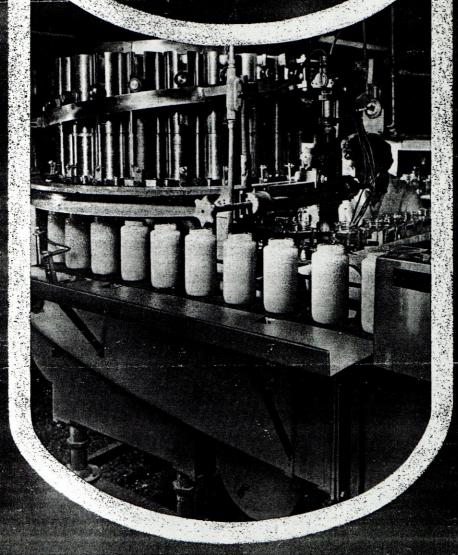


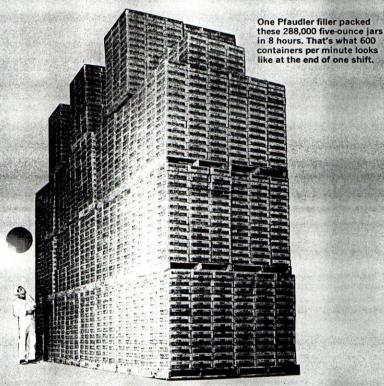
ROTARY PISTON FILLERS

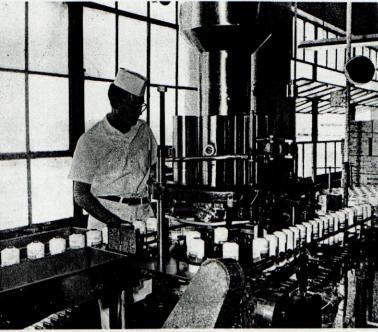


Some thirty different aerosol products are packaged by this 6-station Pfaudler filler at Rexall Drug and Chemical Corporation, St. Louis, Mo.



From the squatty tin of deviled ham to the 404 can of fruit punch, including the narrow-neck salad oil bottle and aerosol dessert topping, about the only container a Pfaudler filler can't fill is the shopper's cart.





FROM SOUP TO FUDGE, BIG CANS OR SMALL...

. . . fill them all with Pfaudler fillers. Pfaudler Rotary Piston Fillers will accommodate food products generally handled by gear or piston pumps, from light or viscous liquids to semi-solids.

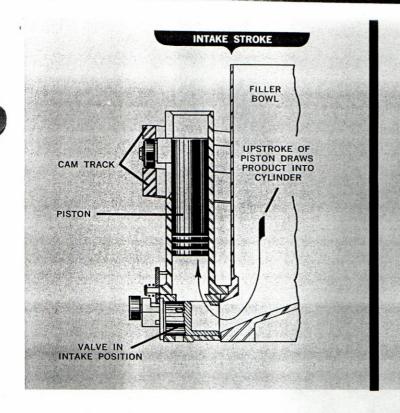
A complete range of models is available—from 6 to 36 stations per machine with filling speed range of 40 to 1000 containers per minute. Fill as little as one or two ounces at a time, or as much as five quarts, in large-neck or open-mouth containers of metal, glass, plastic or foil-fiber.

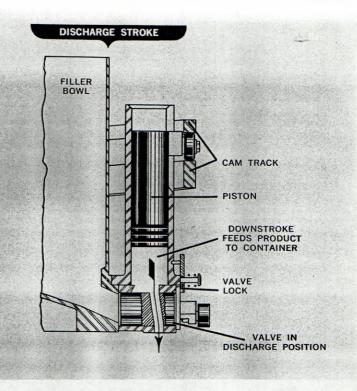
A few of the products handled by Pfaudler Rotary Piston Fillers

Aerosols
Applesauce
Baby Food
Barbecue Sauce
Berries, Sliced Frozen
Cherry Pie Mix
Chili
Citrus Juice Concentrate
Cranberry Sauce
Cream Style Corn
Cream Whip Products
Dietary Beverages

Dog Food
Hash
Hot Fudge
Jam, Jelly, Preserves
Macaroni Dinner
Mayonnaise
Meat Paste and Pâté
Meat Sauces
Milk Products
Mushroom Sauce
Mustard

Oil and Anti-Freeze Petroleum Jelly Pineapple, Crushed Potted Meat Pumpkin Salad Dressing Soups Spanish Rice Stews Syrups Tomato Paste





HOW PFAUDLER FILLERS OPERATE

Simplicity of design, a basic characteristic of Pfaudler Rotary Piston Fillers, is exemplified in the operating sequence of the machine.

