

Food-grade Bin Activators BAF



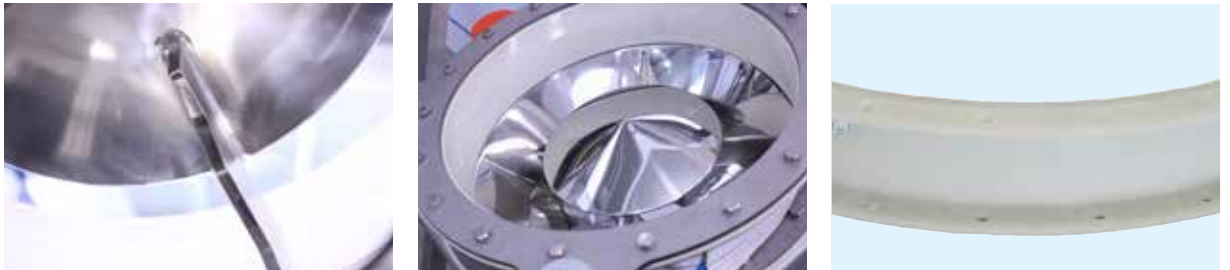
EC 1935/2004-certified

HIGH-PERFORMANCE DISCHARGE FAVOURING “MASS FLOW”

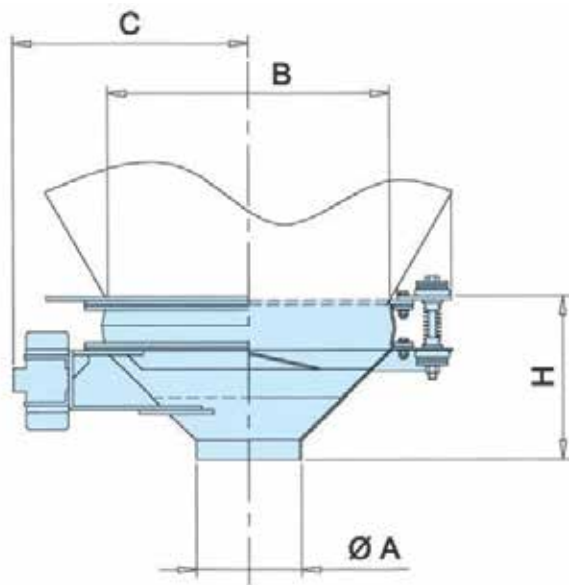
The BAF by EXTRAC® is the ultimate Bin Activator specifically designed to meet the requirements of the food industry.

It excels in applications where minimum material residue and zero contamination are required.

With its hygienic design and finishing, the EC 1935/2004-certified BAF is suitable for a variety of applications in food processing.



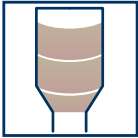
Overall Dimensions



TYPE	Size	Ø A STD	B (mm)	C (mm)	H (mm)	Electric Vibrator(s)	Weight (kg)
BAF040	400	114	380	425	330	1	45
BAF060	600	168	580	520	410	1	66
BAF075	750	219	730	610	455	1	82
BAF090	900	219	880	685	530	1	115
BAF100	1,000	273	980	735	555	1	125
BAF125	1,250	273	1,230	935	680	1	230
BAF150	1,500	323	1,480	1,120	775	1	385
BAF180	1,800	323	1,780	1,195	925	2	620
BAF210	2,100	406	2,080	1,420	1,035	2	720
BAF235	2,350	406	2,330	1,545	1,165	2	1,025
BAF250	2,500	406	2,480	1,705	1,305	2	1,250
BAF300	3,000	406	2,980	1,955	1,570	2	2,600

Dimensions in mm

Benefits



Maximum discharge efficiency thanks to industrial component design



Durable gasket manufactured from wear-resistant food-grade SINT®AL engineering polymer



The specific design of the components ensures the integrity of the materials in contact with the bin activator.



