

FLAVORSEAL® Pumps and Pump Stations

Product Name: Low Profile Filler/Depositor

General Description:

The convenience of measured dispensing in a low profile pump. Moves easily to the cooking kettle or underneath the table for out of the way storage. Comes in 2 sizes: 16-64oz per stroke piston with 2 inch connections or a 32-160oz per stroke piston with 3 inch connections. Volumes are adjusted using an external hand crank on all sides. Arm can be swiveled to work on the right or left side.

Great for: batters, pie fillings, sauces, dressings, icing, potatoes and cheese.

Additional Features:

- Long Reach Vertical Positive Shut-Off Spout with Adjustable Blow-Off Control for Clean Fill.
- Accurate, Measured Filling
- Optional Hoppers
- Optional Heated Machine
- Optional Agitated Hoppers
- Can Be Connected Straight to Cooking Kettle or Holding Tank
- Gentle Handling of Delicate Particulates
- USDA Approved
- Built to Dairy Standards

Options:

The 16-64oz can be ordered in three different volume options

- 4-16 oz per stroke piston
- 8-32 oz per stroke piston
- 16-64 oz per stroke piston



02/01/10



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Low-Profile Filler Hose Connections

Bevel-Seat connection to cooking kettle.