The machine itself consists essentially of a bowl, body, pistons, cylinders, valves and actuating mechanism. Filling and discharge actions of the filler are shown above. The piston roller, operating in the cam track, first raises the piston and draws the product from the filler bowl through the valve intake port into the cylinder. Action of the valve roller on the valve cam rotates the valve so that the intake port closes and the discharge port opens.

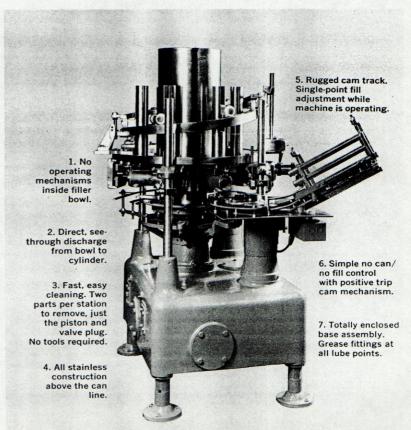
The downstroke of the piston forces the product out of the cylinder through the discharge port into the container. A second valve cam then returns the valve to the intake position as the piston begins to travel upward on its intake stroke.

Empty containers are fed from a can chute or conveyor to a screw which is synchronized with a star wheel. This positions the cans in micarta chucks which carry them around stainless steel rails under the filling stations. Containers are discharged to a conveyor with a straight line take.

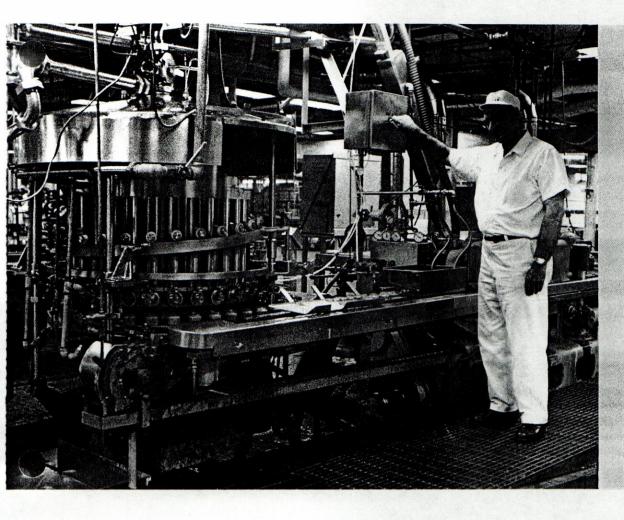
Fill Adjustment — Amount of container fill is governed precisely by the length of piston stroke, which in turn is controlled by the slope of the cam track. A fine-thread adjustment screw tilts the cam track either upward or downward to compensate for variations in rate of product flow or changes in

container size. The amount of fill is proportionally adjusted at all stations simultaneously and can be so regulated while the machine is operating.

No Can, No Fill — Should there be no container under the filling station, a trip device moves the valve-opening cam out of engagement-position so that the valve remains closed during the remainder of that one revolution of the filling machine. Unpackaged product is returned to the bowl.



These seven operating features are found only on a Pfaudler Rotary Piston Filler.



TODDLER Food, a new line of some ten different baby food preparations, is packed in 6½-ounce jars at 30,000 per hour with this 28-station Pfaudler filler at Gerber Products Company, Fremont, Michigan.

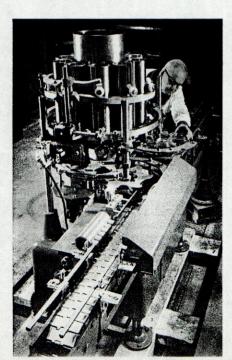
FAST, ACCURATE FILL... WITHOUT PRODUCT SPILL

Pfaudler fillers are designed to assure proper balance of smooth piston fit and small product cushion. No surge. No leakage. No splashing.

Operation of the fillers is independent of gravity flow. Hydraulic action of the piston assures a precise quantity of product delivered to the container even with viscous or mixed-solids products. Fill is measured by the controlled stroke of the piston operating within an accurately-machined cylinder. A rigid, non-flexing cam track assures maximum accuracy. As a result, accuracy can be held to $\pm 1/10$ fluid ounce for many products.

