

Blade pump BP-02 is designed to pump of medium-viscosity confectionery masses. It is mainly used in confectionery as part of a chocolate-glazing machine.



Principle of operation:

Design of blade pumps allows pumping of pre-heated glaze. The pump is heated by a water chamber. This pump design eliminates glaze ingress into bearing assemblies. The water content of the chocolate is 0.5% and therefore the equipment does not corrode. Chocolate is a slurry of sugar and cocoa fine solids in oil, thus being an abrasive environment. In a short time, parts made of cast iron and black steel are worn out, and stainless steel is a softer material.

Complete sets:

BP-02 pump: black steel pump with water chamber and galvanic coating.

BP-02 station: black steel pump with water chamber and galvanic coating, platform, reduction motor 50-7,5 0,55 kW, frequency converter.

Technical specification	BP-02 pump	BP-02 station
Rated capacity, kW	-	0,55
Efficiency, l/min	30	30
Overall dimensions (LxWxH), mm	350x350x350	500x600x400
Weight, kg, max.	20	40



Production of confectionery equipment

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Blade pump BP-02	On request
BP-02 station	On request