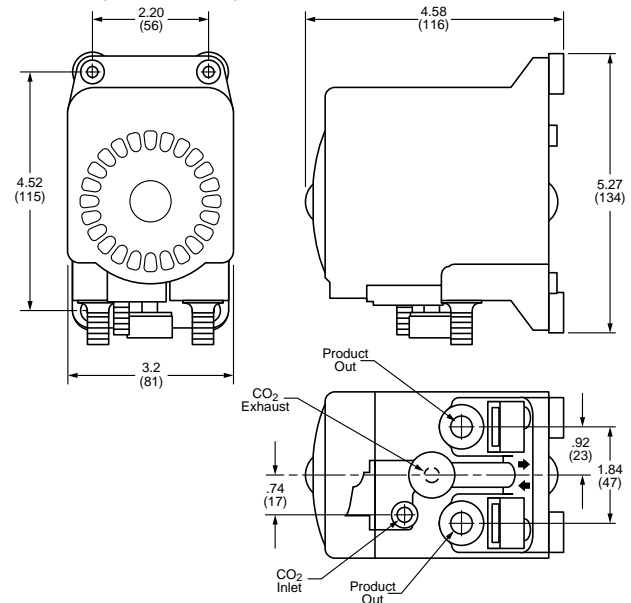
- All fittings are quick change.
- Be sure the brass CO₂ fitting is installed all the way and the retainer clip is engaged.
- For product hose use food grade vinyl hose or equivalent to Tygon hose.
- Secure with appropriate Oetiker Clamp for specified tubing size or worm gear clamp 360 uniform clamping band.
- Both ends of product out hose should be secured. One end to the product out port and the other end to the dispensing valve.
- It is advisable to secure all hoses to prevent excessive movement.
- If pump is installed in an enclosed area such as a closet or basement, connection of a hose to the gas discharge fitting should be done to vent CO₂ to atmosphere safely. The muffler portion of the CO₂ exhaust can be removed with pliers.
- The CO₂ exhaust fitting may be removed when the air pressure is released to empty pump of condensation when using an air compressor.

Pump Symbols



DIMENSIONAL DRAWING

Inches (Millimeters)



Model G58 CO₂ / Air Driven

Specifications

Pump DesignPositive Displacement, Double Diaphragm
Power SourceCO ₂ Gas, Nitrogen or Compressed Filtered Air
Materials of Construction (wetted parts)Polypropylene, Santoprene®, EPDM, AISI 303 or 304 Stainless Steel
Temperature Limits34° - 120° F (1.1° - 49° C)
Weight1.24 lbs. (0.56 kg.)
Dimensions5.27" H x 3.21" W x 4.58" D (133.8 mm x 81.5 mm x 116.3 mm)
Displacement3.2 oz. per cycle
Self PrimingUp to 6 ft. (1.83 m)
Operating Pressure20 psi (1.4 bar) min./90 psi (6.2 bar) max.
Liquid Inlet Pressure30 psi (2.1 bar) max.
Flow Rate6.0 oz. (177.0 ml)/sec. - Open Flow
Noise LevelMaximum 80 dB
ApprovalsNSF listed, CE

AVAILABLE PORT FITTINGS

Gas Inlet:

- 1/4" (6.3mm) Barb, plastic, straight
- 1/4" (6.3mm) Barb, brass w/CO₂ shut-off - straight, tee or elbow.
- John Guest for 1/4" O.D. tubing, plastic or brass w/CO₂ shut-off

Gas Outlet:

- 1/4" (6.3mm) Barb, plastic, straight

Product Inlet & Outlet:

- 1/4" (6.3mm) Barb, stainless steel, straight or elbow
- 3/8" (9.5mm) Barb, plastic, straight
- 3/8" (9.5mm) Barb, stainless steel, straight or elbow
- 1/2" (12.7mm) Barb, stainless steel, straight
- John Guest for 1/4" or 3/8" O.D. tubing, plastic

