



Transfer Pump



Transfer pump



Mini transfer pump

The machine

The Bakon Transfer Pump is a unique mobile system, designed for pumping many different types of substances from a bowl or container into a hopper. Time consuming and complicated pouring from containers to a depositing machine is now a thing of the past.

The transfer pump is available in two versions:

- transfer pump (for industrial use)
- mini transfer pump

The Bakon Transfer Pump is highly suitable for many types of products such as cake batter, muffin batter, creams, but also fillings containing pieces of fruit e.g. apple, apricot or whole cherries etc. The only requirement is that the product is able to flow to the entrance of the pump. With this machine cherries remain whole, pieces of apple are not crushed and aerated products like cake batter will keep their aerated volume!

The advantages

Both pumps are sealed waterproof and have a quick coupling system for easy assembly and cleaning. Both versions are made on a movable stainless steel frame. The industrial version is custom-made and height-adjustable at any level. The mini-version is ideal to use in combination with a Bakon Multi-Depositor Satellite.

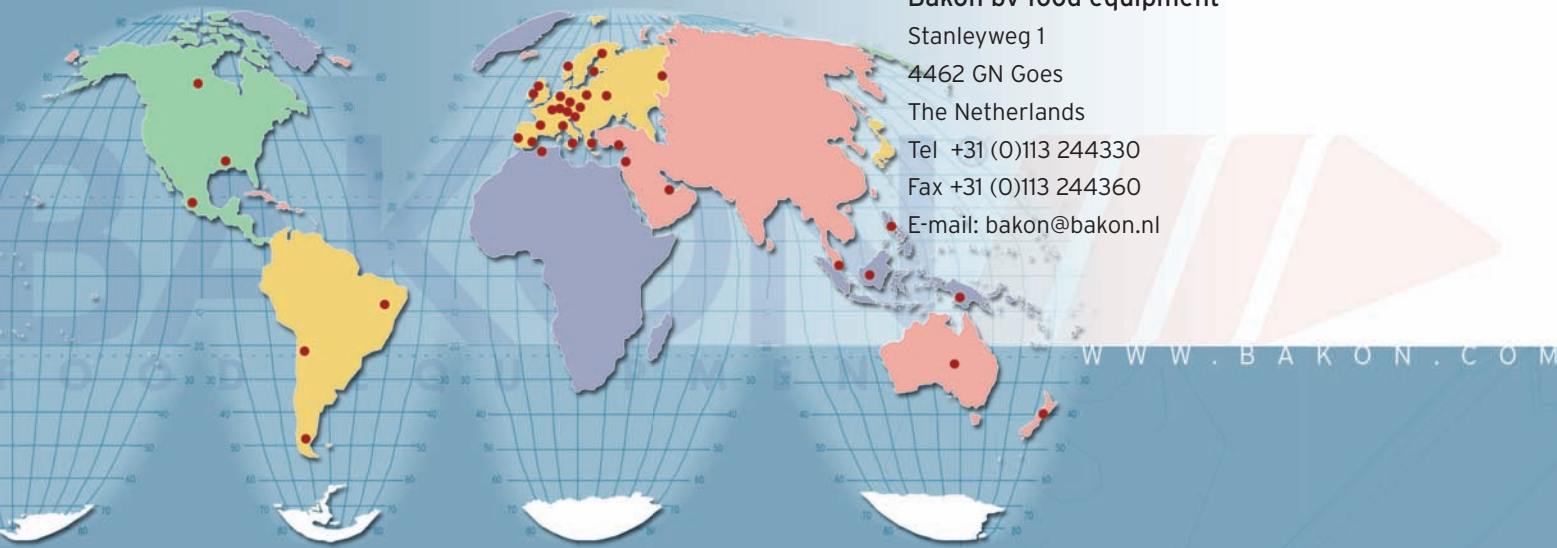
All Bakon machines are supplied with CE-mark.

Technical details

Transfer pump

Mini transfer pump

Total length (frame):	1300 mm (51,2")	650 mm (25,6")
Width (frame):	950 mm (37,4")	1000 mm (39,4")
Height:	2050 - 2950 mm (80,7" - 116,1")	2175 - 2875 mm (85,6" - 113,2")
Length suction tube:	770 mm (30,3")	675 mm (26,6")
Output:	approximately 40 strokes/min	approximately 40 strokes/min
Operating pressure:	6 bar (90 PSI)	6 bar (90 PSI)
Air consumption:	12 liter/stroke at 6 bar	8 liter/stroke at 6 bar
Material:	stainless steel 304	stainless steel 304
Options:	level sensor	level sensor



Bakon bv food equipment

Stanleyweg 1
4462 GN Goes
The Netherlands
Tel +31 (0)113 244330
Fax +31 (0)113 244360
E-mail: bakon@bakon.nl

WWW.BAKON.COM

Bakon USA food equipment

20906 Higgins Ct.
Torrance, CA90501
U.S.A.
Tel: + 310-533-3939
Tel: 1-800-TRY BAKON or 1-800-879-2256
Fax: 310-533-3940
E-mail: info@bakonusa.com

Bakon Mexico SA de CV

Rio Mississippi no. 56 Local 2
Cauhtemoc c.p 06500, Mexico
Tel: +52 5552083586
Fax: +52 5555110566
E-mail: info@bakonmexico.com

Bakon Central America

67 Ave. Sur Edificio 144 L.5.
Col. Escalón - San Salvador
El Salvador
Pbx: + 503-2257-8596
Fax: + 503-2257-0034
Cel: + 503-7883-8245
Cel: + 503-7786-2801
E-mail: info@bakeryint.com
www.bakeryint.com

Bakon France / Spiral France

Z.A. Les Petits Partenais
37250 Veigné, France
Tel: +33 (0) 2 47731309
Fax: +33 (0) 2 47340377
E-mail: info@spiral-france.com

Bakon Belgium food equipment

Bvba Godderis
Heerweg 18
9810 Nazareth (Eke)
Belgium
Tel: +32 (0) 9 385 8787
Fax: +32 (0) 9 385 8707
E-mail: info@bakon.be

Bakon Italia s.r.l.

Via dell'Industria, 41/B
36040 Grisignano di Zocco (VI)
Italy
Tel: +39 0444.414990
Fax: +39 0444.614661
E-mail: bakonit@bakonit.com

Bakon Food Equipment S.L.

C/Joaquim Ruyra no. 13-15 bj 5
08912 Badalona-Barcelona
Spain
Tel: +34 (0) 93 4607388
Fax: +34 (0) 93 4607389
E-mail: bakones@bakones.com

Bakon food Equipment Cebeci

Bagdat Caddesi Cumhuri Sok.
Demirbilek Apt. No.: 2/A
34472 Kiziltoprak - Istanbul
Turkey
Tel: +90 216 337 4110
Fax: +90 216 349 96 23
E-mail: ibrahim.cebeci@cebecigida.com.tr