

Rotary Vegetable Filler

A rotary, volumetric filler for all of your particulates: frozen I.Q.F, blanched or dry.



"A tradition of quality and excellence"



- Approved Sanitary Construction.
- Volume adjusted in motion.
- Timing adjustable in motion.
- No tool assembly or disassembly.

Rotary Vegetable Filler

The Rotary Plate Filler, also commonly called the Rotary Vegetable filler because of its frequent use with individually Quick Frozen (I.Q.F.) vegetables, is used to accurately deposit I.Q.F. or similar product onto a moving or stationary line.

Sanitary Construction

The Raque Food Systems Vegetable Filler is the most advanced filler of its kind anywhere. Designed to fill individually quick frozen (I.Q.F.) product into traveling containers, the Raque Food Systems' Rotary Vegetable Filler is one of the most advanced fillers available. Merely lift off the hopper and all parts are available for wash down. The filler reassembles at exactly the same volume setting without further adjustment.

Easy Timing Adjustment

Timing the fill to the container or container pocket is as simple as adjusting the volume. It is as easy as turning a knob.

The filler can be positioned to fill into any part of the container and the adjustment may be made with the filler *in motion*. A Raque Food Systems exclusive design feature eliminates the need to readjust the timing when making volume adjustments.



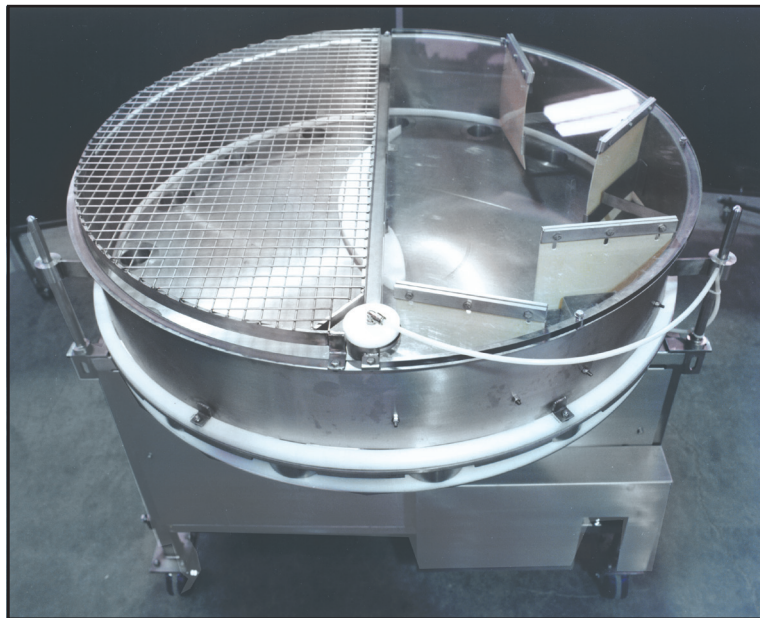
Systems Integration

The filler may be adapted to all types of production lines, for all types of containers, aluminum, plastic, or board trays, cartons, cans, etc. The filler may also be used as a *hand-pack* Filler.

Optional Equipment

A full range of accessory equipment is available including:

- Special hopper designs
- Agitated hoppers
- Independent drive
- Easy fill height
- Range rings for large volume changes.



TECHNICAL DATA

Speed:	0 to 150 fill/minute
Fill Capacity:	0.1 in ³ (1.6-cm ³) to 37 in ³ (606.3-cm ³) per fill
Accuracy*:	2 S.D. of 0.1 ounces (2.83 grams typical)
Hopper Capacity:	5-1/2 ft ³ (0.156-m ³)
Height:	47" (1194-mm) +/- 2" (50.8-mm) of adjustment
Width:	36" (914-mm)
Depth:	22" (559-mm)
Total Depth:	35" (889-mm)
Reach:	10-7/8" (276-mm)
Fill Height:	33-3/4" (857-mm) +/- 2" (50.8-mm) of adjustment
Drive Ratio:	1 revolution = 1 fill

* These figures may be altered by product characteristics.

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