

HOPPER TOPPER ECONO







The Hopper Topper Econo transfer pump will help keep your production flowing smooth. With its gentle pumping technology, your product will be quickly transferred without sacrificing quality. No matter if you process smooth cremes or doughs, chunky fruit- or nut fillings, soups, salads or sauces, the Unifiller transfer pump perfectly transports all kinds of products without affecting its properties.

ADVANTAGES:

- Non-stop production and no heavy lifting required
- Pump designed to simulate gentle hand scooping
- Ability to draw product directly from the bowl
- Unique tilt mechanism allows easy changing of mixing bowls
- Optical product sensor allows to maintain product level in hopper resulting in continuous production and improved portion control
- Tool free disassembly for quick and easy cleaning
- Versatility fits most mixing bowls

FEATURES:

- Mobile all stainless steel construction stand with adjustable height to fit into different bowl sizes
- Flow control to adjust pump speed for different products
- All stainless steel piston pump unit with 2 inch
 (50 mm) diameter flexible outlet hose
- "U" pipe on the end of hose to hook onto the rim of the hopper





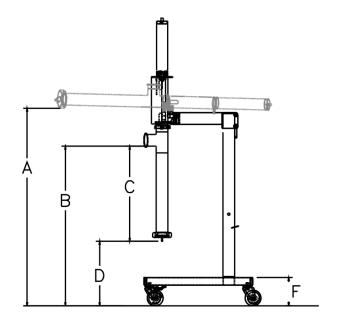
HOPPER TOPPER ECONO

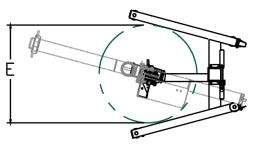


SYSTEM INCLUDES

• Quick start guide and spare parts kit

SPECIFICATIONS	DRAWING	ECONO
Height		
Max. tilt height	Α	129 cm
Max. bowl rim clearance in up position	В	104 cm
Distance between pump inlet and outlet (bowl depth)	С	61 cm
Max. bowl bottom to floor clearance	D	39 cm
Frame		
Inside width	E	63 cm
Bottom frame height	F	19 cm







SHIPPING INFORMATION

• Dimensions: 135 cm x 97 cm x 56 cm

• Weight: 95 kg

VOLUME

• 11 - 49 litres/min.



SPEED

• Adjustable with speed control



POWER

• Air: 4 CFM at 80 psi (113 litres/min. at 5.5 bar)

• Electric: 230 V, 1 amp



PARTICLE SIZE

• Up to 25 mm soft particulates







