

Metos Hot Fill -pumps



Product information

SKU	HOTFILL
Product name	Metos Hot Fill -pumps
Dimensions	mm

Description

Hot Fill means the bag-packing of food, that is at least 85°C, tightly into bags which are then quickly cooled down to 3°C. In this way, food will last for a longer time and both the taste and vitamin content are better preserved. The food can either be warmed up in a temperature suitable for the bag or without a bag. The Hot Fill -method is usually used to dispense foods that are liquid or mashed.

Metos Hot Fill -pumps are intended for the efficient and quick bagging of liquid foods straight from the pot to the bag. Soups, sauces and mashed potatoes can be distributed effortlessly. Due to the built-in scale, the product is weighed automatically during the same work stage. Changing the administration process from bags to containers is easy and convenient. Metos Hot Fill -pumps ensure the congruence of the portions. The portion size and the speed of the dispenser are set up using the touchscreen and the different programs available. Therefore, the workflow is flexible and effortless.

The dispensing of hot foods usually comes with many health and safety risks. These risks can be minimized with the help of using either the manual or automatic dispensing system. In addition, the pumps effectively prevent bad posture while you work.

There are three Hot Fill -pump models available: Hot-Fill Dos 1, Hot-Fill Dos 2 and Hot-Fill

Dos 3. In the Dos 3 -automatic system, the user does not have to be in direct contact with hot foods that are close to 90 Celsius degrees. 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 conveyor belt.

HOT-FILL DOS 1 - portioning and bag-packing

Most important features:

- Portions soups, sauces etc.
- Portions directly from the pot into Hot-Fill -bags or containers
- Guarantees the longevity of products
- Minimizes the risk of scalding
- Increases workplace safety
- Reduces occupational injuries to shoulders and wrists
- Adjustable worktop (optional)
- Built-in compressor (optional)
- Quiet when used
- Made from stainless-steel

The built-in semi-automatic CIP -system cleans the pipes, hoses and valves in the machine. All removable parts are dishwasher safe.

HOT-FILL DOS 2 - portioning and bag-packing

Most important features:

- Portions mashed potatoes, soups, sauces etc.
- Portions directly from the pot into the Hot-Fill -bags or containers
- Quick change between the bag holder and roller track convenient for canteens
- Guarantees the longevity of products
- Touchscreen
- Swivel wheels and brakes allow for portability and stability



- Minimizes risks of scalding
- Increases workplace safety
- Reduces occupational injuries to shoulders and wrists
- Made from stainless-steel

The built-in semi-automatic CIP -system cleans the pipes, hoses and valves in the machine. All removable parts are dishwasher safe.

HOT-FILL DOS 3 - fully-automatic portioning and bag-packing

Most important features:

- Portions mashed potatoes, soups, sauces etc.
- Portions directly from the pot into the Hot-Fill -bags
- Guarantees the longevity of products
- Fully-automatic portioning and bag-packing
- Fully-automatic cleaning system
- Touchscreen
- Temperature alarm with data logging; built-in USB data logging for logging time and temperature
- 1-4 kg HOT-FILL bags
- Made from stainless-steel and easy to clean

Fully-automatic CIP -system cleans all the inner parts of the machine, such as pipes, valves and the pump. The cleaning system dispenses the washing detergent and the disinfectant.

Contact our sales unit, so that we can help you design a functional Hot-Fill -pump system that fits your needs.