To eliminate spillage, containers are discharged to the closing machine in a straight line and filling machine and closer are synchronized for smooth transfer of containers. Containers flow in a continuous line, with no stop and go. Pfaudler fillers also have a can-tilt adjustment to allow higher speeds with low viscosity products.

Smooth handling of containers through synchronization of infeed, filler and closer also assures that even lithographed cans and jars can be filled without marring. There is no contact with the top of the container and the machine. Micarta parts are used to guide and position containers.



Continuous through-feed conveyor is driven from the base of this 10-station filler as is the feed screw that times containers into the machine.

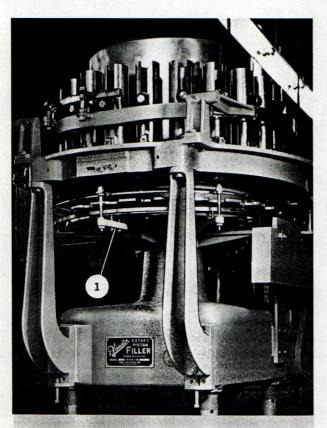
CLEAN-UP IN 30 MINUTES

Most operators clean a Pfaudler filler thoroughly in just one-half hour. No tools or hoist required. Remove only two parts per station—piston and plug.

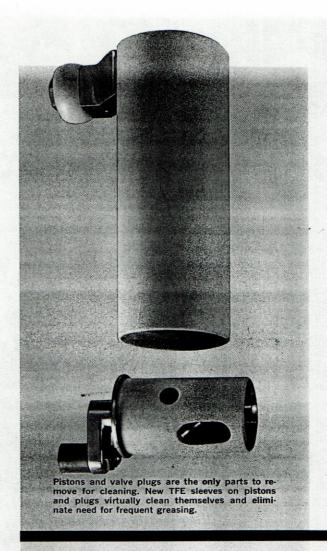
Just twist the valve locks and slide the plugs out of the valve body. Pistons are lifted out of the cylinders in the intake position. With pistons and plugs removed, all product contact surfaces are easily accessible to cleaning and quick visual inspection.

Drainage is fast and complete because the bottom of the filler bowl is sloped to the valve housing. Cleaning agents flow through quickly and are easily rinsed away. No adjustments to the machine are required after cleaning.

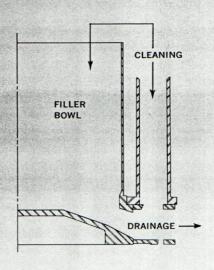
Materials of construction—The materials used in a Pfaudler filler are selected on the basis of their long-term corrosion resistance to foods and normally used cleaning agents. Those parts in direct contact with the product are either type 316 stainless steel, TFE polymer, or high-nickel alloy. Above the can line, only stainless and non-ferrous alloys are used. Base and legs plus other exposed metal parts below the can line are painted as required. Over-all use of materials is in accordance with established sanitary requirements for the food industry. Substitute materials can be supplied when requested.



Back view of Pfaudler filler shows accessibility of can path adjustment (1). Container tilt is controlled to compensate for centrifugal force and prevent product throw-out.



Cone-shaped bottom of filler bowl assures quick, complete drainage for fast cleaning. All product contact surfaces are open to mechanical cleaning and visual inspection.



A MINIMUM OF MAINTENANCE

Pfaudler fillers have only four primary wearing parts—piston roller, valve roller, valve trip cam and valve lock pad. All are inexpensive, conveniently stocked and quickly installed. There are no connecting rods, wrist pins or piston rings.

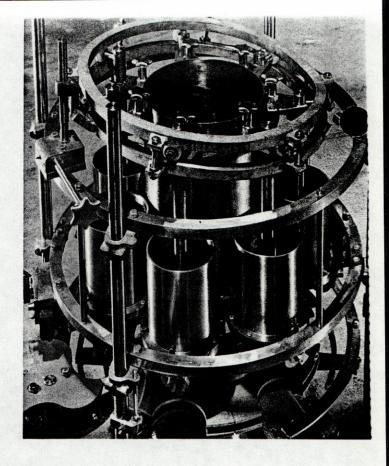
Since pistons and valve plugs are lubricated by the product handled, they are not considered wearing parts subject to periodic replacement. New TFE covered pistons and plugs are effective with nonlubricating products.

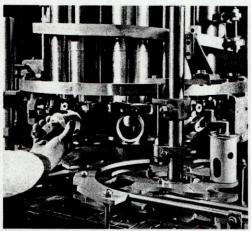
All shafts are splined for more precise alignment and longer service. Base assembly is totally enclosed with no exposed gearing.

