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## 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

- ⇒ 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

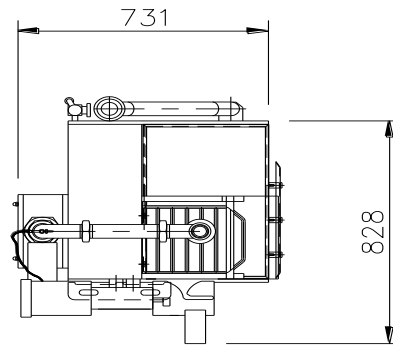
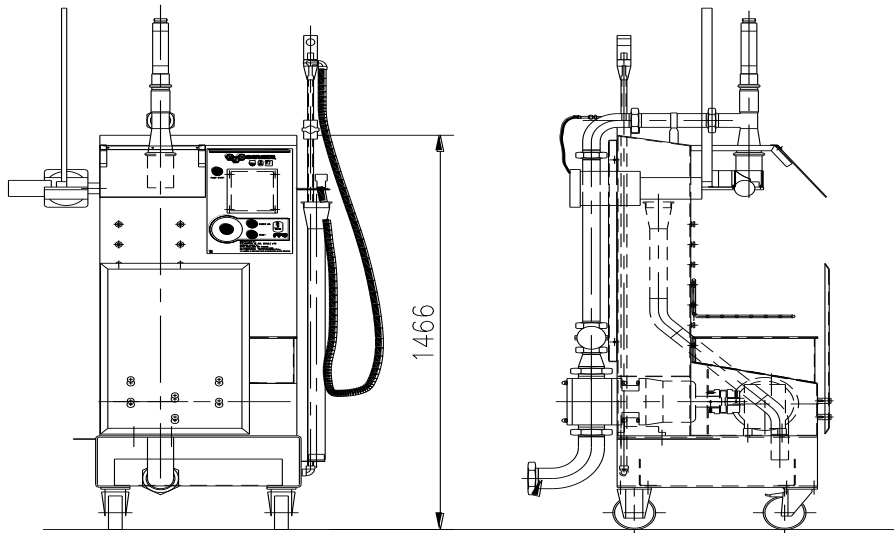


Pump Fill Stations are available with a range of options to suit each customers unique processing needs...

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



# TECHNICAL DATA



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

Height	Width	Length	Weight (Kg)
1940	828	731	250



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