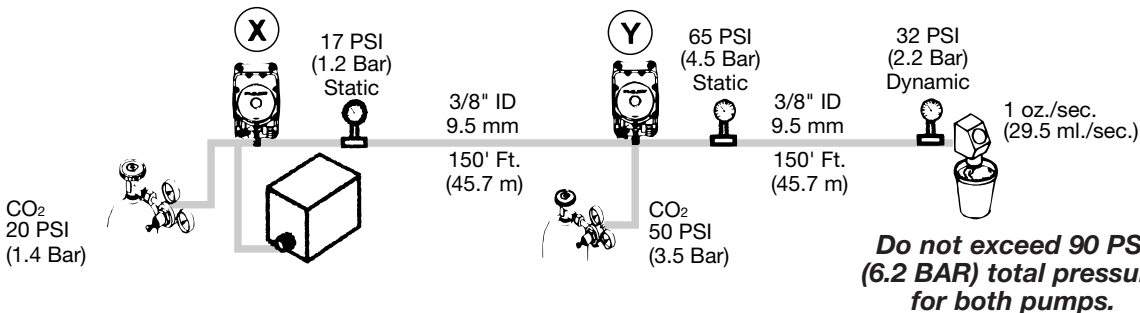
OPERATION

To start operation, regulate gas pressure to desired setting. For most installations, 65 PSI (4.5 BAR) will be adequate. Open dispensing valve to purge air from system. Once primed, pump will operate automatically by starting and stopping on demand, as beverage is served. Product flow and pressure can be adjusted by increasing or decreasing gas pressure to accommodate varying product viscosity, temperature, syrup flow rates, inside diameter of tubing and fittings as well as horizontal and vertical distance of outlet tubing.

The G55 pump is capable of handling up to 30 PSI (2.1 BAR) product inlet pressure. This is excellent for boosting syrup applications. **CAUTION: Do not exceed 90 PSI (6.2 BAR) total gas inlet pressure for both pumps.**

The Flojet G58 Series Pump has a built-in auto shutoff valve which stops the pump by shutting off the gas supply when the bag is empty. The auto shutoff will automatically restart the pump when a new bag is connected.

The Model G58 can be used in series. The first pump pumping from location (X) to second pump (Y). The pump can handle 30 PSI (2.1 BAR) liquid inlet pressure. The second pump should be set using the run rise requirements. In a static condition the dispensing valve will see the accumulated pressure from both pumps. 3/8" (9.5 mm) tubing is required in syrup boosting applications.



WARRANTY

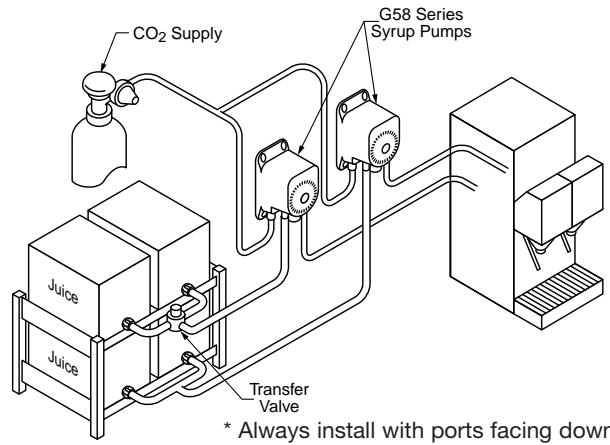
FLOJET warrants this product to be free of defects in material and/or workmanship for a period of five (5) years after purchase by the customer from FLOJET. During this five (5) year warranty period, FLOJET will at its option, at no charge to the customer, repair or replace this product if found defective, with a new or reconditioned product, but not to include costs of removal or installation. No product will be accepted for return without expressed authorization. All returned goods must be shipped with transportation charges prepaid. This is only a summary of our Limited Warranty. For a copy of our complete warranty, please request Form No. F100-248.

Flojet



U.S.A.
Flojet
20 Icon
Foothill Ranch, CA 92610-3000
Tel: (949) 859-4945
Fax: (949) 859-1153

Typical Bag-In-Box Installation



The diagram above shows a "typical Bag-in-Box installation" with a single bag connection and a multiple bag connection with a Flojet Transfer Valve assembly. Flojet Part Nos. 1500-031 and 1500-131 transfer valves are recommended for automatic unattended change-over from empty to full bag for all G58 pumps.



WARNING



IF USED WITH CO₂ OR N₂ BE SURE THE AREA IS WELL VENTILATED

ONLY USE PUMPS WITH SPECIFIED PRODUCTS. DO NOT PUMP FLAMMABLE LIQUIDS OR USE WHERE FLAMMABLE VAPORS ARE PRESENT

RETURN PROCEDURE

Prior to returning any product to Flojet, call customer service for an authorization number. This number must be written on the outside of the shipping package. Place a note inside the package with an explanation regarding the reason for return as well as the authorization number. Include your name, address and phone number.

UNITED KINGDOM
Flojet, Unit 1, Avant Business Centre
Denbigh West Industrial Estate
Milton Keynes, Bucks, England MK1 1DL
Tel: 44 1908 370088
Fax: 44 1908 373731