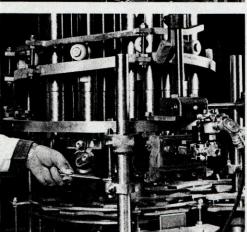
Each unit is supplied with a complete instruction manual and spare parts list.

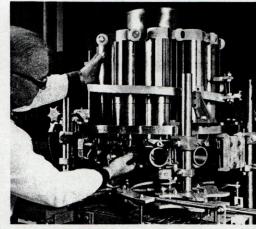
No matter where your plant is located, one of our seventeen field servicemen is but a phone call away.

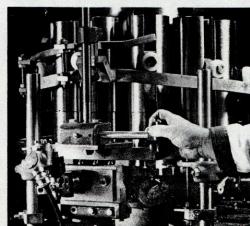
The 7-station RP filler is designed especially to handle #10 tins, gallons, 5 quarts and other large volume containers at speeds of 40 to 100 a minute.



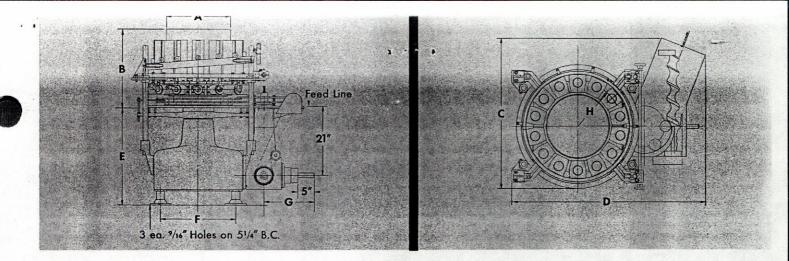








To change container height on any Pfaudler filler is quick and easy. Four simple steps are involved: (1) Operator raises pistons and removes valve plugs, (2) Filler bowl is then easily rotated to the new height, (3) Piston and valve cam ring are set by adjusting support screws, (4) Final fill adjustment is made from a single point while the machine is operating.



SPECIFICATIONS—Plaudler Rotary Piston Fillers

Mode	I RP-6	RP-7	RP-10	RP-14	RP-21	RP-28*	RP-35	RP-36	
	Operating	Data	医*气管操				An 2.45 M		
Rated speed** (c.p.m.)	60 to 175	40 to 100	100 to 300	150 to 400	225 to 600	300 to 800	375 to 1000	375 to 100	
Number of stations	6	7	10	14	21	28	35	36	
Container diameter	202 to 404	401 to 700	202 to 404	202 to 404	202 to 404	202 to 404	202 to 303	202 to 40	
Capacity of fill*** (fluid oz.)	50	160	50	50	50	50	24	50	
Capacity of filler bowl (gal.)	9	15	9	25	41	88	88	153	
Horsepower required	1	11/2	1	11/2	11/2	11/2	3	3	
Floor area (sq. ft.), approx.	15	21	15	21	25	30	30	45	
	Dimensio	ns (inches)							
A Filler bowl dia.	113/4	131/2	113/4	19	26	37	37	50	
B Height above feed line (less container)	22	27	22	22	22	22	22	22	
C Width, approx.	39	52	39	52	55	55	55	71	
D Length, approx.	54	56	54	56	65	78	78	91	
E Feed line height**** (adjustable)	30 to 34	30 to 34	30 to 34	30 to 34	30 to 34	30 to 34	30 to 34	30 to 34	
F Centerline of legs	235/8	23	235/8	23	23	23	23	48	
G Feed star centerline	177/8	151/4	171/8	151/4	151/4	151/4	151/4	151/4	
H Can path radius	10	14	10	14	171/2	227/8	221/8	293/8	
	Shipping	Information	1						
Net weight (lb.), approx.	2000	2600	2350	2875	3800	4150	4400	8950	
Crated weight (lb.), approx.	2300	3075	2550	3190	4150	4485	4850	9450	
Boxed for export (lb.), approx.	2525	3475	2800	3575	4400	4900	5250	9900	
Displacement of export box (cu. ft.), approx.	140	140	140	140	140	140	140	240	

^{*28} stations also offered on RP-21 frame to handle 300 to 800 c.p.m., 303 dia. can maximum size, 24 oz. fill. Dimensions for RP-21 apply.

