

## 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;



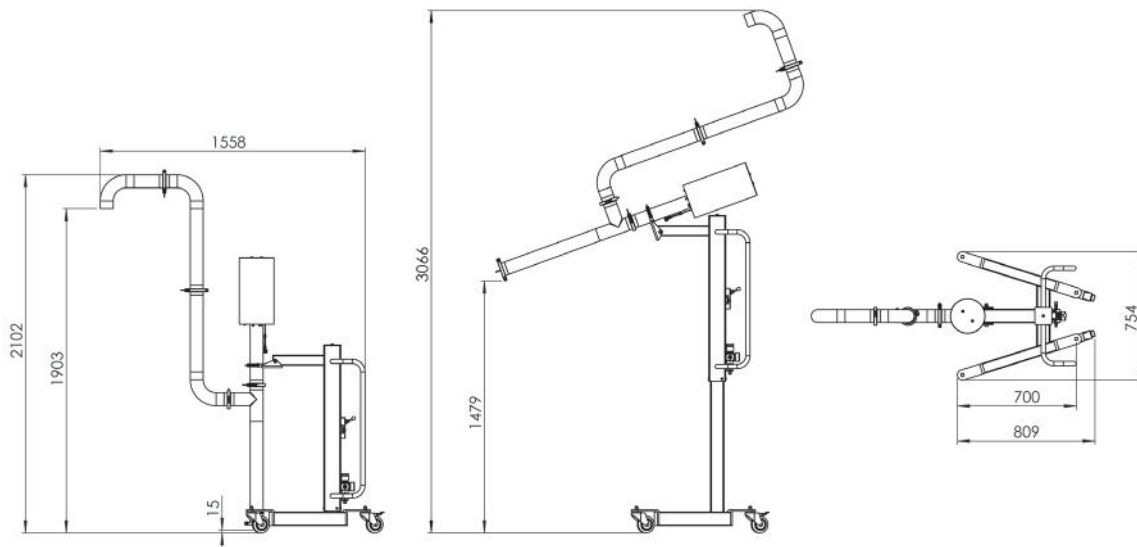
- the pump can be equipped with an optional optical sensor, which turns the pump on/off as needed for fully automatic operation;
- it can also be operated manually with on/off switch;








### 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 tube, for liquid, semi-liquid, runny soft paste / heavy paste, aerated products</p> 	<p>Flexible outlet hose, for liquid, semi-liquid products and runny soft paste</p> 	<p>Piston shaft with FDA rubber valve; for liquid and aerated products; max particle size d 10 mm</p> 	<p>Piston shaft with FDA synthetic butterfly valve; for semi-liquid, runny soft paste, heavy paste, max particle size d 25 mm</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:

- ONLY pourable products - liquid/semi-liquid products, runny soft paste / heavy 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