

SERVO PUMP FILLER SP-02S

Hinds Bock Servo Pump Fillers are perfect for liquid or semi liquid products with or without particulates. Viscosities can range from thin dressings or brine to mash potato or chunky chicken noodle soup.

The latest Servo motor controls are recipe driven — the operator simply enters a recipe or SKU and the filler automatically recalls and sets the fill parameters.

The servo controller makes change over from one size container to another quick and easy without change parts and the sanitary pumps are CIP (clean in place).

Jacketed hoppers or heated fillers are available for hot fill applications and hopper agitation is available for gently maintaining the proper ratio of liquids and solids.



Equipped with a spout that is both positive shut-off and blow-off for clean accurate filling.

Available in single or multiple spout/pump models and are ideal for a wide range of flowable products.

- Sauces, dressings, dips, condiments, deli salads.
- Ready to eat Macaroni n' Cheese or Fettucini Alfredo.
- Fruit desserts with particulates and pieces.
- Pasta sauce with meat, and various meat fillings.

Examples of Various Speeds:

- 2.5 pounds of Mac and Cheese 45-50 per minute.
- 5 pounds of Potato Salad 40 per minute.

Many options are available including diving spout bridge for bottom up filling, conveyors, and rotary unscrambler and accumulator tables.

