



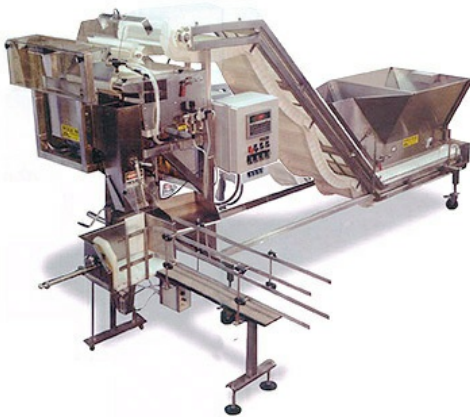
Professional Packaging Systems

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Weigh Right FCS Series Fresh-Cut Vegetable Filler



At a Glance

- Weighs and fills 1 to 20 lbs of chopped, shredded, diced, batched and small whole vegetables
- Open frame design allows direct access to all contact parts making changeovers a snap
- Non-proprietary wash down touch pad controls

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.

High-Production Fresh Cut Filling Systems

The Weigh Right FCS-1 and the FCS-2 are ideal filling systems to accurately weigh and gently fill fresh-cut or prepared products for food service providers.

These systems weigh and fill 1 to 20 lbs of chopped, shredded, diced, batched and small whole vegetables. Some examples are lettuce, diced onions, stir-fries, cole slaw, chili peppers, celery sticks, florets and more.

Weigh Right fresh-cut filling systems offer high production capacity with either fully or semi-automatic operation.

Constructed of stainless steel for easy cleaning, the FCS-1 and FCS-2 feature an open frame design allowing the operator direct access to all contact parts. This makes changeovers a snap, effectively reducing or even avoiding downtime between runs.

Well suited for a wide variety of products, Weigh Right's fresh-cut systems versatile, delivering consistent results on either low or high-volume runs.

How these Weigh Right Veggie Fillers Work

These Weigh Right FCS systems have a Live Bottom Bin (LBB) to receive product from a spin basket or other source. The LBB has a slow moving conveyor that feeds product first-in-first-out to the incline conveyor which delivers the product at a controlled rate to the scale head.

The product is moved to the weigh bucket using bulk and dribble belts filling 98% of the desired weight quickly and the last 2% at a slow rate using the dribble belt only.

Once accurate weight is reached the product is gently and quickly ushered out by a push plate to ensure a clean discharge into the package.

PMB-1F and PMB-2F Retail Fruit Fillers

The PMB-F will weigh and fill 4 to 40 ounces of fresh-cut fruit into bags, trays or tubs.

Container can be hand placed by an operator or the PMB-F can be designed to fit over and interfaced with an automatic bagger or indexing conveyor to feed into trays or tubs.

Wash down construction, dimpled textured vibratory trays.

Uses non-proprietary wash down touch pad controls to enter desired weight and feed rate.

Products

Shredded or chopped lettuce products

Diced onions, tomatoes, carrots or celery

Small florets, carrot and celery sticks

Slices carrots, radishes, pickles, potatoes

Slices pepperoni and fresh cut meats

Pasta and bean mixes

Most fresh-cut products of like size, consistency and weight

Options

Bag take-away delivery system

Stainless steel mezzanine

Spouts to suit your bag or container

FCS-1 Specifications

Electrical: 120 VAC, 1ph, 20amps

Air: 80psi, 5 cfm

Dimensions: 182"L x 57"W x 82"H

Shipping weight: 2,200 lbs

Live bottom bin: 12 cubic feet

FCS-2 Specifications

Electrical: 220/120 VAC, 1ph, 20amps

Air: 80psi, 5 cfm

Dimensions: 182"L x 57"W x 82"H

Shipping weight: 4,200 lbs

Live bottom bin: 45 cubic feet

Weights and Rates of Fresh Vegetable Scales

FCS-1		FCS-2	
Weight	Rate	Weight	Rate
1 lb	15 fpm	1 lb	30 fpm
5 lbs	12 fpm	5 lbs	24 fpm
10 lbs	18 fpm	10 lbs	36 fpm
20 lbs	5 fpm	20 lbs	6 fpm

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