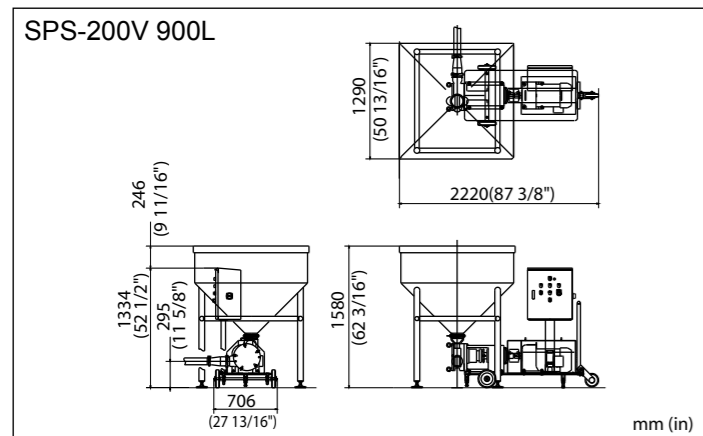


■ SPECIFICATION

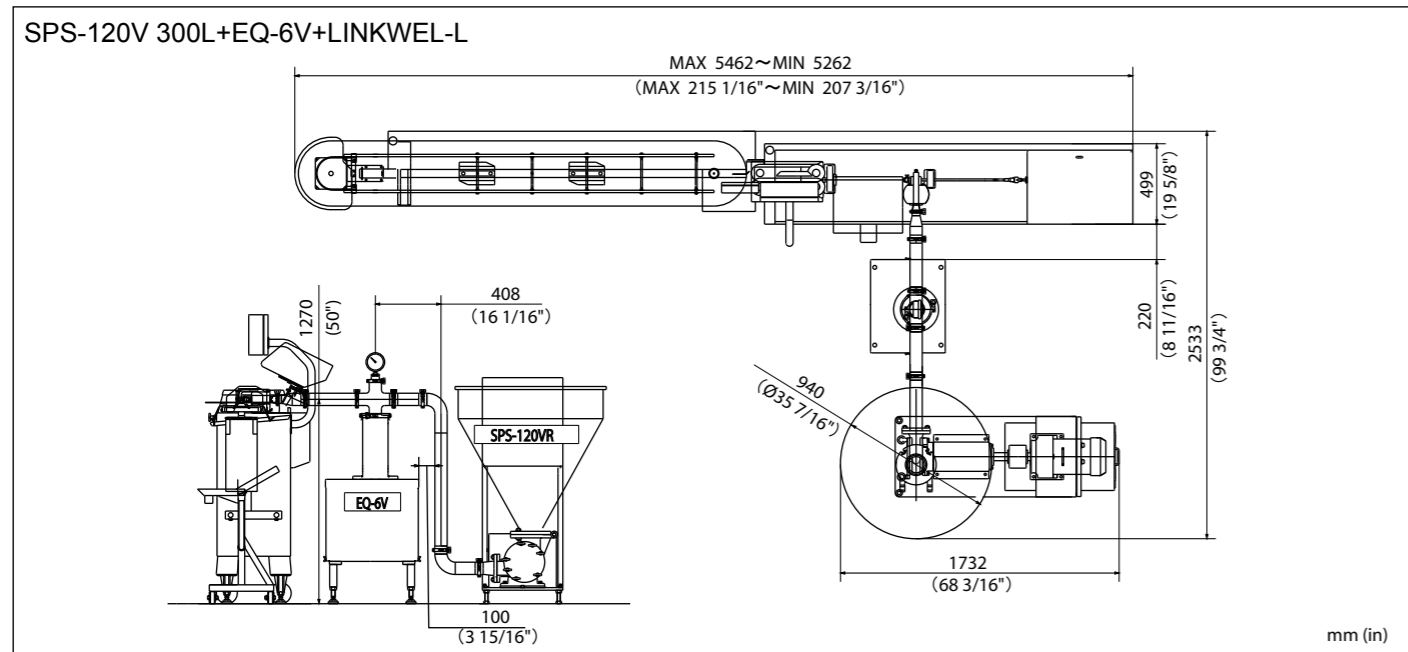
◀ SPS-120V ▶ SPS-200V

SPS-V Series	SPS-120V			SPS-200V		
Hopper Capacity	300 L (79.3 gal)	500 L (132 gal)	900 L (237.8 gal)	300 L (79.3 gal)	500 L (132 gal)	900 L (237.8 gal)
Discharge Rate Per Revolution	1.2 L (0.32 gal)			2.0 L (0.53 gal)		
Discharge Rate Max	2333 Kg/hr (5,130 lb/hr)			3888 Kg/hr (8,550 lb/hr)		
Stuffing Rate	2000 Kg/hr (4,400 lb/hr)			3500 Kg/hr (7,700 lb/hr)		
Pump Revolution Speed	30-60 rpm					
Power Requirement	Three-Phase, 3.7 kw					
Height	1470 mm (50 ⁷ / ₈ in)	1860 mm (73 ¹⁵ / ₆₄ in)	1580 mm (62 ¹³ / ₆₄ in)	1470 mm (50 ⁷ / ₈ in)	1860 mm (73 ¹⁵ / ₆₄ in)	1580 mm (62 ¹³ / ₆₄ in)
Width	940 mm (37 ¹ / ₆₄ in)	940 mm (37 ¹ / ₆₄ in)	1290 mm (50 ²⁵ / ₃₂ in)	940 mm (37 ¹ / ₆₄ in)	940 mm (37 ¹ / ₆₄ in)	1290 mm (50 ²⁵ / ₃₂ in)
Length	1730 mm (68 ⁷ / ₆₄ in)	1730 mm (68 ⁷ / ₆₄ in)	2220 mm (87 ¹³ / ₃₂ in)	1730 mm (68 ⁷ / ₆₄ in)	1820 mm (71 ²¹ / ₃₂ in)	2220 mm (87 ¹³ / ₃₂ in)
Optional Device	Lifting Device / Relief Valve / Magnetic Filter / Stainless-steel Piping with Gage Agitator / Residual Detect Sensor / Cleaning Pig System for Pipeline					

