

HOPPER TOPPER ECONO

How do you fill your hoppers?

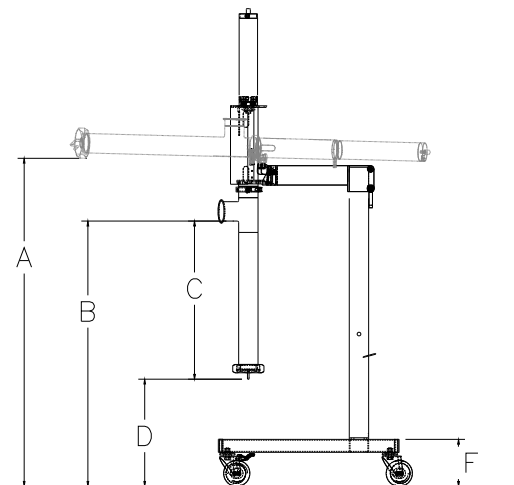
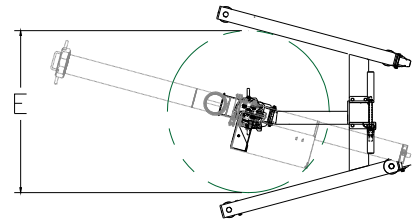
Because the risk of product loss and physical strain has become a consideration when transferring product from one container to another, we've developed the **Hopper Topper Econo** transfer pump system. This straightforward procedure allows you to effortlessly draw product directly from the mixing bowl into a Hopper.

Design Features

- All stainless steel piston pump unit
- 2" Diameter flexible outlet hose with 'U' pipe on the end to hook onto the rim of the hopper
- Mobile all stainless steel construction stand
- With adjustable height to suit customer's mixing bowl
- Automatic start/stop hopper level control sensor, enclosed in a NEMA 4X Control Box
- Unique tilt mechanism allows for easy changing of mixing bowls

Common Applications

- Batter for cakes, muffins, etc.
- Fruit filling for pies and pastries
- Icings, frostings & toppings
- Jams and jellies
- Creams, custards & mousse
- Anything that can be squeezed from a pastry bag!



	Drawing Dimension	Econo
Heights		
Lift Distance	N/A	
Maximum (Ceiling) Height in Up position	N/A	
Tilt Height	A	50.7"
Maximum Bowl rim clearance in Up position	B	40.9"
Distance between Pump inlet and outlet (Maximum Bowl Depth)	C	24.4"
Maximum pump to floor clearance	D	16.5"
Bottom Frame		
Inside Width	E	25"
Bottom Frame Height	F	6"
Pipe work reach	N/A	

Shipping Information

L 147cm x W 76cm x H 84cm
Shipping weight: 113kg

Optical Product Sensor (included)



The product sensor turns the Hopper Topper on or off as needed for fully automatic operation. It installs and removes quickly and easily for cleaning. The pump can also be operated manually.

Dashboard Specifications



Speed
Variable with Air Pressure Regulator



Power
Air/Electric, 100 PSI @ 4 CFM,
110v 1ph, 1amp **or** 220v
6.9 Bar @ 226.5 ltr/min



Volume
3 to 13 US Gallons/min.
11 to 49 litres



Cube Size
Up to 1" cube soft fruit or similar
Up to 25mm

Terms and Conditions

Delivery Estimated at 3 - 4 weeks from receipt of down payment, based on production schedule at the time of order.

Note: Delivery of the ordered equipment may be affected if the requested technical information and product details from the customer are not returned to our engineering department in a timely manner.

Installation Available at additional charge – see your sales representative for details.

E.X.W. Delta

Pricing All prices are valid for 60 days from quotation.

Performance The equipment quoted is designed to run at the speeds given, but is dependent on operator efficiency and skill, as well as deposit size and product consistency.

Taxes Local and/or State taxes are not included in the sale price and are the sole responsibility of the customer.

Payment Terms **35%** payment with order
55% when tested, inspected, and ready to ship
10% due 30 days from delivery
All machines remain the property of Unifiller Systems, Inc. until paid in full

**See your sales representative for complete terms and conditions

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