

MODEL 400

HEAT SEAL PUMP FILL STATION



DC NORRIS
NORTH AMERICA

WWW.DCNORRISNA.COM

FAST & CLEAN FILLING OF LIQUID FOOD INTO COOK CHILL BAGS

The Model 400 Heat Seal Pump Fill Station is the latest addition to DC Norris North America's filling range with brand new features.

Food manufacturers can use The Model 400 as part of the DC Norris Cook Chill Process to fill and seal bags for the extended shelf life of soups, sauces and convenience food products. This gives another option to the traditional Model 370/390 Clipper Machines which have been industry standard for over 30 years.

The Model 400 is fast and efficient, filling up to 5 bags per minute, (based on 5kg fill). The Heat Seal technology makes for a clean, aesthetically pleasing seal and is ideal for foodservice clients or manufacturers supplying to retail locations. This cost effective option removes the need for clips.

BUILT WITH THE OPERATOR IN MIND

DC Norris has developed the new design with comfort of the user in mind, and the process requires minimal operator handling.

The bags are held secure during the filling and transporting, so there is no handling of heavy bags which have been filled at 85°C.



WE OFFER TWO OPTIONS FOR BAG DISCHARGE

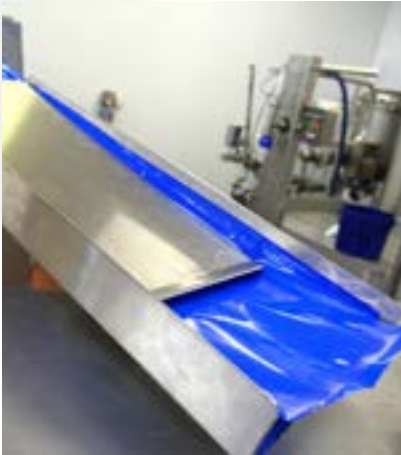


Model 400 - Standard

Chute to discharge the bags into a Tote Bin.

Model 400 - TC Arm Lift

Extendable Arm Lift to discharge directly into a Tumble Chiller without the need for an additional conveyor.



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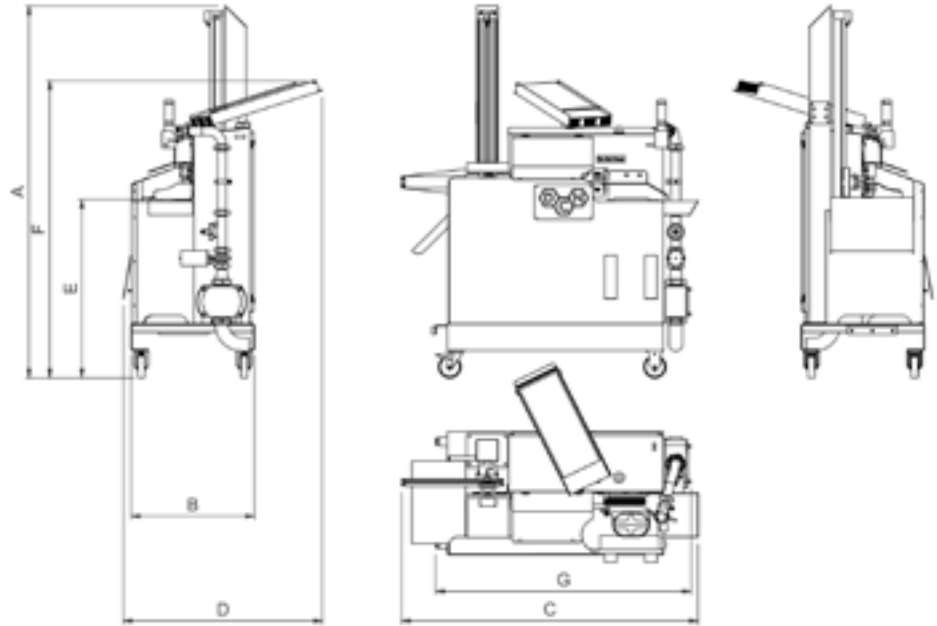
SUITABLE FOR TOTE BINS & TUMBLE CHILLERS

OPTIONS:

- Standard model comes with chute to discharge bags into Tote Bin
- Upgrade and add an extendable arm lift to feed directly into a Tumble Chiller

