





## Mini Wet Hopper (for buffer storage)

Provides in-line buffer storage and produce soak at the clean end of your line.

Potatoes • Carrots • Parsnips • Swedes • Turnips • Beetroot • Celeriac and more



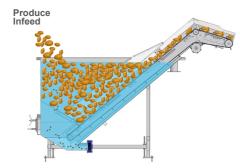
Wyma's Mini Wet Hopper (for buffer storage) is great when you need in-line buffer storage and produce soak at the clean end of your line. It can also be used for chemical application.

Produce can be quickly tipped into the water-filled tank without fear of damage. Produce exits via an elevator. Elevator speed controls the outfeed flow rate.

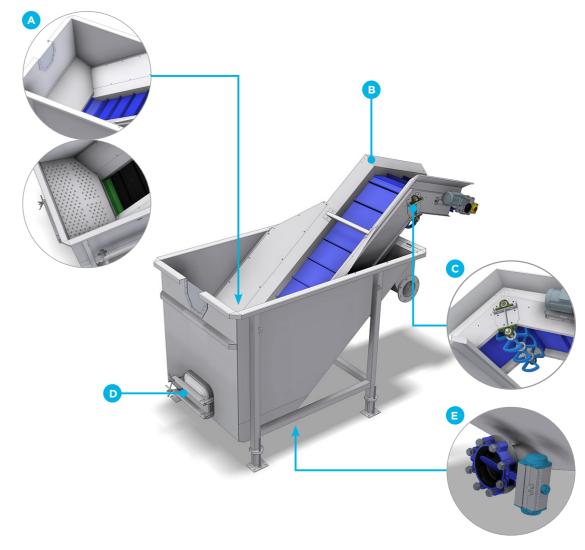
When using the hopper for chemical application, spray bars can be fitted on the elevator for a final rinse.

On the Dual Elevator model, water immersion means produce is gently and evenly distributed to both elevators.

If you want to keep produce cool, use refrigerated water in the tank.  $\,$ 



## **Features and benefits**



## Gentle receiving

Buffer storage

A False floor

**B** Variable speed controlled elevator

**C** Gooseneck elevator\*

D Access hatch\*E Automatic dump valve\*

Water spray bar\* on elevator

Stainless steel construction

VSDs rated IP66/67

Quickly tip produce in without damage

Delivers produce evenly to your line - no produce 'surges', meaning downstream equipment can operate effectively

Gently guides produce to outfeed elevator

Controls line throughput

Gently delivers produce to the next stage in your line

Full access for maintenance and cleaning

Controlled, periodic removal of sand and dirt

Rinses produce before next stage in your line

Durable and hard-wearing

Designed for strength and cleanabilty, with minimal horizontal surfaces

Suitable for Mini Wet Hopper environment

\* Optional

