



## Professional Packaging Systems

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# Volumetric Technologies Pump Fill Station



## At a Glance

- Semi-automatically fill a wide variety of products into bags
- Ideal for institutional kitchens and commissaries for soups, stews, and ready to eat products
- Customizable with any Volumetric Technologies piston filler and dispensing nozzle

## Pricing

Call us at 888-318-0083

Many options are available. Complete details will need to be finalized to determine requirements and final system costs. Work with your Pro Pac representative to build this machine to your specifications.

## Semi-Automatically Fill a Wide Variety of Products into Bags

Volumetric Technologies high-quality pump fill stations semi-automatically fill a wide variety of products into bags which are then sealed.

These pump fillers have many uses, and are mainly used in institutional kitchens and commissaries for soups, stews, and ready to eat products.

All product and contact surfaced are 316L stainless steel and USDA / FDA approved materials.

At the heart of the pump fill station is the Volumetric Technologies piston filler / depositor. This pump fill station is customizable with any Volumetric Technologies piston filler / depositor and dispensing nozzle.

These pump fillers have two seal types: a tipper tie clip model, or a heat seal model which can include a vacuum sealer.

## Pump Fill Station Operation

The Volumetric Technologies pump filling function is started by depressing the foot pedal, which provides a single cycle to fill a pouch. The operator can also keep the foot pedal depressed for continuous cycling to aid in transferring product as well as purging the product out of the piston filler at the end of a production run. The pump fill station includes pneumatic flow controls to regulate fill and recharge speed as required. Designed for daily cleaning by wash down or in-sink cleaning methods, the pump fill station requires no tools to disassemble or reassemble.

## Pump Fill Station Applications

Volumetric Technologies pump fill stations are used to semi-automatically fill a wide variety of products into bags which are then sealed. Products range from Salsa, soups and stews, cheese sauces, refried beans, pasta sauces and many more.

## Features

Extremely accurate up to +/- .25 of 1%

Pouch holding table

Manual foot pedal operated

Portable, compact design

Quick tool-free assembly and disassembly

Product contact surfaces constructed from 316L stainless steel and USDA approved materials

Adjustable speed controls

Customizable for any application

## Options

Dispensing nozzles

Adjustable height nozzle mount

Nozzle heat safety guard

1500 – 3000 series piston filler

Tipper tie clip or heat sealer

Vacuum sealer

## Specifications

Power Requirements: Air and Electric (varies)

Fill Volume: 0.2 ounces – 133 ounces

Speed: Up to 20 cycles per minute

Particulate Size: Up to 2" diameter

Wash Down: Full wash down

Please [contact Pro Pac](#) or call 888-318-0083 for your liquid filling equipment.