PUMPFEEDER

DRIVE YOUR PRODUCT FORWARD



GROUND MEAT













CONFECTIONS





From raw to finished product transfer, the Blentech Pump Feeder is designed to ensure consistent flow and minimize transfer lossos. Our technology works well with products that are susceptible to bridging and do not flow by themselves. Sometimes gravity alone cannot feed the most viscous products consistently. The Blentech Pump Feeder provides constant supply of product in all conditions for even the most trickiest of products to our transfer lines. Our Pump Feeders improve your pumping performance and efficiency, saving thousands of dollars compared to other inefficient methods. Have confidence in your fill weights by maintaining a primed pump with proper head pressure.





INTERMESHING AGITATOR

- Twin screws keep product flowing consistently.
- Prevents cavitation risk by constant feed of product to the pump.



SAFETY FEATURES

- CE grade standards.
- Interlocked guarding increases employee safety.



LINE INTEGRATION

- Seamlessly interfaces with multiple machines.
- Accurate monitoring of product to ensure consistent pumping/flow.
- Active pressure feedback control system.



LONG LIFE

- Increase the life of your pump by maintaining consistent load.
- Quality shaft seals reduce maintenance cost.



HOPPER

- Custom sizes for all applications and production rates.
- · Design prevents product build up bridging.



SANITARY DESIGN

- Smooth and continuous welds free of undercuts for ease of cleaning.
- USDA and CE approved, materials are stainless steel and corrosion resistant.

COMMON UPGRADES

- Combined surge hopper with pump feeder.
- Pressure sensing system for automated flow rate control.
- · Bridge breaker breaks up clumps and caving.
- Transition jackets to maintain product temperature.
- Hopper modifications for additional capacity or to fit existing equipment lines
- Level sensor alerts to avoid problems down the line.

"Blentech has played a vital role in our company's growth through the superior engineering of their equipment and their customer support."

- Pablo Hernandez, V.P. of Operations at Surlean Foods

Working volume varies from Sizing Options 2000-50000 lb/hr.

