PACIFIC™

F&C
FILLING & CAPPING

VISCOUS FOOD FILLER ROTARY VOLUMETRIC

Rotary Volumetric Filling System Designed Specifically for Viscous Foods

Pacific is the unquestioned industry leader for rotary fillers specifically designed and optimized for viscous food products including mayonnaise, mustard, and mole. Pacific 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 + / - 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 surface hardening of key filling system components have established Pacific as an industry leader for viscous products as well as for products requiring two stage 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. (236 mL) 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 + / - 0.5%; no product give-away from worn pistons
- **Tool-less size changeovers** - Size changeovers require no tools to complete
- **Bottom-up fill nozzles** - True bottom-up filling eliminates product voids and entrapped air
- **Simple fill volume adjustments** - Fill volume adjustments completed via pump speed changes executed through the HMI; no mechanical adjustments required
- **Direct to filling manifold product supply** - Intermediate filling bowl required by piston fillers is eliminated; reduces clean-out time and labor
- **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

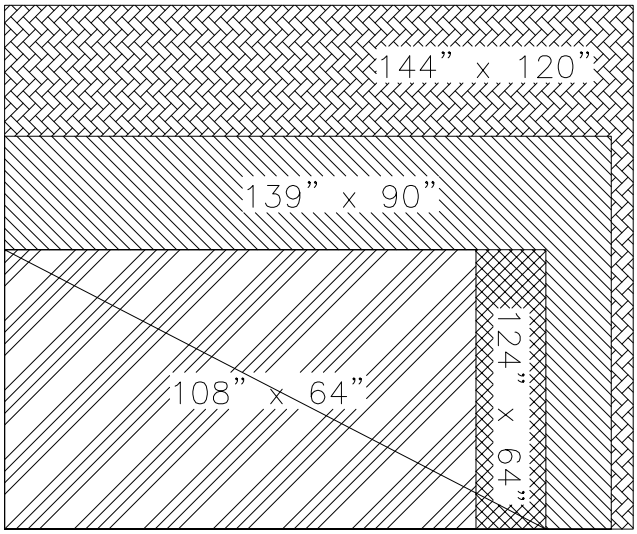
PACIFIC™

VISCOUS FOOD FILLER
ROTARY VOLUMETRIC

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
- Swing arm HMI
- Siemens controls
- Hot fill oil circuit for maintaining temperature
- 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

PM-PAC-SP103_Pacific_Rotary Volumetric Viscous Food

PHONE
949-369-2425

EMAIL
Pacific@ProMachBuilt.com

WEB
PacificPak.com

ProMach Filling Systems
200 River Road
Corona, CA 92880