



Hopper tank with Transfer lobe pump (200 liters)



Need to transfer product from cooking to filling?

Try our Hopper Tank with lobe pump today.

Hopper tank with lobe pump stores and transfer your product fast and efficiently.

DESCRIPTION

Customisable hopper tank capacity. By default we have it at 200 liters to fit out processed cheese cooker, MFSC series.

The hopper tank is equipped with a lobe pump to transfer product within to your filling machine or our Servo Pump Filler for instance. It acts as a temporary storage for your product while you are filling. This frees up the cooker to carry on the next batch of new product.

HOW IT WORKS

Coming Soon!



OPTIONS

WE ARE ABLE TO CATER TO

- Capacity - 100, 200 liters etc.

SUITABLE FOR

- Liquid, oil, cream or paste product.

TECHNICAL SPECIFICATIONS

Hopper capacity	200 liters or custom
Transfer rate	1,800 to 2,500 liters/hr
Operating power	Single phase, 230V, 50Hz
Material for machine	Stainless Steel 304 & 316
Weight	120kg
Dimension (L x W x H)	1100mm x 1100mm x 900mm