

TRANSFER PUMPS

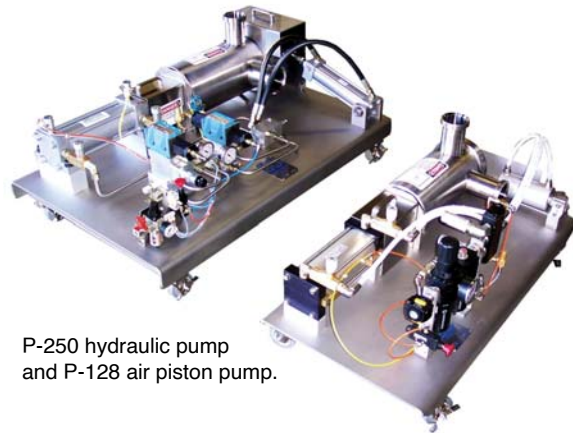
Quick gentle transfer of hot or cold flowable products.

Food and Bakery Product Transfer Pumps

If you're ready to quickly and gently transfer hot or cold flowable products direct from mixing bowls, kettles, buckets or totes to filling machine hoppers, Hinds-Bock has a Piston Transfer Pumps that is perfect for your application.

Designed to have low shear and with wide ports, valves and large sanitary fittings, flowable products with large soft chunks and particulates can be easily pumped without bridging or crushing.

Independently adjustable suction and discharge stroke speed maximizes efficiency to allow pumping of a broad range of products with delicate particulates — from thin noodle soup, gravy and chunky deli salads to shredded meat burrito filling, macaroni and cheese, chili, chunky stew, fruit filling and batters with fruit particulates.



P-250 hydraulic pump and P-128 air piston pump.



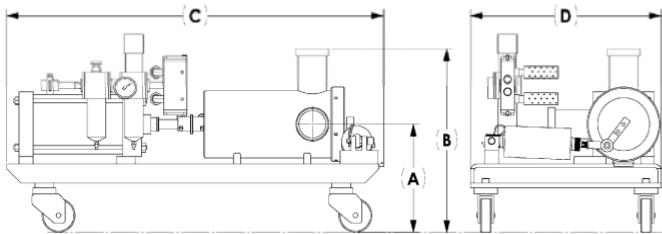
P-50 transfer pump with one button auto lift and lowering.

P-128 transfer pump as shown on a stainless steel stand, or it can be secured to the production floor with pipework for stationary pumping.

Available in 3 sizes and can pump from 7 to 40 gpm depending on product, piping configuration and model.

- USDA approved.
- Heavy duty swivel casters — easy to move & clean.
- Easy assembly/dissassembly with spanner wrench.
- Engineered for high pressure full wash down.
- No product damage from cavitation or dead-heading.

STANDARD MODEL SPECIFICATIONS



Pump Model	Max GPM	Port Size	A	B	C	* Power
P-128	40	3"	11"	19.5"	38.5"	20"
P-250H	60	3" to 4"	14.8"	18.5"	60"	27.5"

*Consult factory on Air/Hydraulic requirements

