



**F&C**

**FILLING & CAPPING**

## LIGHT TO SEMI-VISCOUS FOOD FILLER ROTARY VOLUMETRIC



### Rotary Volumetric Filling System Designed Specifically for Single or Dual Stage Filling of Light to Semi-Viscous Foods

Pacific is the unquestioned industry leader for rotary fillers specifically designed and optimized for single or dual stage filling of light to semi-viscous food products including oil based salad dressings and creamy with and without particulates. Pacific light to semi-viscous food volumetric fillers are offered in filler only and in monobloc filler-capper configurations. They are designed and built for hygienic food environments and 316L stainless steel construction with NEMA 4X electrical enclosures are standard.

Pacific volumetric fillers use a proven and dependable time + pressure filling process and servo powered positive displacement pumps to deliver fill accuracies of  $\pm 0.5\%$ . Pacific's time + pressure orifice plate filling technology is unique in the industry and it offers superior performance, higher fill accuracy and lower maintenance than piston filling systems. This technology along with dual stage filling and hardening of key filling system components have established Pacific as an industry leader for light to semi-viscous food products.

Pacific filling systems are designed and manufactured by ProMach Filling Systems in Corona, CA. Aftermarket parts support for Pacific fillers is provided from the Corona facility and technical support is provided by the Corona, CA facility as well as the Waukesha, WI location.

#### FEATURES AND BENEFITS

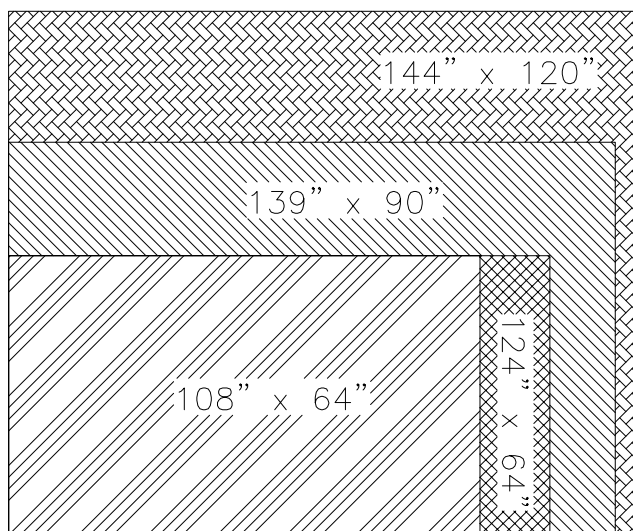
- **Size range** - Containers from 8 oz. (236 mL) to 128 oz. (3.78 L)
- **Speed range** - Steady-state speeds from 30 cpm to up to 600 cpm
- **Highly accurate, consistent filling** - Fill volume accuracy  $\pm 0.5\%$ ; no product give-away from worn pistons
- **Tool-less size changeovers** - Size changeovers require no tools to complete
- **Four fill nozzle configurations** - Bottom-up, true top fill, below the neck top fill and diving nozzle
- **Simple fill volume adjustments** - Fill volume adjustments completed via pump speed changes executed through the HMI; no mechanical adjustments required
- **Push button turret raising system** - One touch power raising system elevates filling turret to facilitate size changeovers and improve machine access
- **Wash down design** - NEMA 4X electrical enclosures and 316L stainless steel construction for all wetted parts are ideal for hygienic food environments



## TYPICAL PRODUCT SPECIFICATIONS

Standard Frame Sizes (L X W ")	108" (274 cm ) x 64" (162 cm)	124" (315 cm) x 64" (162 cm)	139" (353 cm) x 90" (229 cm)	144" (366 cm) x 120" (305 cm)
Frame Construction	316L Stainless			
# Turret Sizes	2	2	2	3
# Filling Valves	4, 6, 8, 9, 10, 12	10, 12, 18, 20	18, 20, 24, 28	24, 28, 30, 36, 40
Speeds (Up To)	360 cpm		600 cpm	
Container Size Range	8 oz. (236mL) to 128 oz. (3.78L)			
Controls	Allen-Bradley			
Utility Requirements Air	80 – 100 PSI 5 – 7 CFM			
Electrical	240 – 480 VAC 3ph / 60 hz			

## CONFIGURATION



Dimensions are in inches

## OPTIONS

- Autolube system
- Low fill detection rejection
- Zalkin capping systems for monobloc filler-capper configurations
- Tank mixing systems for keeping particulates evenly dispersed
- Special pumps for various product viscosities
- Jacketed tanks for maintaining temperature
- Swing arm HMI
- Siemens controls
- Remote jog control
- Machine base enclosure lighting
- Machine base enclosure windows
- Semi-automatic external CIP system
- Automated internal CIP system
- Customer specified electrical service
- ZPI line performance monitoring & analysis system
- Change part carts
- Spare parts kits