

# Piston Filling Equipment

## Features:

- *USDA Approved Construction*
- *Clean Without Tools*
- *System Integration*
- *No Container / No Fill*
- *Large Fill Volume Range*

**R**aque Food Systems' Volumetric Piston Fillers are mainstays of food production facilities across the United States and are rapidly becoming a leader in overseas markets. Designed completely of USDA approved materials, all Raque machines are built to the highest standards.



### PF2.5 Piston Fillers

The PF2.5 Piston Filler is a volumetric pump used to dispense *extremely precise* fills into ready-meal packages. The filler uses a programmable logic controller (PLC) based control system to maximize machinery speed, efficiency, and reliability. The PF2.5, or 135°, Piston Filler's two-position rotor travels 135° between pump suction and discharge. The larger rotor travel provides a less torturous product path between the product hopper and product placement. The latest advancement in PF2.5 Piston Filler technology allows touchscreen control over the actual volume pulled from the product hopper during operation. Using a servo-operated product cylinder, operators can now not only access setup, operation, and troubleshooting data but (with the touch of a screen) rapidly change fill weights. Raque piston fillers can incorporate a blender, auger, gravity, aseptic, or jacketed product hopper.



### PF2 Piston Fillers

The PF2 (or 90°) Piston Filler uses a pneumatic control system that maintains excellent volumetric precision without requiring the added cost or overhead from the more advanced PF2.5 Piston Filler. The PF2 Piston Filler requires only an air source of 80 psi (5.5 bar) for operation and has a small footprint to maximize the use of valuable production floor space.