

Piston Filler

Highly accurate volumetric dispensing of viscous, suspended particulate, and non-viscous products.



"A tradition of quality and excellence"



- **Fully Interchangeable Product Hoppers**
 - Auger - for thick, viscous products.
 - Blender - for particulate suspensions.
 - Gravity - for thin and uniform fluids.
- **Unparalleled weight accuracy across both small and large volume ranges.**
- **A wide range of custom dispensing valves are available.**
- **Quick-change product handling parts that make it easy and fast to sanitize or make a change over to different products.**
- **PLC-Based control system with line integration and management available.**
- **All machines are approved for use in USDA facilities and conform to relevant European Community standards.**

Raque Piston Filler

The system's flow path allows viscous products and particulate sauces to be pumped without damage to the product's contents. The self-priming system can gently handle the widest range of product specifications and weights of any filler on the market. The design allows the filler to handle your delicate particulate mixtures without deformation or loss of piston filler speed. Whether it is a thin fluid or an aerated product, such as whipped cream, Raque Food System's Piston Filler performs consistently to provide accurately dispensed results.

Auger Hopper System

Used on high viscosity products, the auger forces product downward to ensure its consistent delivery into the system. The system can be configured in both single and dual auger arrangements. The auger drive's speed may be adjusted via the OIT to match product characteristics.

Blender Hopper System

In products that require particulate suspension, the blender ensures a uniform solids-to-fluid ratio. As with the Auger drive, the blender drive's motor speed can be varied to handle different product densities by use of the touchscreen.

Gravity Hopper System

For products that do not require any special treatment, the gravity hopper's steep sides promote efficient drainage of the product into the pump.

Dispensing Valves

The RFS Piston Filler may be fitted with any of a series of dispensing valves to effect product presentation. The standard valve is a piston style, positive cutoff, non-drip nozzle. Specialty valves, which include cone valves, rectangular valves, rosette-head valves, and spreader valves, are interchangeable with the standard valves but provide specific deposit characteristics.

Traveling Carriage

The piston filler can be fitted with a traveling carriage designed to move the dispensing valves in time with the containers. The traveling carriage provides accurate, splash-free fills in several variations. The system can be configured to target a spot in the container, but it may also be designed to spread the deposit across the length of the container. The dispensing nozzle mount can be driven from the conveying system's line shaft or configured with its own servo-motor drive.

Sanitary Construction

Manufactured completely from high-quality, food-grade materials, all Raque machines are built to the highest of standards and can be CE marked. The fillers can be completely cleaned and then reassembled to the same volumetric setting without further adjustment.

Systems Integration

The RFS volumetric Piston Fillers easily adapt to all types of systems, including pouch filling, ready meal containers, can lines, pie production, and pizza assembly. The system can be configured to control third-party machinery or provide custom protocols, such as Statistical Process Control (SPC).

Custom Made Options

A full range of accessory equipment and options are available including:

- Special Dispensing Valves
- Multi-Motion Dispensing Valve Mounts
- No Container/No Fill
- Hot Product Fill
- Hopper Level Controls with integrated Transfer Pumps



Raque Food Systems Sales Ltd.
Cardinal Building, Sandy's Road
Malvern, Worcester, WR14 1JJ England
Tel: +44 (0)1684 560800
Fax: +44 (0)7053 452478
E-MAIL: Sales@Raque.co.uk

Raque Food Systems, LLC
11002 Decimal Drive / P.O. Box 99594
Louisville, Kentucky 40269 USA
Tel: 502-267-9641
Fax: 502-267-2352
E-MAIL: Sales@Raque.com