

SOUPPER

Transfer pump for hot soups and beverages



FROM POT TO POT WITHOUT DIFFICULTY

The transfer of clear and thick soups, sauces, milk, coffee and so many other liquids or semi-liquids prepared in large cooking vessels is fraught with problems. First of all, as these liquids are always boiling, there is the risk of scalding the operators. And in any case a great deal of time is wasted.

And then there are the hygiene problems because the tap of the pot is so near the floor.

The Soupper was designed by Nilma to completely solve these problems.

The risk of contamination is eliminated because the Soupper draws directly from inside the pot. Trans-

fer times are minimal, and the operator is not exposed to any more risk and enjoys the considerable advantage of being able to see the precise quantity of liquid transferred, thanks to the programmer which controls the flow.

Like all the Nilma machines, the Soupper is constructed entirely of stainless steel and is both easy to use and easy to move about (it is equipped with a mobile trolley) and extremely easy to clean. For all these reasons, the Soupper is an indispensable accessory for all large kitchens.

Nilma

LA SCIENZA DELLE GRANDI CUCINE

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THE FEATURES:

DESIGN FEATURES

Machine entirely made of 18/10 stainless steel. Trolley with handle and 4 wheels. 2 of the wheels pivot and have a brake.

Foodstuff quality rubber impeller manually removable for cleaning.

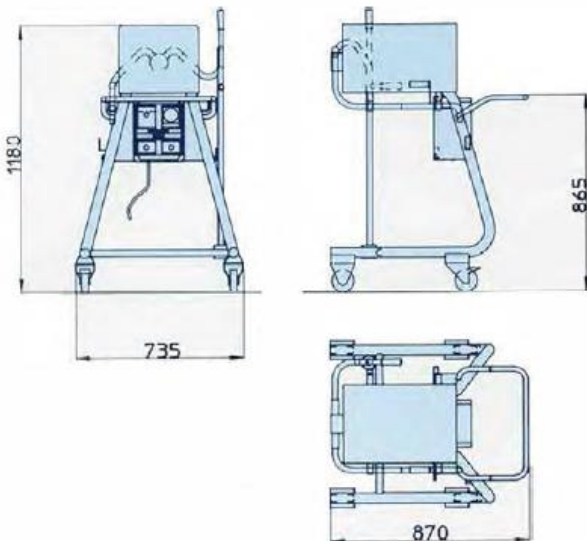
Suction pipe in transparent plastic, suitable for foodstuffs, equipped on one end with a stainless steel fitting for rapid connection to pump and on the other with a stainless steel nozzle with heat resistant grip.

Delivery pipe designed like the suction pipe but equipped with a grip and delivery push button.

Self-priming pump, foodstuff quality, suitable for transferring liquid or semi-liquid foods with a max. temperature of 85° C.



Low voltage control board (24 V.) equipped with: ON/OFF push button, manual/stop/automatic selector, flow programmer, power indicator and faulty connection light. Protection degree: IPX4.



SPECIFICATIONS

Capacity:	48 l/min
Motor power:	0.6 kW
Power connection:	V. 230/400 50Hz 3ph+E
Weight of the machine:	50 Kg

INTEGRAL ACCESSORIES:

Stainless steel filter for sucking up clear soups, stainless steel cone for sucking up thick soups and key for relising pipe connection.



DESIGNED AND MANUFACTURED TO CE STANDARD

Company with UNI ENI ISO 9001:2008 certified Quality System

Wilma
LA SCIENZA DELLE GRANDI CUCINE