HOPPER TOPPER MAX

Transfer heavy or light products Rev 002

The Hopper Topper Max can gently transfer:

- Batters such as cheesecake batter, cake batter and muffin batter
- German chocolate icing
- Potato salad
- Chunky filling for pies and pastries
- Jam and jellies
- Icing, frosting and toppings
- Creams, custard and mousse
- Anything that can be squeezed from a pastry bag!

German Chocolate Icing

Features:

- The Hopper Topper MAX utilizes Unifiller's unique Elevation Lift Technology — designed to simulate hand scooping (gentle on your product).
- Optical Product Sensor — allows you to keep the hopper consistently full (keeping weight variance to a minimum).
- Able to perform non-stop production.
- No manual lifting required — Power lift feature.
- Heavy duty, stainless steel design.
- Fewest detachable parts in the industry.
- Simple design for quick and easy clean-up — No Tools Required.

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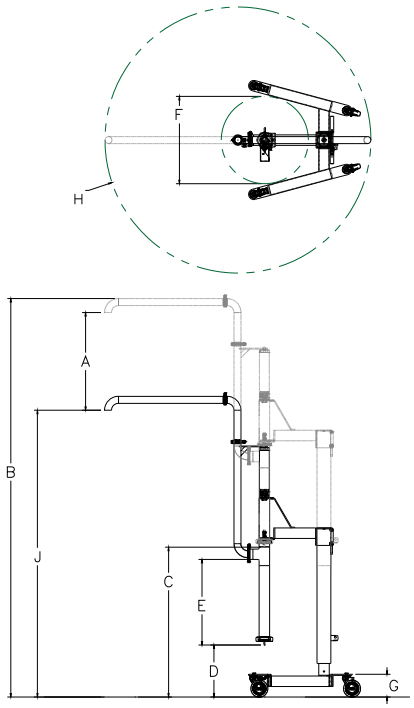
Specifications

	Drawing Dimension	**Power Lift**
Heights		
Lift Distance	A	30” (76cm)
Maximum (Ceiling) Height in Up position	B	127” (323cm)
Maximum Bowl rim clearance in Up position	C	42” (107cm)
Maximum pump to floor clearance	D	12” (30cm)
Distance between Pump inlet and outlet (Maximum Bowl Depth)	E	25” (63cm)
Maximum Height to Reach Hopper	J	91” (231cm)
Bottom Frame		
Inside Width	F	33” (84cm)
Bottom Frame Height	G	7” (18cm)
Pipe work reach	H	77” (196cm)



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
Fixed

Power
Air/Electric, 4-12 CFM @ 80 PSI
(115 – 340 litres / min @ 5.5 Bar)
110v 1ph, 1amp **or** 220v

Volume
16 - 21 US Gallons/min (60 - 79 litres/min)

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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