

UNIBLOC[®]-PUMP



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FOR IMMEDIATE RELEASE

Unibloc-Pump, Inc. is pleased to announce we will be exhibiting at IPPE 2018, booth **B-4061**.

The booth will feature our **QuickStrip pumps**, showcasing the simplicity of assembly/disassembly for easy sanitation. A hands-on demo unit will clearly demonstrate the CIP process, including **QuickStrip MXD** which offers both metal detection and x-ray detection capability.

Here are the processes who will benefit:

- Meat Emulsions
- MSC/MDM
- Ground Meats
- Sheet Meat Conveyors
- Pipeline X-Ray
- Metal Detection
- Whole Muscle Chicken

Here are a few reasons you may consider **Unibloc QuickStrip** pumps for your food processing:

- Metal and X-ray detection
- Decreased cleaning time, increased up time
- Lower repair and maintenance costs

Unibloc Pump has steadily provided the most reliable pumps for meat and poultry applications for over 20 years. Innovative technological improvements and ideas have made Unibloc QuickStrip pumps the highest performing pumps with the lowest cost of ownership in the business. Come see how Unibloc QuickStrip pumps have reinvented how plants utilize Positive Displacement pumps, increase up-time, and reap major cost savings