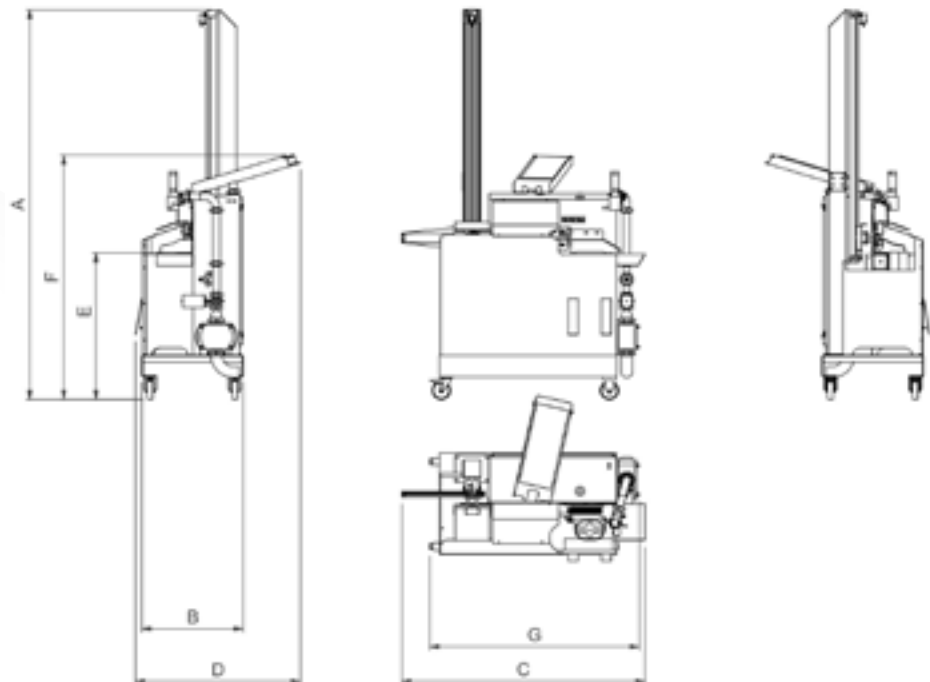
DIMENSIONS TO TOTE BIN

	TOTE BIN
A Overall Height With Arm Lift Extended (mm):	2,111
B Depth (mm):	700
C Width (mm):	1,680
D Depth Including Bag Tray (mm):	1,130
E Operational Height (mm):	1,000
F Height Without Arm Lift Extended (mm):	1,700
G Width Without Arm Lift Extended (mm):	1,445



DIMENSIONS TO TUMBLE CHILLER

	TUMBLE CHILLER
A Overall Height With Arm Lift Extended (mm):	2,695
B Depth (mm):	700
C Width (mm):	1,685
D Depth Including Bag Tray (mm):	1,140
E Operational Height (mm):	1,000
F Height Without Arm Lift Extended (mm):	1,700
G Width Without Arm Lift Extended (mm):	1,450



FEATURES & BENEFITS

FEATURES

- 20mm sealing band for much improved seal integrity
- Robust & oxygen impervious seal
- Auto loading into Tote Bin via chute
- Adjustable drop height to suit different chute height
- Mobile for ease of movement between multiple Tumble Chillers
- Hygienic Lobe Pump for a range of sauces - up to 25mm particulate
- Stainless steel & food approved plastic construction
- Newly designed non-drip nozzle
- Knee operated for additional safety
- Bag dispenser
- Clean In place

BENEFITS

- Fills up to 5 bags per minute (based on 5kg fill)
- Reduced bag waste
- Reduced bag size
- Reduce operator handling
- Improve operator safety

OUR COMPATIBLE PRODUCTS & EQUIPMENT

PART OF THE COOK CHILL PROCESS



Steam Jacketed Kettle,
Jet Cook™ System

Capacity Range:

From 40 Gallons



Pump Fill Station

Available options include:

- Volumetric piston pump
- Load pump
- Sine pump
- Load cell for retail product sales
- Vertical form fill & seal
- Model 400 Heat Seal



Tumble Chiller (Rotary or Belt)

Capacity Range:

From 80 Gallons

WE'RE HERE TO HELP YOU LEAD THE EVOLVING NORTH AMERICAN FOOD MARKET

The processing equipment manufactured by DC Norris leads the global food production industry. So too, do our teams. Our commitment to partnership with our clients is what truly drives global food cultures forward. Together, we innovate to feed the world the best foods possible and to make continual strides in convenience and accessibility by improving efficiency, lowering cost, and minimizing environmental impact.



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