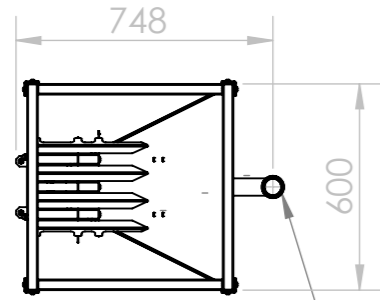


1. Hoppers (choose one)

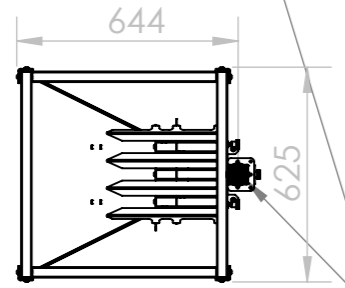
Standard Hopper

For green & roasted beans



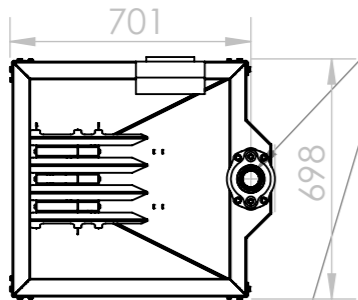
Destoner Hopper

For roasted beans



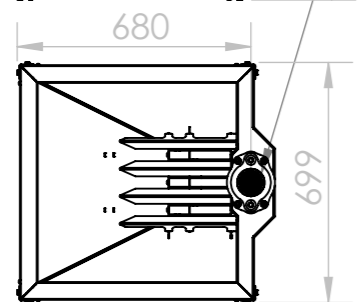
Hopper w/ Scale

For green & roasted beans



Destoner Hopper w/ Scale

For roasted beans

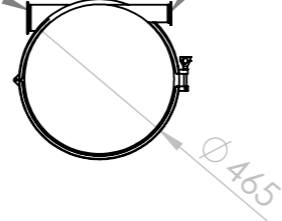


Connects to Cyclone

2. Cyclone

Connects to Hopper

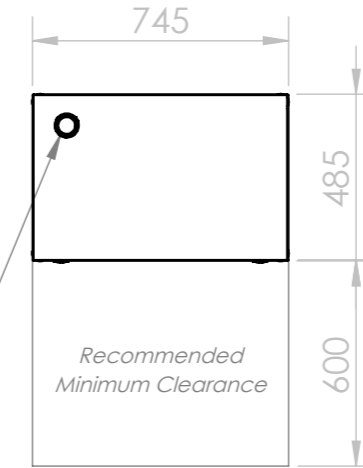
Connects to Vacuum



3. Vacuum (choose one)

Sovda Vacuum Box

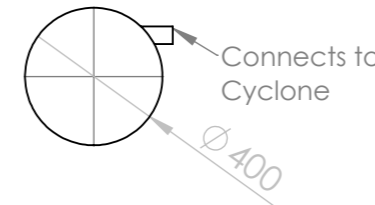
Industrial power and robustness



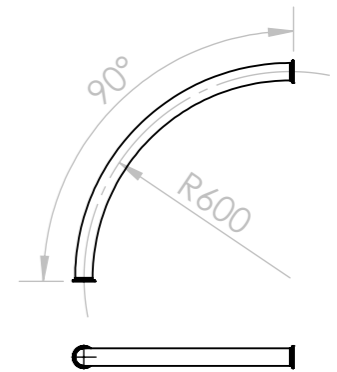
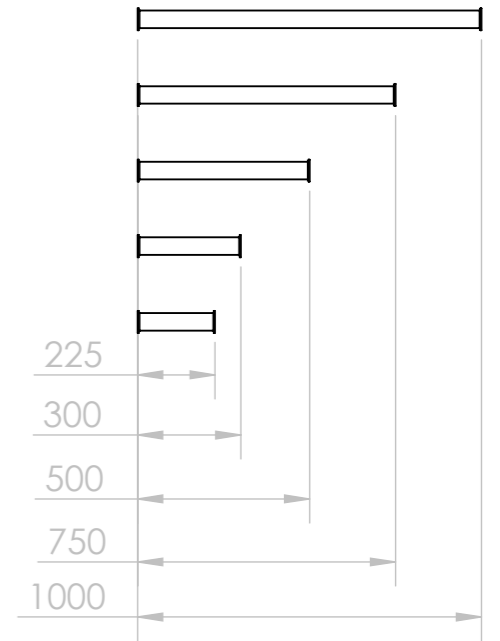
Connects to Cyclone

Central Vacuum

For light-duty applications. Smaller, less expensive. Less robust than the Sovda Vacuum Box.



