

Pump Fill Station

Kettle contents are quickly pumped, packaged and sealed, while still hot (203°F).

The Pump Fill Station can empty and package the contents of a 275G kettle in 15 minutes.

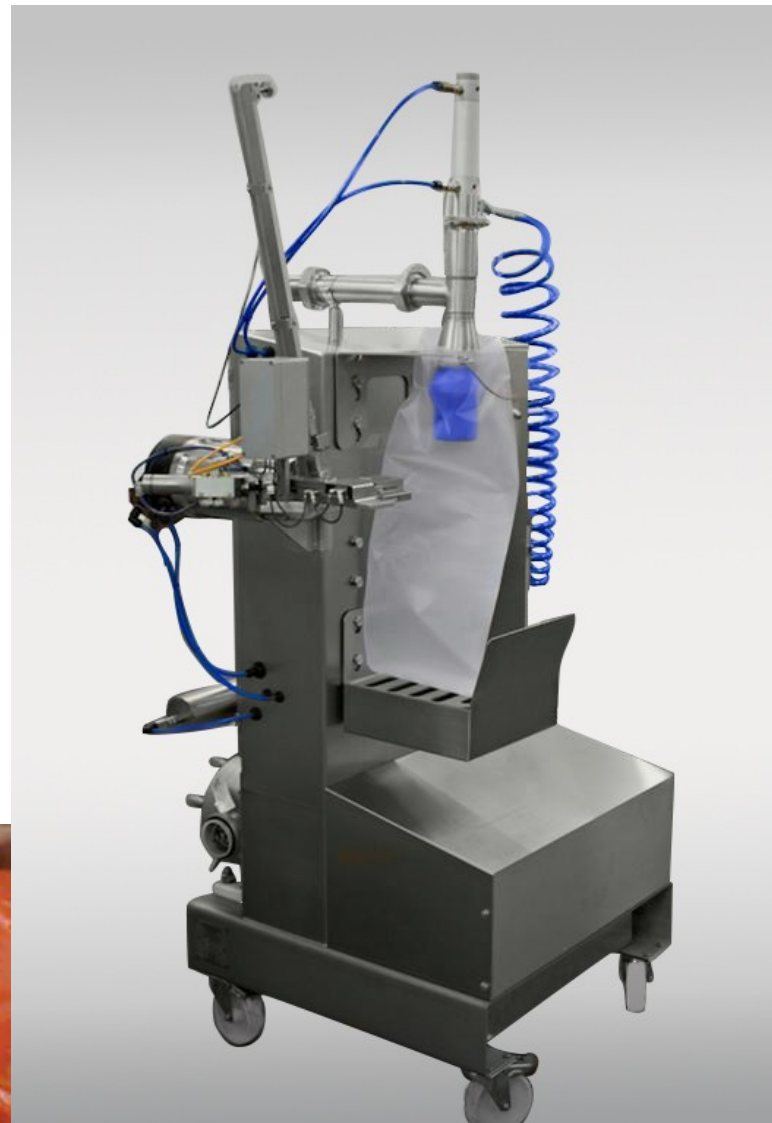
Tough, pliable plastic casings are filled with measured amounts of food, and an air operated clipper seals and trims the bags.

Part of the DCN Cook-Chill Process; a stand-alone unit for the accurate batching of product into pouches ready for cooking or cooling.

This state of the art pump fill station is fully mobile and equipped with a special food grade pump designed to handle high and low viscosity products without damaging sensitive particulates.

Features

- ⇒ All stainless steel construction
- ⇒ PLC control
- ⇒ Stored pouch/product volumes
- ⇒ Push button “self teach” version
- ⇒ Temperature cut-out to prevent cold filling of bags
- ⇒ Clipping head with ‘no-clip’ alarm
- ⇒ Pumps solids (1 1/4”) with no product damage
- ⇒ Positive rotary pump
- ⇒ CIP incorporation (optional)
- ⇒ 390 model available with sine pump for thick products such as mash potato and porridge
- ⇒ Manufactured in the UK, UL compliant

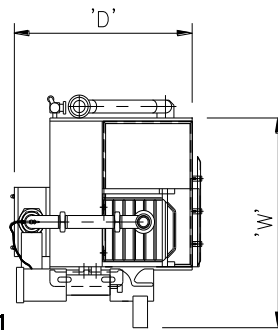
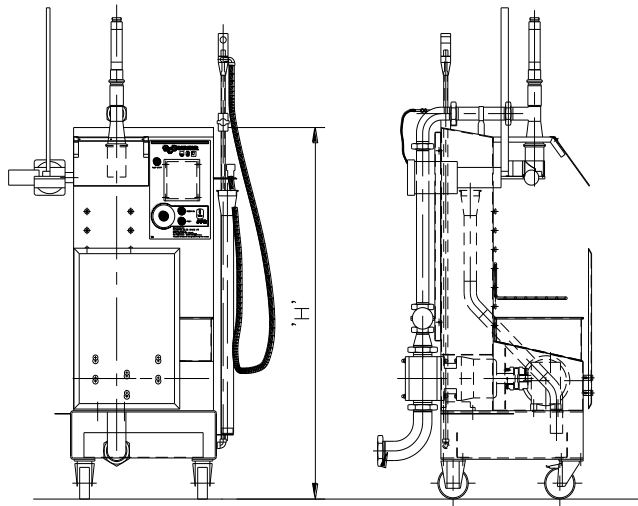


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Pump Fill Stations are available with a range of options to suit customers unique processing needs.

- * Steam Purge
- * Load Cell for greater accuracy
- * CIP

TECHNICAL DATA



	Requirement	Connection
Air	1USG@85psi	1/2" BSP
Voltage	230VAC-16A	3/4"
Product	Gravity Feed	3" RJT/IDF

Height	Width	Length	Weight (lbs)
76.5"	32.5"	28.75"	550



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