

Transfer Pumps

W.E. Transfer Pumps - Eurobin/Drum Pumps

Overview: The W.E. Transfer Pumps are designed for the efficient transfer of flowable products, including those with minimal particulates. These pumps are especially well-suited for applications such as mashed potato transfer, tomato puree deposition, and other bulk liquid transfers. Ideal for transferring liquids without compromising product integrity, these pumps ensure gentle handling of even delicate materials.

Key Applications:

- Oil and vinegar-based dressings
- Soups and sauces
- Ready meals, coleslaw, and wet salads
- Yoghurt, hummus, cake batter, and frosting
- And many other viscous products

Main Features:

- Constructed from high-quality stainless steel and FDA-approved materials for durability and hygiene.
- Quick and easy disassembly and reassembly, facilitating efficient cleaning and maintenance.
- Fully adjustable speed controls, offering enhanced flexibility and control over the transfer process.
- A port for external level/feed control is available for added convenience.
- Pneumatically operated, eliminating the need for electrical connections in wet areas.

Transfer Pump Models:

TP1500 Transfer Pump:

- Capacity: 1,500 kg/hour
- Type: Stirrup-type, lift pump design
- Best suited for free-flowing products with minimal particulates
- Features a pneumatic raise and lower frame, designed to accommodate a Eurobin
- Fully pneumatic operation for reliability in wet environments

TP2000 Transfer Pump:

- Capacity: 2,000 kg/hour
- Type: Piston displacement design
- Porting: 2" throughout
- Orientation: Interchangeable between horizontal and vertical
- Fully pneumatic operation for ease of use in various settings

TP4000 Transfer Pump:

- Capacity: 4,000 kg/hour
- Type: Piston displacement design
- Porting: 3" throughout
- Orientation: Interchangeable between horizontal and vertical
- Fully pneumatic operation, ensuring safe and efficient transfer

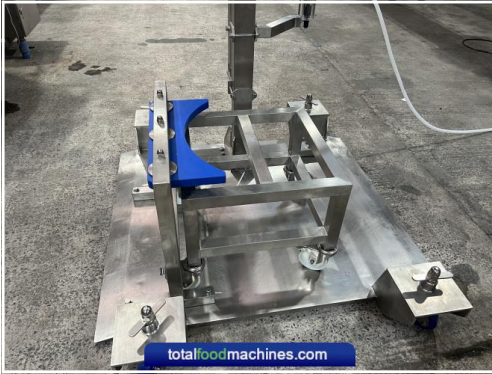
Additional Options: We also offer used transfer pumps from renowned brands including Turbo Systems, Apple, and Unifiller, providing cost-effective solutions for a range of industrial needs.

For more information or to discuss your specific requirements, please contact Total Food Machines at:

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