

SOUPPER M40

Transfer pump



A CONVENIENT WAY OF TRANSFERRING HOT LIQUIDS

Transferring stocks, soups, sauces, milk, coffee and other liquid and semi-liquid products from cooking pans to containers is no easy task. The use of ladles to transfer hot products is a time-wasting process, with the risk of scalding for staff. On the other hand, if liquids are transferred to containers via pan drain taps, contamination may be caused due to the short distance from the floor.

Soupper has been designed to solve these problems. It removes all risk of bacterial contamination, because **Soupper** draws hot liquids

straight from the pan. Transfer times are very short, with speeds of up to 85 litres a minute. And with the aid of the heatless outlet nozzle, the operator works with complete safety and also with absolute precision, since he can automatically dispense exactly the planned amount of product.

Cleaning **Soupper** is simple, since all its parts can be dismantled and sanitised, and its wheels make it easy to move from pan to pan.

Soupper, an indispensable equipment for every modern large kitchen.

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LA SCIENZA DELLE GRANDI CUCINE



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CONSTRUCTION FEATURES

- Constructed in AISI 304 stainless steel.
- Trolley with handle and four wheels, two of which with brakes.
- Impeller in food-grade rubber, removable for cleaning.
- Suction pipe in food-grade rubber, with stainless steel fitting. Nozzle with stainless steel filter. Cone for drawing thick soups.
- Delivery pipe in food-grade rubber with stainless steel heatless outlet nozzle and cycle start button.

FUNCTIONAL FEATURES

- Food-grade self-priming pump designed to transfer liquids and semi-liquids, including those with suspended solids (max. 10x10x10 mm).
- Maximum working temperature: 100 °C.
- Delivery flow control via inverter.
- Safety cut-out with electrical phase error.
- 24V control panel with: stop/manual/automatic selector, timer, flow programmer, power light and faulty connection light.

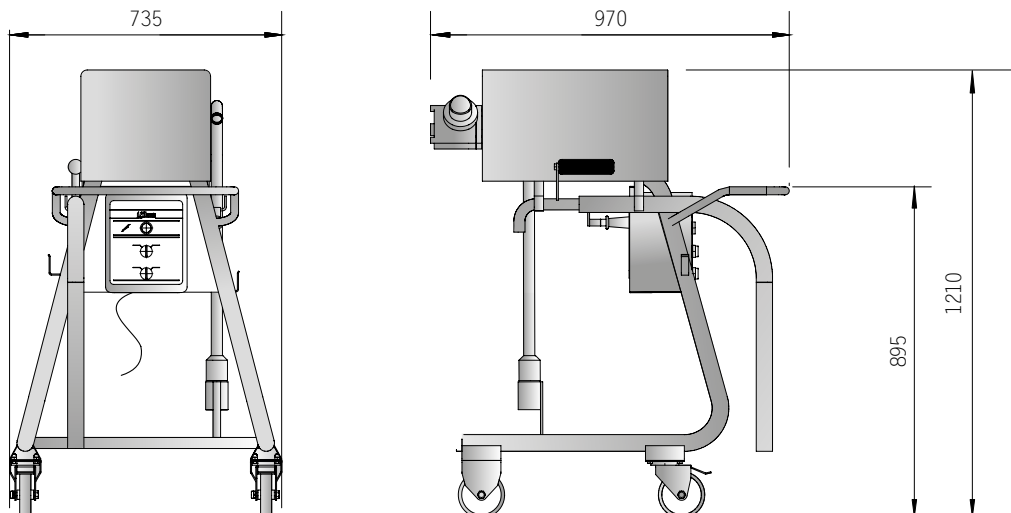
TECHNICAL DATA

Flow rate l/min	25 - 85
Electrical connection	3~230/400V 50Hz +PE
Pump power kW	1.5
Appliance weight kg	90



TECHNICAL DRAWINGS

SOUPPER M40



APPLIANCE MANUFACTURED IN ACCORDANCE
WITH HARMONISED STANDARDS AND
PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified
Quality Management System

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We reserve the right to make any changes or technical improvements considered necessary without notice



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