

# How Does a Piston Filler Work?

# UNIFILLER

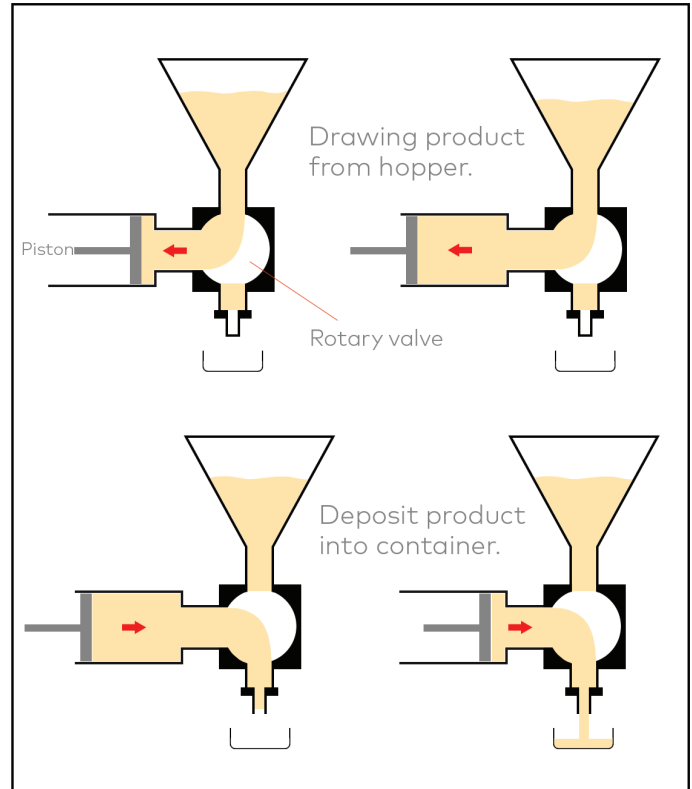
Piston filling is a technology that has many advantages:

- Low cost.
- Fast, accurate fill rates.
- Versatile - able to handle a wide variety of products.
- Gentle on your product.

## A PISTON FILLER WORKS IN 4 EASY STEPS:

1. The filler/depositor is activated by a signal is sent to the machine from an accessory such as a foot pedal.
2. The signal triggers the rotary valve to turn so that the product can now flow from the hopper into the cylinder.
3. The piston begins to pull the product from the hopper into the cylinder until the cylinder is full.
4. Once the cylinder is full, the rotary valve changes position which allows the piston to push the product through the cylinder and nozzle and into a container.

The amount of product that is deposited all depends on the portion size that is required or selected.



Example of how a single piston filler/depositor works

## Universal 1000i Depositor

Up to 120 cycles per minute based on portion size.



## TYPICAL APPLICATIONS

Single piston fillers and depositors are best suited for viscous products such as smooth or chunky fillings, batters, sauces, icing, pastes and some aerated products.

Rule of thumb is, if you can squeeze it through a pastry bag then it will generally work in a filler/depositor.