



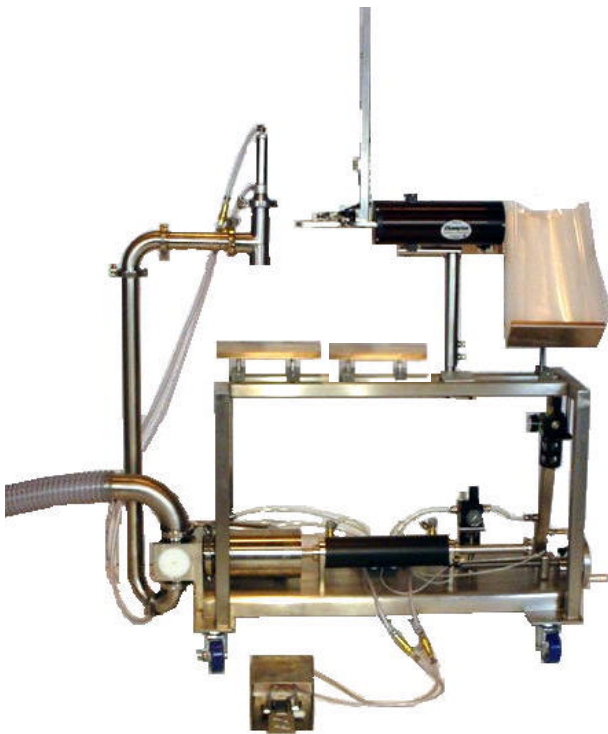
EQUIPMENT, INC

FOOD SERVICE LINE OF QUALITY PRODUCTS

Item No. _____

**MODEL: TPFS-12X41-09
VOLUMETRIC PISTON
PUMP FILL STATION
(AIR ACTUATED)**

AIA file number—4100 Food Service



STANDARD FEATURES

- All product contact surfaces are 316L stainless steel as protection against hot high acid products such as tomato based sauces.
- Dispensing volume is adjustable by means of a manual hand wheel and lead screw for a range of 32 ozs. to 128 ozs.
- Unit is equipped with a 3" inlet port (product suction side) and delivered into a flexible casing container via a 2" vertical feedline. A heat shield is provided at the dispense valve to avoid burns when hot filling the casings.
- To activate a fill cycle requires the operator to step on the furnished foot pedal for manual metered filling, or as a continuous transfer operation from kettle to kettle, or during clean up.
- The unit is mobile and mounted on (4) lockable, swivel polyurethane casters.
- Pneumatic flow controls are furnished to regulate cycle speed as required for fill volumes.
- An adjustable pouch holder is furnished to hold a supply of pouches or casings.
- An adjustable work surface is furnished directly below the fill/dispense valve as support for the filled casing during clip and cutoff operation.
- Unit is furnished with (2) separate air filter/lubricator/regulator assemblies to protect the pump air operated components and another for the Tipper Tie. No electricity is required.
- Unit is designed for daily cleaning by wash down and in-sink cleaning and sanitizing of all product contact components by disassembly without tools as required by NSF, U.S.D.A and F.D.A for sanitation requirements.
- Unit is equipped with 10 ft. of airline hose to connect with customer air supply.
- Unit is equipped with (2) 3-ft sanitary flex lines to connect pump to kettle with clamps and gaskets.
- Frame acts as a surge tank for compressed air with automatic water drain.
- Casing clipper – model Z-4100H, air operated casing clipper as made by Tipper Tie and mounted as part of the pump station. Includes automatic clip feeding mechanism, safety shut-off valve, and air pressure gauge.

Note: Inlet and Outlet of Pump are Reversible

The Pump Fill Station is U.S.D.A Accepted and F.D.A. Compliant.

Consultant and Contractor Approvals:



