

PUMP THE UNPUMPABLE!



LOAD SOLID & NON-FLOWING PRODUCTS THEN PUMP THEM OUT

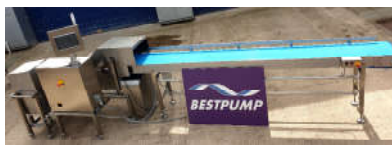
Are you spending too much time manually handling solid ingredients?

Are your preparation processes too labour intensive on high viscosity fats, pastes and other viscous materials?

Could your workforce be at risk of fatigue or even injury while moving and portioning heavy products?

Do your mixers take a beating as heavy blocks of fat or lumps of paste are dropped or thrown in?

How many of your batches are wasted because of lumps and corners that were not mixed properly?



With BestPump's BLOCKBUSTER system, you could:

- Streamline your processes
- Pump & batch unpumpable products
- Reduce health & safety risks
- Eradicate inconsistent mixes
- Remove product handling headaches



Visit: <https://butterpump.com/>
Email: info@bestpump.co.uk

REWORK

Convert solid blocks, lumps, chunks, pastes, bulks & masses into a 'pumpable' consistency.

EXTRUDE

Discharge through bespoke extrusion heads to create strands, logs, squares etc. - unlimited possibilities!

BATCH CONTROL

Enter the weight of product you need to discharge, & press start.

PORTIONING

Automated slicing of products.

TYPICAL APPLICATIONS

Butter, Cheese, Shortening, Fig Paste, Marzipan, Frozen Chicken Fat, Palm Oil, Concentrates, Proteins, Margarine, Fruit Paste, Industrial Compounds & More

ARRANGE A FREE DEMO

CALL +44 (0)1236 433799