



DCNORRIS



PUMP FILL STATION

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 foods.

Kettle contents are quickly pumped, packaged and sealed, while still hot (95°C). The Pump Fill Station can empty and package the contents of a 1000 litre 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.

Features

- 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 (35 mm) 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

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

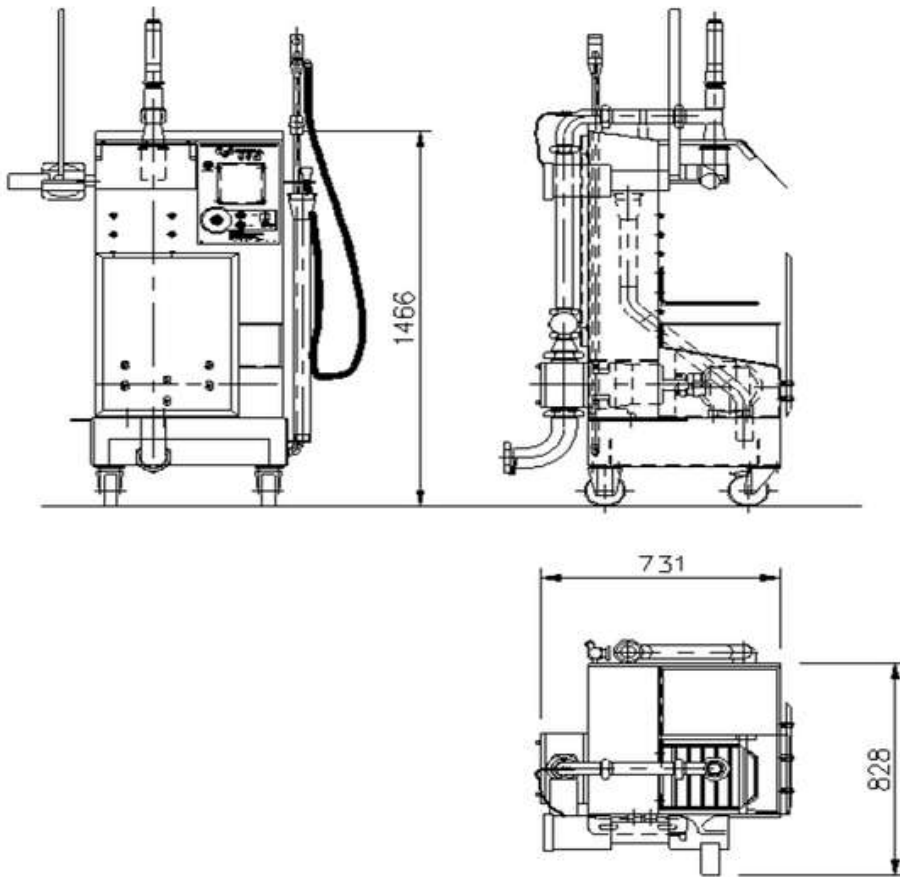
- Steam Purge
- Load Cell for greater accuracy
- Food Grade Flexible Hose
- CIP





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technical data



| | Requirement | Connection |
|---------|-----------------|------------|
| Air | 5 l/min @ 6 bar | 1/2" BSP |
| Voltage | 220 VAC-16A | 20 mm |
| Product | Gravity Feed | 3" RJT/IDF |

| Height | Width | Length | Weight (kg) |
|--------|-------|--------|-------------|
| 1940 | 828 | 731 | 250 |

DC Norris & Company Ltd
Sand Road Industrial Estate, Great Gransden, Nr. Sandy, Bedfordshire,
SG19 3AH, United Kingdom

T: +44 (0)1767 677515 | E: info@dcnorris.com | W: www.dcnorris.com