EQUIPMENT, INC

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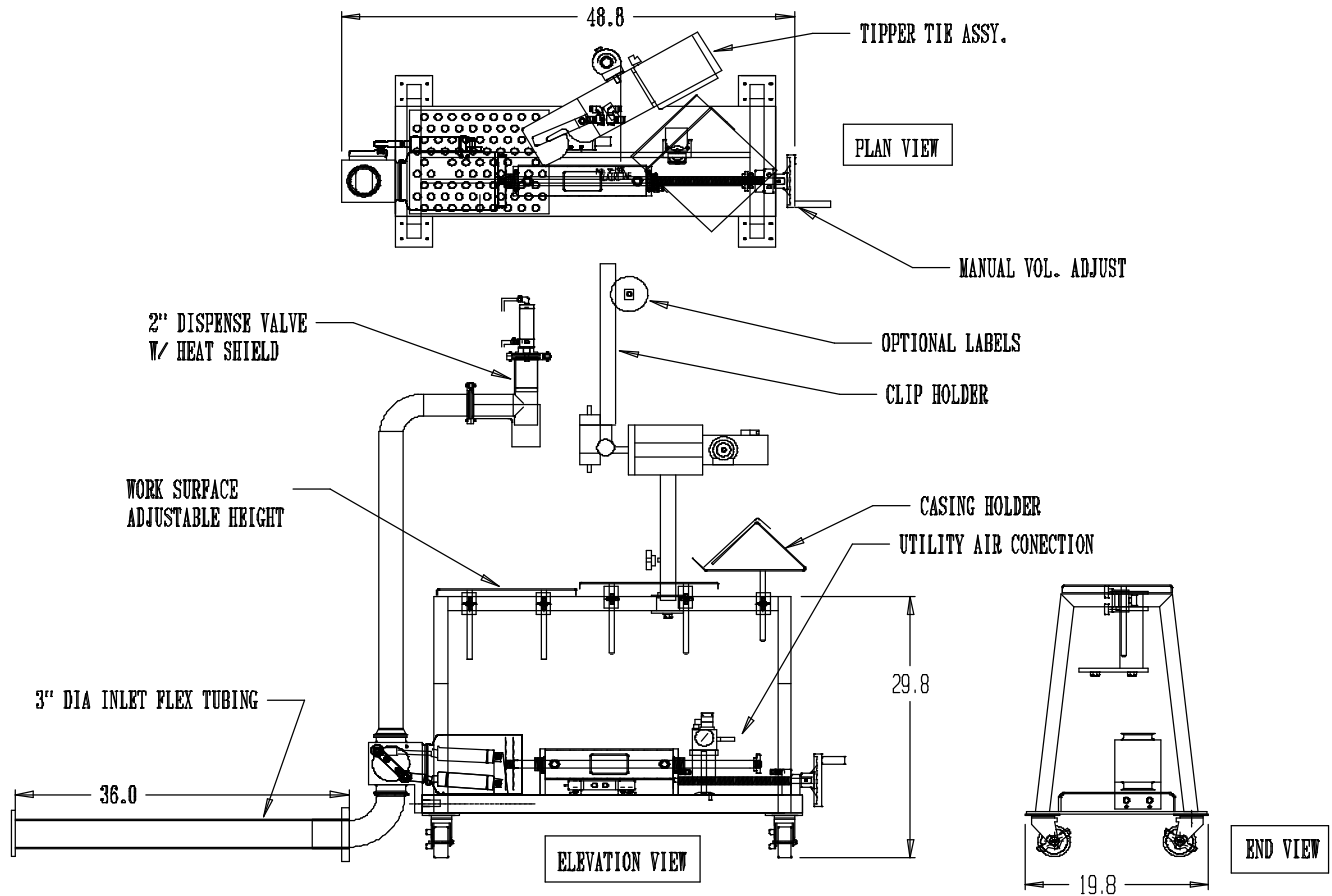
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AIA file number - 4100 Food Service

MODEL: TPFS-12x41-09 VOLUMETRIC PISTON PUMP FILL STATION (AIR ACTUATED)



MODEL	PUMP BASE WIDTH.	PUMP BASE LENGTH.	PUMP MAX STROKE	ROTARY VALVE DIA	NOZZLE DIA	CAPACITY
TPFS-12x41-09	19.8	41	9	4	2	32 TO 128 OZ

UTILITY REQUIREMENTS

A= Air Pressure, 90 PSI min of clean, dry, filtered shop air
1/4 NPT Hookup at pump/fill station
20 SFM at 12 average fill cycles/minute

Electric - None Required

MINI SPECIFICATION

The TUCS Pump/Fill Station has a precise and repeatable product pumping capacity of 32 oz. to 128 oz. per stroke. It operates at product temperatures of +200 deg F. to +40 deg F. for the filling and sealing of special cook/chill casings or other suitable containers. The unit is completely air operated and simple to use and clean. Only (1) operator is needed for manual filling operation or continuous kettle to kettle transfer & cleanup. No tools required for end-of-day disassembly & clean up. Foot Pedal Included. Two 3' flex hoses included. Casing Holder and air filter/Regulator included.

OPTIONS

- Existing Steam Jacketed Kettle Adapter kit for attachment of pump station to the 1.5" or 2" diameter tangent kettle draw-off outlet (requires a field sweat connection by others to existing outlet). Great for transferring light salad dressings, sauces, and soup base stock.
- Manual Tape label maker for use with "Tyvek" Labels to identify each casing with Product Declaration, Date, Use by Date, and Batch Number
- Air compressor – 5 hp compressor Refrigerated air dryer—wall mounted
- Other Nozzles and Metering Barrels are available



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