

# CARRUTHERS VOLUMETRIC FILLING TECHN

**Carruthers' high-speed rotary filling machines** use innovative volumetric filling technology to solve hard-to-fill product problems. Our 12- and 24-PAK models are designed to fill non-liquid solids such as meat, poultry, seafood, rice, pasta, vegetables and more.

Capable of filling cans, jars, and cups, our high-speed PAK fillers reach speeds up to 600 cans per minute with fill weights up to 1-lb. per portion. Featuring 12 or 24 single fill stations respectively, Carruthers fillers accurately portion product at very high volumes – products that are often referred to as "hand fill only".

# **BENEFITS / FEATURES**

### Maximizes product yields and minimizes waste.

- Target fill sonic sensor assures fill weight accuracy (±2%) is achieved within each fill station
- Bowl-fill process minimizes fines and reduces product damage due to more efficient processing
- Accurate product placement into containers as a result of tightly formed portions
- Non-stick tamper heads assure product is accurately deposited/filled

### **Enables versatile, flexible filling.**

- Quick and easy 'on the fly' adjustments to fill weights
- Designed to enable indexing between containers for labeling, weighing, and rejects
- Allows for connection with product infeed systems
- Models are easily adaptable for future applications

#### Reduces maintenance and downtime.

- Simplified design for ease of maintenance and service due to less complex parts
- Direct drive results in less maintenance and reduced downtime (e.g. no chains and sprockets)

#### Features easier cleanability and superior hygiene.

 Few parts and less intricate parts (e.g. fewer sharp edges and oddly shaped features) enables easier cleaning and improved hygiene

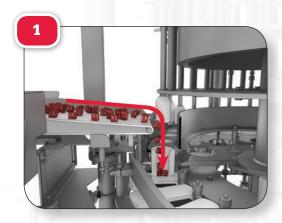
#### Equipped with easy to use controls.

 Operator interface is equipped with a user-friendly color touch screen equipped with troubleshooting, diagnostics and service data.

#### Designed for safer filling.

Interlock guarding system to protect operators from hazardous motion.
Meets highest safety ratings and standards.

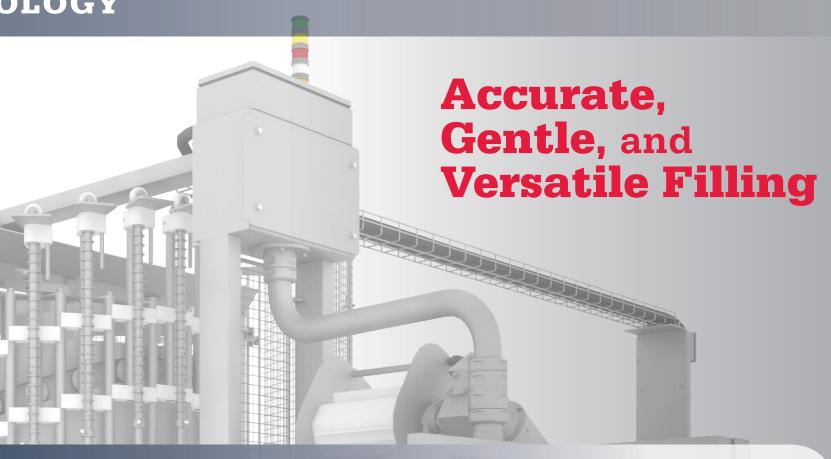
# METHOD OF OPER



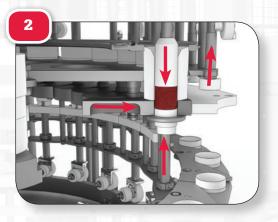
Product feeds into the fill basin. The pockets are shuttled out and block product from falling into the pocket holes. The lower plungers are down and the upper plungers are up in position.



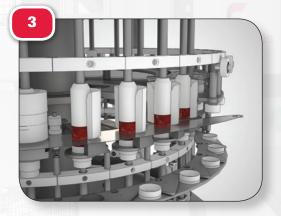
# **OLOGY**



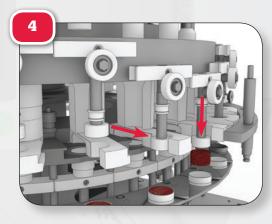
# RATION



The pockets shuttle in and product is compressed to form the set volume and density. The lower plungers extend up to a height set by the operator through an adjustment to the lower plunger cam position while the upper plungers extend down in position.



A stationary knife cuts the portion as the machine rotates the end of the compression zone past the knife's edge.



Lower and upper plungers retract while the pocket shuttles out to the tamping orbit. The tampers push product out of the pocket into the container.





# **TECHNICAL SPECIFICATIONS:**

| FEATURE                 | 24-PAK                   | 20-PAK                   | 12-PAK                   |
|-------------------------|--------------------------|--------------------------|--------------------------|
| Maximum Container Size  | 307 diameter can size    | 404 diameter can size    | 404 diameter can size    |
| Electrical requirements | 208/230 VAC; 380/460 VAC | 208/230 VAC; 380/460 VAC | 208/230 VAC; 380/460 VAC |
|                         | ± 10%, 3-Phase, 15 KVA   | ± 10%, 3-Phase, 15 KVA   | ± 10%, 3-Phase, 15 KVA   |
|                         | 50/60 Hz                 |                          | 50/60 Hz                 |
| Electric Motor          | 3-hp, 3-ph               | 3-hp, 3-ph               | 3-hp, 3-ph               |
| Controls                | PLC Touch Screen         | PLC Touch Screen         | PLC Touch Screen         |

# **CAPACITIES:**

| MODEL  | QTY<br>FILL STATIONS | CANS PER<br>MINUTE | MAXIMUM PORTION<br>DIAMETER | MAXIMUM PORTION<br>HEIGHT | MAXIMUM PORTION<br>WEIGHT |
|--------|----------------------|--------------------|-----------------------------|---------------------------|---------------------------|
| 12-PAK | 12                   | 300                | 3.625 in. (92.07 mm)        | 2.375 in. (60.3 mm)       | 0.5 lb (0.22 kg)          |
| 24-PAK | 24                   | 600                | 3.125 in. (79.37 mm)        | 2.375 in. (60.3 mm)       | 0.5 lb (0.22 kg)          |





4780 NW 41st St, Ste. 100 • Riverside, MO 64150

Tel 913.888.3333 | Toll Free 800.862.7536 | Fax 913.888.6440 | email: sales@marlen.com | www.marlen.com



MARLEN INTERNATIONAL IS A MEMBER OF THE  ${\bf DURAVANT}$  FAMILY OF COMPANIES

www.duravant.com