

The MPFSH-075 volumetric filler dispenses clean, accurate portions of a wide variety of difficult-to-fill products, including:

- Cooked rice
- Cooked pasta (long & short goods)
- Cut vegetables and fruit
- Refrigerated salads
- Cereal and trail mix
- Surimi, shrimp, & shredded meat



This machine is rated at speeds of 60-75 cpm depending upon the product, container, and conveyor configuration. Our machines are compatible with a wide variety of container conveying systems, either continuous or intermittent motion, vertical or horizontal bagging machines for trays, plates, cartons, cups, pouches (including stand-up), cans, jars, boxes, and more.

When the product is loaded into the hopper a conveyor belt with a special finger design, driven by a variable frequency drive, meters the product to the filling head.



To ensure easy positioning on the line, the filling head is mounted on the product in-feed conveyor. The head section features:

- A translucent product in-feed tube with an electronic level control
- Adjustable volumetric pocket system equipped with either a plate product separating device, sharp knife, or needle assembly
- Discharge controlled in synchronization with the container flow, assisted by an adjustable air jet



- Positive traction belt drive results in no slippage and low tension, less stretching, longer belt life, and is easy to clean. The blue belt corresponds to the food industry safety standards. Quick belt release.
- Adjustable filling head supports for easy height adjustment over the container conveyor lane
- An Allen Bradley PLC controls all the functions of the filler and a graphics terminal provide a user friendly interface to the PLC for setups with production, test and clean modes, and adjustments can be done while the machine is operating. With less moving parts, maintenance is reduced.
- The filling head can be quickly and completely disassembled without tools

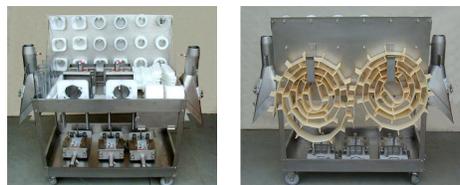
Product flow and pocket loading are enhanced with a venturi-type vacuum pump.

The stainless steel enclosure (NEMA 4X, IP66) is compartmentalized to isolate various electrical power, air, water controls, and operating components. It is mounted to the in-feed conveyor base, and the functions of the filler are controlled by pneumatic components.

This machine has been designed to permit an easy upgrade to a MPFSC-120 model with PLC capacity to increase speed and functionality.

Cleaning is fast and easy with minimal moving parts, a tilt-out hopper, hinged console, tilt-drip pans, easy head disassembly, and quick belt release.

All of our systems are manufactured to the standards of major regulatory bodies such as ANSI, FDA, USDA, and CE.



*An optional parts cart is available to store parts during cleaning or change over*



STANDARD VOLUME CHART			
Filling Head Assembly	Standard Range	Optional Range	Special Range
1.75" (44 mm)	36 to 154 cc		
2.00" (51 mm)	47 to 165 cc	145 to 188 cc	
2.75" (70 mm)	93 to 339 cc	317 to 457 cc	447 to 636 cc
3.25" (82 mm)	123 to 459 cc	429 to 619 cc	
4.75" (121 mm)	267 to 887 cc	744 to 1,211 cc	up to 1,700 cc
5.75" (146 mm)	386 to 1,395 cc	1,307 to 1,862 cc	
4.25" x 7.25" (108 x 184 mm)	531 to 1,762 cc	1,762 to 2,380 cc	



### MPFSH SPECIFICATIONS

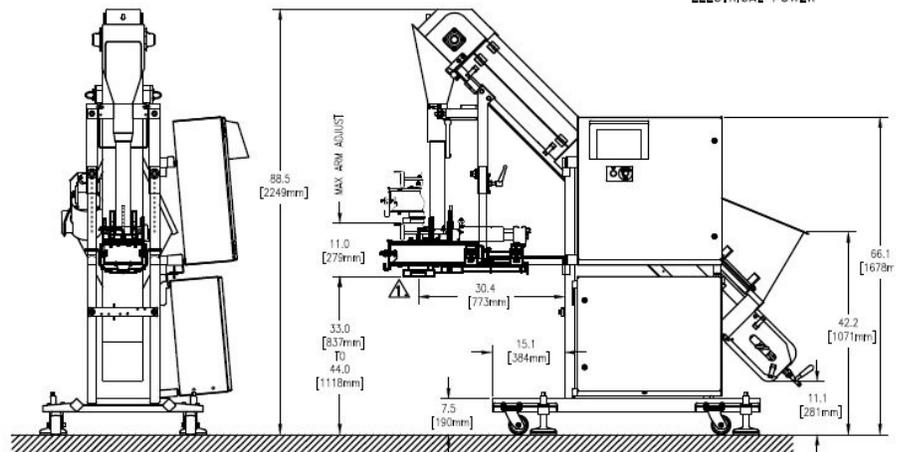
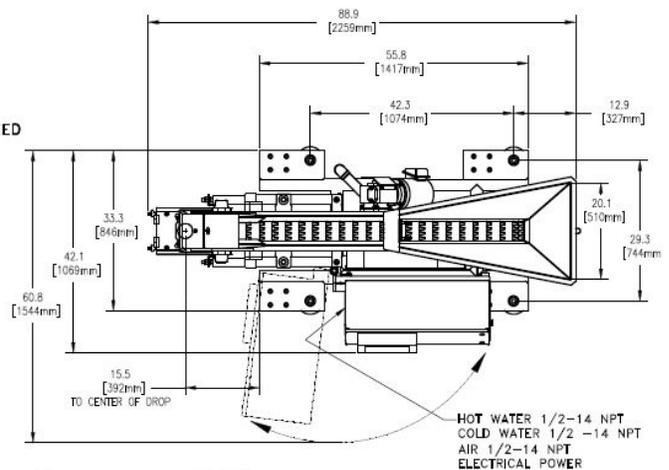
- AIR CONSUMPTION = ( @ 60 CPM 80 PSI @ 30-35 CUBIC FT./MIN  
(5.5 BARS 0.85-1.0 CUBIC METERS/MIN)
- WATER CONSUMPTION = 0.0-1.0 GAL./MIN. @ 40 PSI  
0.0-3.8 LITERS/MIN. @ 3 BAR
- POWER REQUIREMENTS = CONVEYOR MOTOR 1/2HP 3PH WITH VARIABLE SPEED  
FREQUENCY INVERTER (.37KW)  
  
TOTAL POWER REQUIRED WITH AIR VACUUM PUMP= .45 KW
- APPROXIMATE HOPPER CAPACITY FULL = 13.0 GAL. 50.0 LITERS

### NOTES:

- STANDARD HEAD SHOWN 4.75 & 5.75 APPROXIMATELY 3.00 LESS.
- SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.
- ALL DIMENSIONS +/- 1.0 [25]

### OPERATOR CLEANING ASSIST

- HOT WATER SPRAYS COME ON
  - TUBE
  - BELT
  - LOWER PULLEY
  - PRODUCT DISCHARGE POCKET
- VACUUM PUMP ON
- HEAD CYCLES
- CONVEYOR BELT ON



NOTE: DIMENSIONS ARE IN INCHES [mm]