

## HOPPER TOPPER ECONO

*How do you fill your hoppers?* Rev 003

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

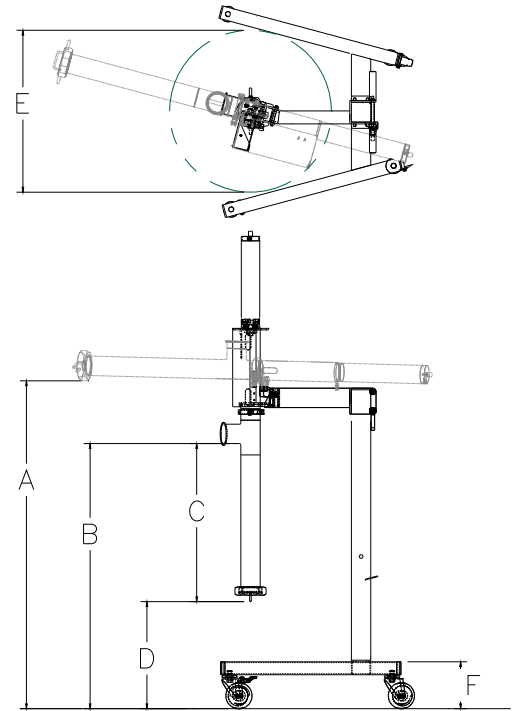
- All stainless steel piston pump unit
- 2" Diameter flexible outlet hose with 'U' pipe on the end to hook onto the rim of the hopper
- Mobile all stainless steel construction stand
- With adjustable height to suit customer's mixing bowl
- Automatic start/stop hopper level control sensor, enclosed in 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
<b>Heights</b>		
Lift Distance	N/A	
Maximum (Ceiling) Height in Up position	N/A	
Tilt Height	A	50.7" (129cm)
Maximum Bowl rim clearance in Up position	B	40.9" (104cm)
Distance between Pump inlet and outlet (Maximum Bowl Depth)	C	24.4" (62cm)
Maximum pump to floor clearance	D	16.5" (419cm)
<b>Bottom Frame</b>		
Inside Width	E	25" (63cm)
Bottom Frame Height	F	6" (15cm)
Pipe work reach	N/A	



## Shipping Information

Dimensions: 58" x 30" x 33" (147cm x 76cm x 84cm)

Weight : 250 lbs (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.

## Performance Specifications



**Speed**  
Variable with Air Pressure Regulator



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



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



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

*Note: 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.*

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