■ LAYOUT



■ OPTION



※ Specifications and equipment are subject to change without any obligation on the part of manufacturer.
 ※ The above production rate is subject to change due to the conditions such as production item, factory and other conditions.

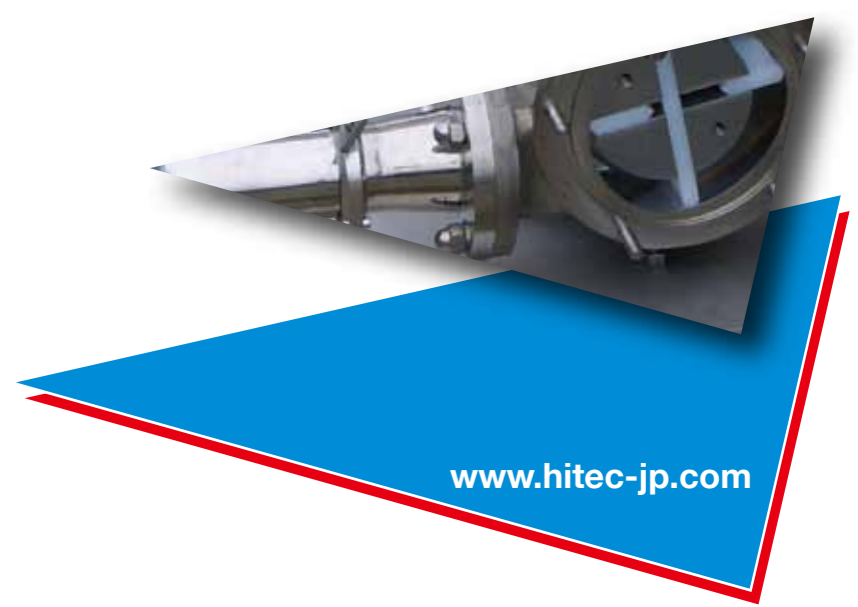
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Solutions for today, Innovations for tomorrow.

FOOD TRANSFER PUMP
 ▶ SPS-120V
 ▶ SPS-200V



HITEC

SPS-V SERIES

FOOD TRANSFER PUMP

Good for various kinds of foods such as hamburger steak, chinese dumplings materials and fish paste with high viscosity.



SPS-120V
Hopper of 300 liters



SPS-120V
Hopper of 500 liters



SPS-200V
Hopper of 900 liters

- Rotary vane type in pump prevents deterioration in the material quality.
- Constant pressure device is available in accordance with your usage.
- Less fluctuation, less pressure variation, keep the good transfer.
- Standard hopper has 300 liters capacity, and available 500 liters and 900 liters too.



- ▮ Dough such as chinese steamed buns and bakery.
- ▮ Ingredients of chinese dumplings and dim sums.
- ▮ High viscous materials such as fish paste and ground meat.



A ROTARY VANE TYPE MACHINE THAT IS GENTLE WITH EVEN COARSE MINCED MEAT

The vane pump ensures smooth feeding of the raw material without crushing the meat. Plating finish on the inside of the pump housing and UHMWPE(Ultrahigh Molecular Weight Polyethylene) vane ensure longer life of the housing. The inside area where the raw material passes can be easily disassembled for cleaning, maintenance allowing a high standard of sanitation.



RELIEF VALVE MODEL

Constant pressure device will prevent deterioration in the meat quality and it will improve stuffing accuracy during stuffing. We also have SPS-V series with relief valve available as a low price model.

PRESSURE CONTROL MACHINE

EQ-6V
EQ-12V



A CONSTANT PRESSURE DEVICE WITH NO PRSSURE FLUCTUATION AND EXCELLENT ENDURANCE

The pulsation generated when the pump is in motion or when stopped is smoothly absorbed and feeding to the stuffing machine is kept at a constant pressure. For this reason, minute adjustment of the weight in the stuffing machine can be easily made and the fixed quantity maintained with a high degree of precision, thereby increasing yield which is vital to production control.



VARIOUS OPTIONAL DEVICES

- Lifting Device
- Relief Valve
- Magnetic Filter
- Agitator (Screw feeder in hopper)
- Residual Detect Sensor
- Cleaning Pig System for Pipeline

SIMPLE SPEED SETTING

As the speed can be set easily by means of the inverter control and starting power is required, the pump rotates smoothly.



ATTRACTIVE STAINLESS STEEL IS USED.

The raw material transit parts consisting of the inside of the pipes, connecting parts and the inside of the constant pressure device are hygienically finished and highly durable.