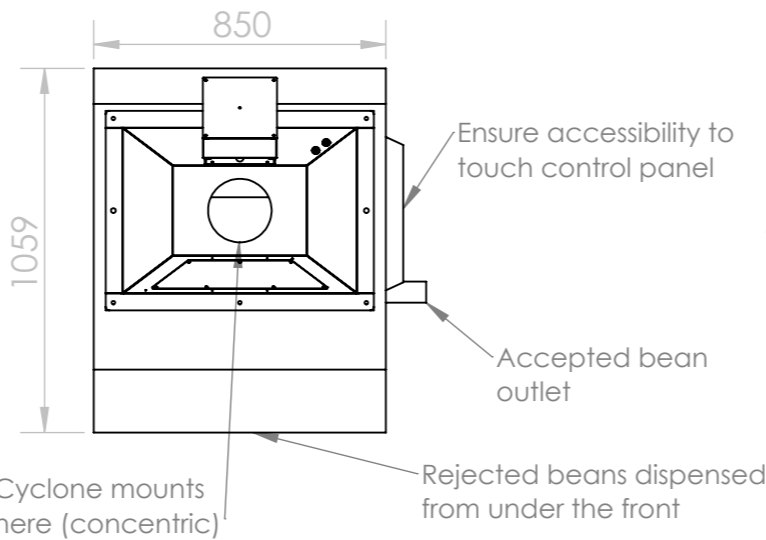
4. Pipe Sections



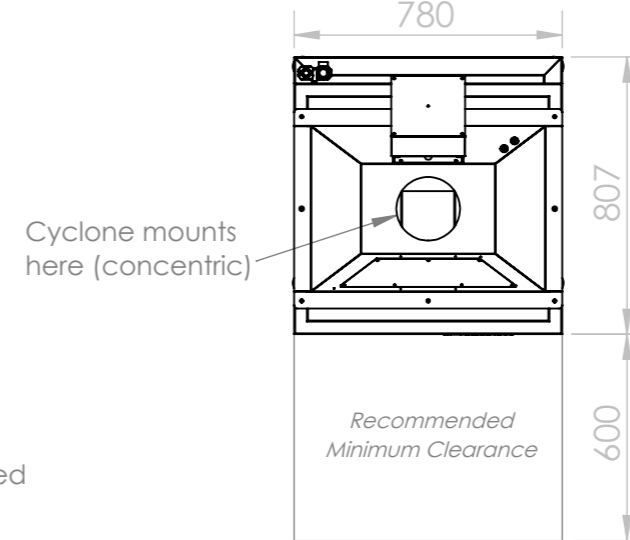
Custom pipe lengths available upon request

Machine Footprints

Pearl Mini



Precision Fill



Instructions:

A Sovda Lift comprises of four main components:

1. Hopper - The entry point of any conveyor run. Four options are available.
2. Cyclone - The ending point of the conveyor run. The Cyclone collects and drops coffee into the machine it's mounted to.
3. Vacuum - This provides the power to convey your coffee. Two options are available.
4. Pipe - Stainless steel pipe comprises the path that coffee will take from the Hopper to the Cyclone.

Pipe runs will be different for every roastery. Use these blocks to layout your roastery and calculate the pipe sections you will need.

SOVDA

All dimensions in millimeters

Description

The Sovda Lift is a vacuum conveyor system designed to transport roasted and green coffee. This file is available in DWG & DXF formats. Use these blocks to design your own conveyor run.

TITLE:

Lift Layout

A3

WEIGHT:

SCALE:1:22

SHEET 1 OF 1

REVISION