

Belpump-lift 1050 Transfer Pump

To fill hoppers easily!

The Belpump-lift 1050 is a stainless steel transfer pump for easy gentle transfer of products from the mixing bowl into the depositor hopper.

1. Design features:

- pneumatic up/down power-lift system to put the transfer tube easily in and out the bowl
- turn-over system for easy removal of mixing bowls
- the pump can be equipped with an optional optical sensor, which turns the pump on/off as needed for fully automatic operation
- it can also be operated manually with on/off switch



SPECIFICATIONS

	Belpump-lift 1050
POWER	Air: 158 l/min 7 Bar/102 PSI
TRANSFER SPEED	10-65 l/min (depending on product viscosity)



10-65 l/min



particle size:
max Ø 2,5 cm



stainless steel

pneumatically adjustable in height frame



piston shafts



rubber valve
d 76,2 mm
for liquid and aerated products; particle size max d 10 mm



synthetic butterfly valve
d 76,2 mm; for semi-liquid, pourable soft paste, heavy paste, particle size max d 25 mm



st. steel outlet tubes:

2"/50,8 mm - liquid, semi-liquid, flowable soft paste

3"/76,2 mm - liquid, semi-liquid, pourable soft paste/heavy paste, aerated products

flexible outlet hose

2"/50,8 mm; for liquid, semi-liquid products and pourable soft paste



OPTIONS

ATTACHMENTS



follower plate for a mixing-bowl



product level sensor



- 8°
cold products



TRANSFERRING

ONLY pourable products!

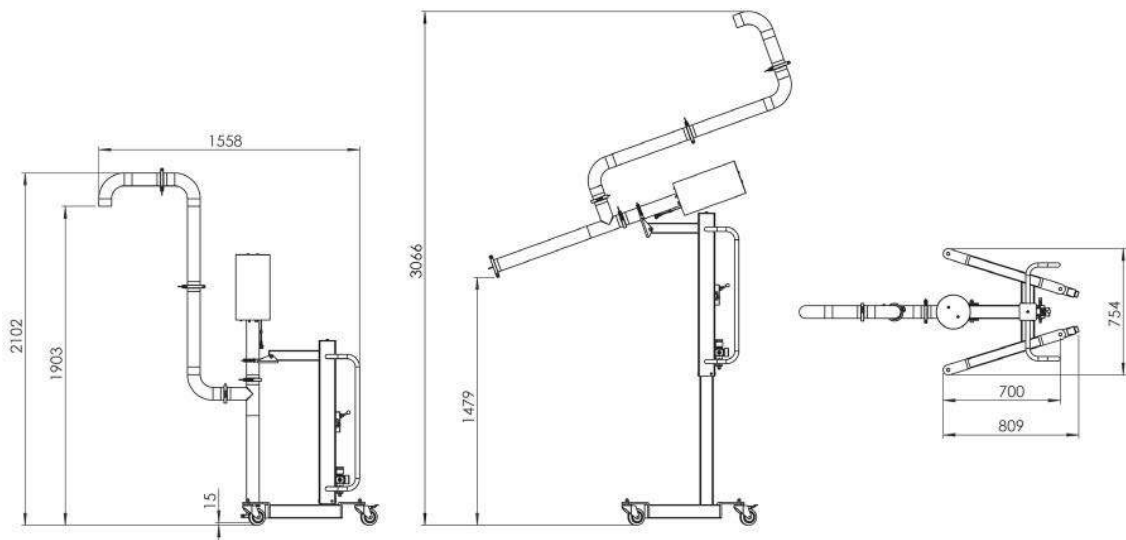
transferring of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, yoghurt, soup, sauce, aerated products, etc.

+120°
hot products



DIMENSIONS

Belpump-lift 1050 Transfer Pump



 **DEPOSITOR**
SOLUTIONS

www.depositorsolutions.com

Call : 07484 381042