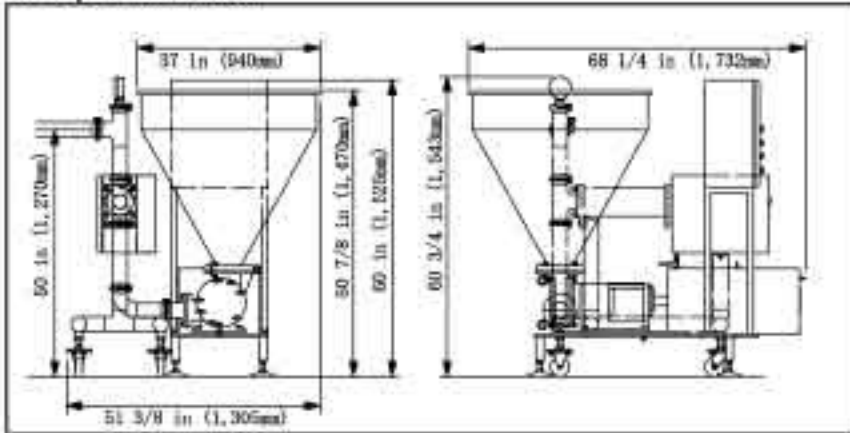


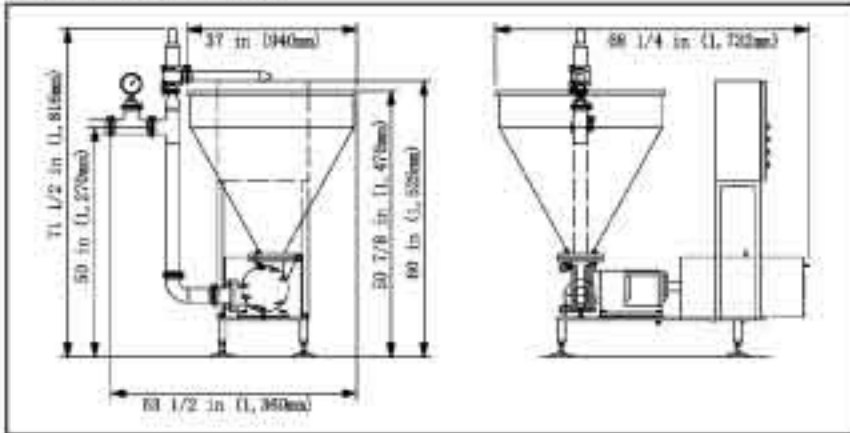
SPECIFICATIONS / LAYOUT

	SPS-120V	SPS-200V
Discharge Rate Per Revolution	1.2L (0.32gal)	2.0L (0.53gal)
Discharge Rate Max	2,333kg/hr(5,130lbs/hr)	3,888kg/hr(8,550lbs/hr)
Stuffing Rate	2,000kg/hr (4,400lbs/hr)	3,500kg/hr (7,700lbs/hr)
Pump Revolution Speed	30-60rpm	
Capacity of Equalizer	6L (1.58gal)	
Hopper Capacity	300L (79.3gal)	
Power Requirements	Three-Phase, 3.7kw	

◆ Equalizer Model



◆ Relief Valve Model



	SPS-120V W/T Equalizer	SPS-120V W/T Relief Valve
Height	1,543mm (60 3/4 in)	1,816mm (71 1/2 in)
Width	1,305mm (51 3/8 in)	1,360mm (53 1/2 in)
Length	1,732mm (68 1/4 in)	1,732mm (68 1/4 in)
Weight	500kg (1,100lbs)	400kg (880lbs)

OPTIONS

System 1	Magnetic Filter
System 2	Lifting Device



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

HITEC CO.,LTD.

HEAD OFFICE & FACTORY

2555-8, NAGATSUTA-CHO, MIDORI-KU, YOKOHAMA 226-0026 JAPAN

PHONE +81-45-983-5000 FAX +81-45-983-0020

E-mail: sales@hitec-jp.com

Home Page: www.hitec-jp.com

CONSTANT PRESSURE MEAT TRANSFER PUMP

HITEC

SPS-V Series

"Sunny Pump System" meat transfer pump with minimum pressure fluctuation



IMPROVED YIELD

Effective constant pressure control

'SPS' for better stuffing machine

'SPS' is the world's first meat transfer pump with a built-in high-performance constant pressure device whose vane-type pump prevents crushing of the meat. This pump is different from the relief valve system in that there is no meat circulation, increases in meat temperature, or air infiltration. Unlike existing pumps which have no constant pressure device, there is no great pressure fluctuation. 'SPS', more than any other conventional pump, is the best meat transfer pump suitable for use with stuffing machines.



SPS-120VR



SPS-120VE



EQUALIZER EQ-6V



SPS-200V



SPS-120VE



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 teflon vane ensure longer life of the housing. The inside area where the raw material passes can be easily disassembled for washing, maintaining a high standard of hygiene.



A CONSTANT PRESSURE DEVICE WITH NO PRESSURE 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.



W-PIPE AND W-PISTON CONFIGURATION PREVENTS TROUBLE IN THE EQUIPMENT

The cylinder shaft of the constant pressure device is of W-pipe configuration, so even if the O-rings surrounding the No.1 piston become worn and meat escapes, the meat is stopped by the No.2 piston and ejected by means of the hollow shaft. Thus, meat is prevented from getting into the air equipment, thereby improving durability as protecting the air equipment which is considered vital to the constant pressure function. On-off action of the constant pressure device is controlled by the air signal, ensuring excellent durability.



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.

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.



SPS-V Series