

*everyone can  
work with it*

# BELDOS

FOR A BETTER FILLING

*18 months  
warranty*

## 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.

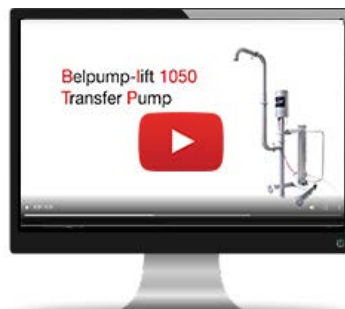
### 1. Design features:

- 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



*for easy  
gentle transfer of  
products*

*100 %  
hygiene control*



CLICK HERE TO WATCH  
THE MOVIE

*time saving  
powerful and  
reliable*

# SPECIFICATIONS

*quick  
cleaning*



**Belpump-lift  
1050**

**ATTENTION! AIR COMPRESSOR IS REQUIRED!**

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



transfer speed:  
10-65 l/min



particle size:  
max Ø 2,5 cm



stainless steel

*fast, accurate,  
clean & easy  
transferring*

*tool-free  
assembly*

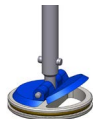
pneumatically adjustable in  
height frame



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



increased  
production  
efficiency

## OPTIONS ATTACHMENTS

easy to use  
&  
fast to clean



follower plate for a  
mixing-bowl



product level  
sensor



cold products

+120°  
hot products

## APPLICATIONS

### TRANSFERRING

ONLY pourable products!

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

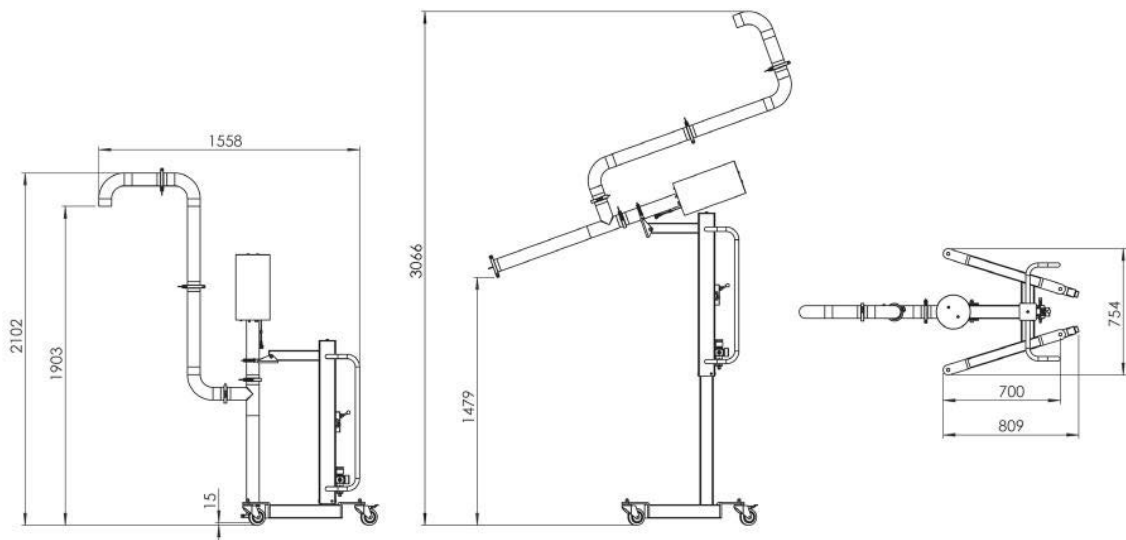


## DIMENSIONS

*all stainless  
steel construction*

**Belpump-lift 1050  
Transfer Pump**

*top quality  
equipment*



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