

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 the mixing bowls;



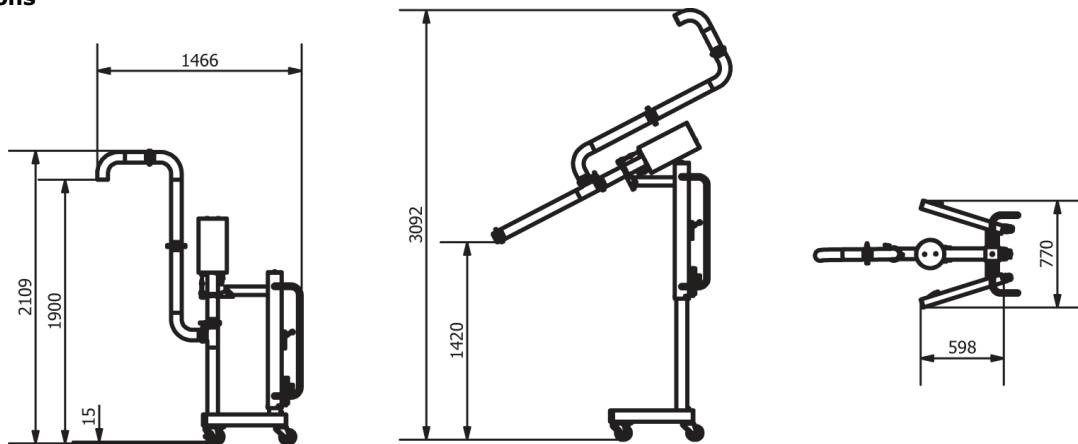
- the pump can be equipped with an optional optical sensor, which turns the pump on/off as needed for fully automatic operation;
- it can also be operated manually with on/off switch;










2. Technical specifications

Transfer speed	10-65 l/min (depending on product viscosity)
Power	Air: 158 l/min; 7 Bar / 102 PSI
Material	Stainless steel



3. Dimensions



4. Options				
<p>Stainless steel outlet tubes, 50,8 / 63,5 / 76,2 mm, for different product viscosities</p> 	<p>Flexible outlet hoses, 50,8 / 63,5 / 76,2 mm, for different product viscosities</p> 	<p>Sensor for Belpump, the pump can also be operated manually</p> 	<p>Spare parts kit (a set for 1 month is included for free)</p> 	<p>Compressors</p> 
5. Common applications with additional options:				
<ul style="list-style-type: none"> • ONLY flowable products - liquid/semi-liquid products, soft paste, aerated products; • with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 2,5 cm; 				
a. Transferring				
				
apple filling	sponge batter	tomato sauce	syrup	