

Belpump-mini 600 transfer pump

The **Belpump-mini 600** can easily help you to fill your orders.



► **Design features:**

Belpump-mini 600 is a stainless steel mini-transfer pump for gentle transfer of product from the mixing bowl into a hopper of your depositor. Flexible Ø 50,8 mm inlet and outlet hoses are included. The pump can be equipped with an optional optical sensor, which turns the pump on/off as needed for fully automatic operation. The pump can also be operated manually.

► **Advantages:**

- gentle on product;
- resistant for t° -8°/+120°;
- easy to install, to use, to clean - minimum experience required;
- easy speed adjustment;
- ergonomic design;
- saving of labour;

► **Common applications:**

- only flowable products - liquid/semi-liquid products, soft paste, semi-liquid aerated products;
- with or without particles; particle size: up to 2,0 cm³;

Sweet: Batters, Fruit fillings, Jams and jellies, Creams, Custard, etc.

Salty: Soup, Bolognese sauce, Mashed potatoes, Mayonnaise, etc.

Call our specialists for your individual needs.

Apex Bakery Equipment
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