INFORMATION NEEDED TO PREPARE YOUR QUOTATION:

- 1. CONTAINER—Supply a sample of each container or the following data:
 - Material (Metal, Glass, Other)

Height

Diameter

Size of Opening

- PRODUCT—Forward samples in the as-filled condition, if possible, and indicate filling temperature, viscosity and specific gravity.
- 3. CONTAINERS PER MINUTE to be filled.
- 4. TYPE OF SEAMER OR CAPPER (make and model).
- 5. ACCESSORIES NEEDED and any special plant conditions.

Change Parts—Your Pfaudler filler is equipped to fill a given container of specified diameter and height. Change parts are available to handle other containers.

Patents-Pfaudler Rotary Piston Fillers are covered by one or more of the following U.S. Patents-2,759,649; 2,725,169; 2,666,564.

^{**}Filling speeds depend on product, temperature and container size.

^{***}Subject to size of cylinders furnished.

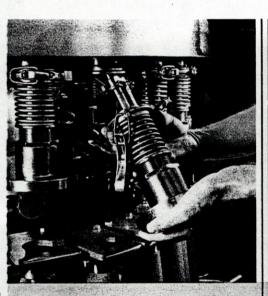
^{****}Longer base legs can be provided.

A COMPLETE LINE OF FILLERS

Pfaudler fillers are used throughout the world packaging a host of products ranging from food preparations and lube oils to anti-freeze and cosmetics, in both conventional and aerosol containers. Rugged design, coupled with simplified operation; quick, thorough cleaning; and the ability to handle almost any viscosity and container shape, are just a few of the many reasons why Pfaudler fillers are used more than any others.

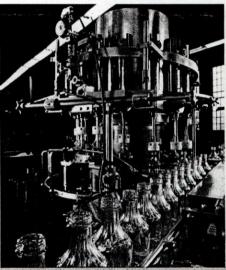
Rounding out the extensive line of Rotary Piston Fillers is a full array of Pfaudler® Gravity, Lube Oil and Bottom-Fill machines. Each design is complete in terms of the range of filling speeds offered and the diversity of container sizes accommodated. There's the right kind and capacity Pfaudler filler for packaging almost anything from a light-liquid fruit juice to creamy cottage cheese to a garnished soup. One or two ounces at a time, up to five quarts per fill. Be it a wide mouth can or narrow neck bottle. All of which makes little difference to a Pfaudler filler.

Throughout the food, drug and petroleum industries Pfaudler fillers will be found "on line" delivering a fast, accurate fill, day in and day out.



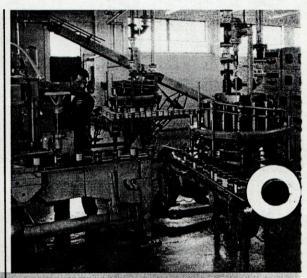
Gravity Filler

A clean smooth fill for free-flowing liquids, hot or cold. Ideal for fruit juices, sauces and wines. Accuracy to $\pm \frac{1}{2} n''$ for most liquids. Quick detach valve assembly can be removed, cleaned and then replaced on the machine in about two minutes. All working parts are enclosed. Your product contacts only stainless steel. Five models offered from 9 to 24 stations operating from 40 c.p.m. with a #10 can, up to 465 per minute filling a 5 oz. container.



Bottom-Fill Filler

Essentially this is a rotary piston type filler with an extended nozzle that projects into the container. This close-to-the-liquid fill means no bubbles or foaming. It delivers a void-free fill with mayonnaise and salad dressing. It is well suited to handling narrow neck bottles containing heavy viscous materials and those that tend to foam. With most products a metered accuracy of \pm 1/10 fluid ounce is typical at speeds up to 560 c.p.m. Five models available offering from 7 to 28 stations.



Lube Oil Filler

The 36-station Pfaudler lube filler delivers 600 quarts per minute without splash or spill. Seven other models answer the low to medium range speed requirements. The 7-station model, which is also available as a Bottom-Fill machine, handles gallon size and 4-liter cans in both round and "F" styles. To prevent spills at high filling speeds, a special tilt adjustment of the can rail compensates for centrifugal force. A single point fill control that is standard on all models gives precise adjustment at full operating speeds.

