



F&C

 FILLING &
CAPPING

POURABLE & SPOONABLE DRESSING FILLER ROTARY VOLUMETRIC



Rotary Volumetric Filling System Designed Specifically for Single and Two-Phase Pourable and Spoonable Dressings With and Without Particulates

Pacific is the unquestioned industry leader for rotary fillers specifically designed and optimized for pourable or spoonable food products including BBQ sauces, ketchup, and creamy salad dressings with particulates up to 3/4". Pacific semi-viscous to 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 multiple pump & tank configurations supplying a single filling turret have established Pacific as an industry leader for light to semi-viscous condiments and dressings requiring two-phase filling.

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.

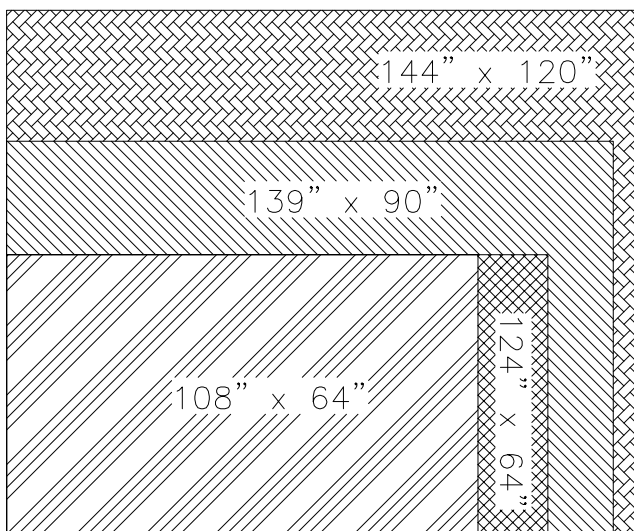
FEATURES AND BENEFITS

- **Size range** - Containers from 8 oz. (236mL) to 128 oz. (3.78 L)
- **Speed range** - Steady-state speeds from 30 cpm to up to 500 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
- **Multiple pump and tank configurations** - Pumps and tanks are selected and configured based on product requirements to supply a single filling turret which enhances ease of operation and clean-out
- **Zero drip nozzle arrangement** - No-drip valves keep containers and labels clean, even when filling light products with oil
- **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		500 cpm	
Container Size Range	8 oz. (236 mL) to 128 oz. (3.78 L)			
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
- Upside down jar detection rejection
- Zalkin capping systems for monobloc filler-capper configurations
- Tank mixing systems
- Tank level controls
- 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