MR900 Meterite Transfer Pump

The METERITE transfer pump is built to the same high standards as our proven range of METERITE depositors. Constructed throughout in 316 grade stainless steel. Fully pneumatic in operation complete with 89mm bore product cylinder giving a capacity of 1.25 litres per cycle at a maximum speed of 30 cycles per minute. Available in three different configurations allowing the user absolute versatility.

Delicate food products are no problem for the METERITE transfer pump due to the large ported rotary “D” valve which allows products to flow totally unrestricted. Picture shows the METERITE transfer pump mounted on a floor level stand supplying product held in a fully mobile holding tank feeding directly to a MR900 depositor.

The Following Products can be Deposited:

- Jams
- Sponge Mix's
- Batters
- Creamed Potato
- Yogurt
- Chocolate
- Butter
- Creams
- Sauces
- Fondant
- Mayonnaise
- Pastes
- Custard
- Grease
- Jelly
- Syrups
- Oils
The Meterite transfer pump is designed to transfer a wide variety of thin or viscous food product materials with temperatures ranging from 5º - 100º Celsius safely and easily. When fitted below an integral 250 litre capacity holding tank and fully mobile support frame, this allows the operator the advantage of taking the transfer pump to the product source, for example, mixing bowls, holding vessels or cooking kettles. The transfer pump can then be moved safely back into the production area ready to supply production line depositors on demand which is usually by means of a Auto float level, high/low level probes or indeed ultrasonic detection thereby, enabling a simple but effective method of auto fill on demand, accordingly, hot materials particularly are therefore handled safely and hygienically.

**MR900 Specification**

Air consumption: 660 litres/min @ 5.5 bar (23 CFM @ 80psi). Weight: 145kg (319lbs)