



PNEUMATIC CONVEYORS

BLUE TECH-HOPPER

To satisfy the growing needs of the **food industry**, RGS vacuum Systems has developed a new line of machines.

The Pneumatic conveyors RGS series **BT-H** (Blue Tech-Hopper) allow for handling of different types of bulk materials: powders, pellets, granules and particles with irregular shape.

To transfer materials from one point to another while preserving their integrity and reducing waste, this technology uses the vacuum generated by an electric or compressed air suction unit.



TECHNICAL FEATURES





BLUE TECH-HOPPER

TECHNICAL DATAS

Legend	Unit	вт-н
Building material	-	Stainless steel AISI 304, 316L
Finish	-	Micro shot-peening, electro-polishing, mirror polishing
Weight	Kg	24 - 74
Air pressure supply	Bar	4 - 6
Compressed air consumption	NL/min	25 - 50
Max. Vacuum	mBar	-750
Batch Volume	L	10 - 75
Filter Surface	m²	0.025 - 3.2
Minimum particle size	μm	0.3 o 5
Electric power*	Kw	1.5 - 18,5
Discharge system	-	Butterfly valve, gravity discharge, dosing butterfly valve

^{*}referred to the version with single-phase/three-phase electric vacuum unit.



FOOD PRODUCTS

Vacuum transport is an airtight system that does not involve any risk of contamination of the product to be transferred. Uses depression and ensures a dust-free working environment.

BT-H series pneumatic conveyors are suitable for the transfer of food products according to EC Reg. No. 1935/2004.

SHIP EVERYWHERE

The contemporary world demands great flexibility of use in every corner of the globe, which is why **the BT-H line requires that all materials in direct contact with the product fully meet the requirements stated by the FDA** (Food & Drug Administration).





HAZARDOUS DUSTS

Some food powders, especially if very fine, can give rise to potentially explosive atmospheres. Good standard, to prevent any problems, is to adopt machines suitable to operate even in the most high-risk conditions.

BT-H conveyors are the right solution when handling dusts and hazardous materials.





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