

FLAVORSEAL® Pumps and Pump Stations

Product Name: Low Profile Filler/Depositor

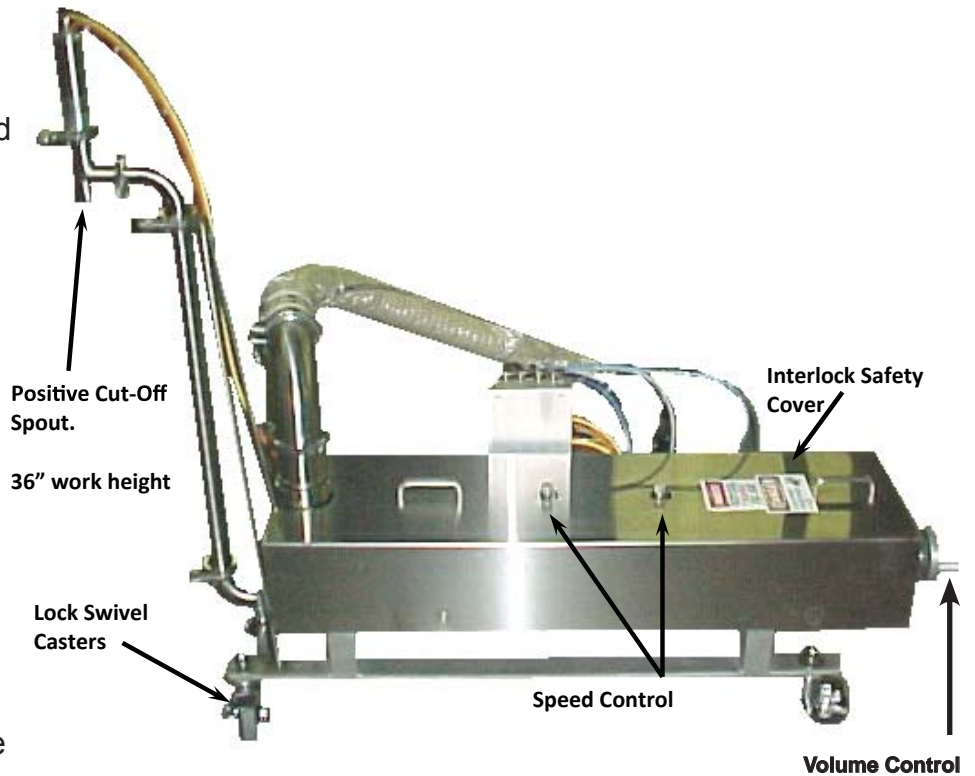
General Description:

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. Adjustable dispensing volume from 16 to 64 ounces per stroke. 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

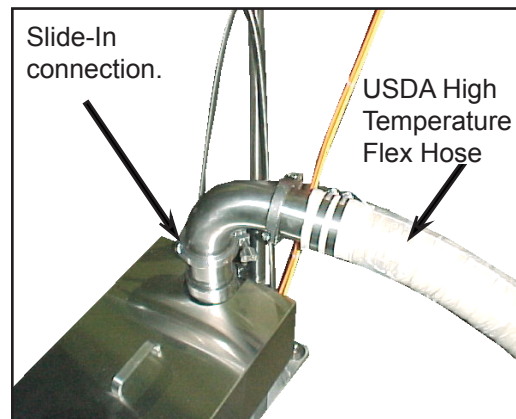
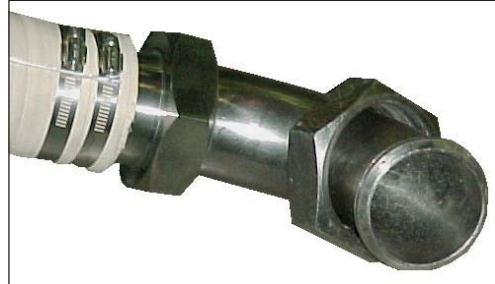


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Low-Profile Filler Hose Connections

Bevel-Seat connection to cooking kettle.



Low-Profile Filler with Optional Hopper