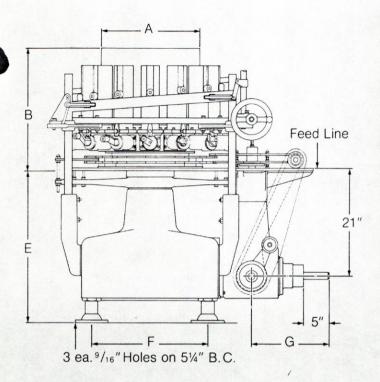
PFAUDLER DIVISION OF RITTER PFAUDLER CORPORATION

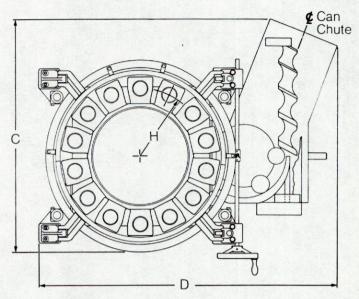
1000 WEST AVENUE ROCHESTER, NEW YORK 14603



Also:

Ritter Pfaudler Canada Ltd., Toronto: Pfaudler International G.m.b.H., Basel, Switzerland; Ritter Pfaudler Asia Limited, Hong Kong; Pfaudler Permutit S.A. de C.V., Mexico City.





Specifications: Pfaudler Rotary Piston Fillers

Model Number	RP-6	RP-10	RP-14	RP-21	RP-28*	RP-35	RP-36	RP-54	RP-7G	RP-14G
Operating Data										
Rated speed (cpm)** Number of stations Container diameter Capacity of fill (fluid oz.)† Capacity of filler bowl (gal.) Horsepower required Floor area (sq. ft.), approx.	60 to 175 6 202 to 404 52 9 1 15	100 to 300 10 202 to 404 52 9 1 15	150 to 400 14 202 to 404 52 25 1½ 21	225 to 600 21 202 to 404 52 41 1½ 25	300 to 800 28 202 to 404 52 88 2 30	375 to 1000 35 202 to 303 28 88 2 30	375 to 1000 36 202 to 404 52 153 3 45	500 to 1500 54 202 to 303 52 250 5 50	40 to 100 7 401 to 700 160 15 1½ 21	80 to 200 14 401 to 700 160 82 2 30
Dimensions (inches)										
A Filler bowl diameter B Height above feed line (less container) C Width, approx. D Length, approx. E Feed line height (adjustable) ‡ F Centerline of legs G Feed star centerline H Can path radius	11 ³ / ₄ 22 39 54 30 to 34 23 ⁵ / ₈ 17 ⁷ / ₈	11 ³ / ₄ 22 39 54 30 to 34 23 ³ / ₆ 17 ⁷ / ₆ 10	19 ¹ / ₄ 22 52 56 30 to 34 23 15 ¹ / ₄ 14	26 ¼ 22 55 65 30 to 34 23 15 ¼ 17 ½	37 22 55 78 30 to 34 23 16 ³ / ₄ 22 ⁷ / ₆	38½ 21¾ 55 78 30 to 34 23 16¾ 22⅙	50 25½ 71 91 30 to 34 48 17¼ 29¾	59¼ 25½ 71 102 30 to 34 48 17¼ 33 ⁹ / ₁₆	14 27 52 56 30 to 34 23 151/4	31 ³ 4 27 55 78 30 to 34 23 15 ³ 4 22 ⁷ 8
Shipping information										
Net weight (lb.), approx. Crated weight (lb.), approx. Boxed for export (lb.), approx. Displacement of export box (cu. ft.), approx.	2000 2300 2525 140	2350 2550 2800 140	2875 3190 3575 140	3800 4150 4400 140	4150 4485 4900 140	4400 4850 5250 140	8950 9450 9900 240	9150 9700 10,300 460	2600 3075 3475 140	3600 4250 4700 140

U.S./Metric Conversion Table

To Convert	То	Multiply by	To Convert	То	Multiply by
Ounces (U.S. fl.)	Cu. Centiliters	29.574	Inches	Centimeters	2.540
Gallons (U.S. fl.)	Liters	3.785	Pounds (avoir.)	Kilograms	.454
Sq. Feet	Sq. Meters	.093	Cubic Feet	Cubic Meters	.028

Change Parts: Your Pfaudler filler is equipped to fill a given container of specified diameter and height.
Change parts are available to handle other containers.
Patents: Pfaudler Rotary Piston Fillers are covered by one or more of the following U.S. Patents—2,759.649: 2,725,169. 3,489,186.

^{*28} stations also offered on RP-21 frame to handle 300 to 800 cpm, 303 dia. can maximum size, 24 oz.-fill. Dimensions for RP-21 apply.

**Filling speeds depend on product, temperature and container size. | Subject to size of cylinders furnished. | ‡Longer base legs can be provided.