

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

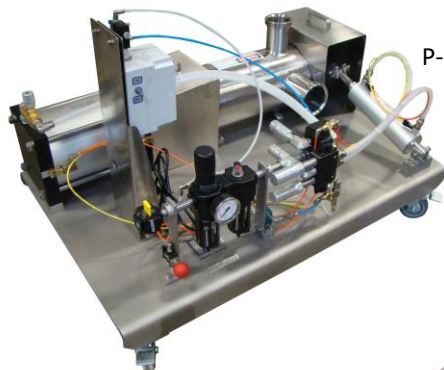


Pumping apple pie filling

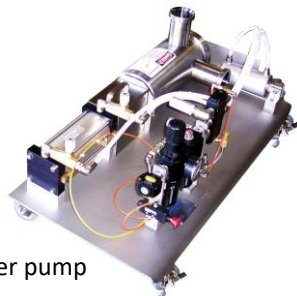


Available in two sizes and can pump up to 30 gpm depending on product, piping configuration and model.

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

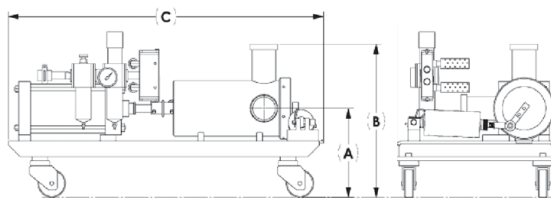


P-250 transfer pump



P-128 transfer pump

## STANDARD MODEL SPECIFICATIONS



Pump Model	Max GPM	Port Size	A	B	C	* Power
P-128	25	3"	11"	19.5"	38.5"	20"
P-250	30	3" to 4"	14.8"	18.5"	60"	27.5"