Interior design facilitates material flow



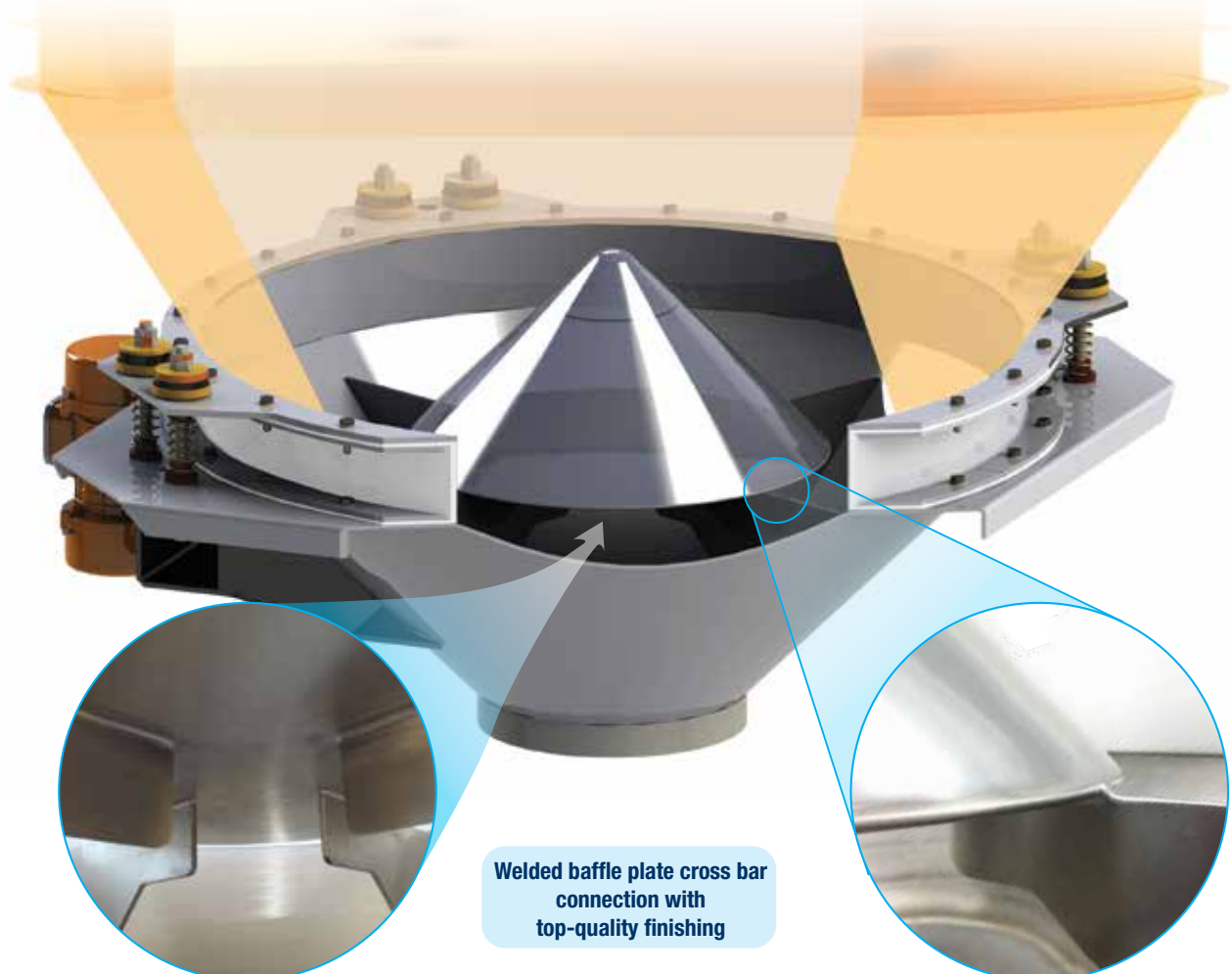
Minimum residue - zero contamination



Technical support and worldwide availability of spare parts thanks to WAMGROUP® subsidiary network

Technical Features

- Material: 304L / 316L stainless steel
- Hygienic design and high food-grade surface finishing
- Seamless heavy-duty activator cone
- No nuts and bolts inside the activator cone
- ATEX-compliant 
- Suitable for negative pressure (-0.5 bar)
- European Regulation (EC) No. 1935/2004-certified 
- FDA-certified



Industries



Food Processing



Chemicals



Pet Food



Pharmaceuticals

Application



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