

Hot Fill pumps



Product information

SKU	HOTFILLPUMPS
Product name	Hot Fill pumps
Dimensions	mm

Description

Hot Fill means that food is packed hot – minimum 85°C – and tight in bags. Then the bags are fast cooled down to 3 degrees. Products have longer shelf life and the cooking bags retain aroma and overall quality of the food offering a full taste experience. Food is warmed with or without bags in suitable way. Hot Fill is used for liquid or puree types of food.

Metos Hot Fill pumps ensure quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen. Changing the filling process from bags to containers only takes a few moments.

Metos Hot Fill pumps ensure uniform portions. Operating the machine is managed via a modern touch-screen display with a user-friendly interface and built-in programmes. The display also controls how quickly the product is to be dispensed allowing flexibility in the workflow.

Dispensing hot food products is normally associated with a number of health and safety risks. These risks are minimized with a fully automated dispensing system. Additionally the pumps prevent effectively inappropriate working positions.



There are three Hot Fill pump models; Hot Fill DOS 1, Hot Fill DOS 2 and Hot Fill DOS 3. Fully automatic DOS 3 controls make sure that the operator avoids any direct contact with the 90°C hot product. The automatic bag-packing unit seals the bags once they are filled. Furthermore the need for lifting products over long distances is reduced since the ready packaged dishes are transported from the filling station to the operator via a small conveyer belt.

HOT FILL DOS 1

for dosing and packing liquids

- Dispensing of pures, puddings, fruit desserts, soups and sauces
- Doses directly from kettle to hot fill bags or containers
- Increases food shelf life
- Minimizes risk for burning
- Increases work safety
- Reduces occupational injuries to shoulders and wrists
- Optional built-in height-adjustable worktop
- Optional built-in compressor
- Silent
- All stainless steel construction

Cleaning is managed by the built-in semiautomatic CIP system. Here all internal pipes, tubes and valves are cleaned. Naturally all loose parts are dishwasher safe.

HOT FILL DOS 2

for dosing and packing multiple products with large particles

- Dispensing of pures, puddings, fruit desserts, soups and sauces
- Doses directly from kettle to hot fill bags or containers
- Quick change between bag holder and roller track convenient for GN-containers
- Increases food shelf life
- Touch-screen display
- Swivel wheels and brakes allow for portability and stability
- Minimizes risk for burning
- Increases work safety
- Reduces occupational injuries to shoulders and wrists
- All stainless steel construction

The optional fully automated CIP system significantly reduces hours spent on cleaning the machine. In addition, a fully automated CIP system allows for the programming of specific cleaning tasks.

HOT FILL DOS 3

fully automatic dosing and packing

- Dispensing of pures, puddings, fruit desserts, soups and sauces
- Doses directly from kettle to hot fill bags
- Increases food shelf life
- Fully automated dosing and packing
- Fully automated cleaning system
- Touch-screen display
- Temperature alarm with data logging.



Built-in USB data logging for logging time and temperature

- 1 kg to 4 kg HOT-FILL bags
- All stainless steel construction

The CIP system cleans all internal parts like tubes, pipes, valves and pump. The fully automated cleaning system applies detergent and disinfectant automatically.

Contact our sales and we will design a working pumping system for your professional kitchen.