

# **RELIABLE BY DESIGN**

Reliability is the cornerstone that transcends our products and services. Great strides are taken to exceed expectations in production, quality, workmanship, longevity, safety, sanitary design and overall value. Reliability must be realized by all who come in contact with our products and services.

# **PRODUCTIVITY**

# **Designed for Greater Density** and Yield

Standard vacuum stuffers usually operate with only a partial vacuum (about 8 - 11" Hg) and use vacuum to draw product into the chamber. Conversely, Mepaco's 420v Vacuum Stuffer is designed to pull and maintain full vacuum (29" Hg.) The stuffer gently agitates product in its vacuum chamber to expose more area to deaeration, which results in greater density and yield. It also prepares the product for gas or vacuum packaging with better color and shelf life.

# SPEED AND EFFICIENCY

#### **Adaptable Feed Pressure**

The speed of the metering pump is adaptable from 0 to 100% in order to maintain the set feed pressure for satisfying the demands of downstream devices.

## **Simple Operation and Control**

The product continuously feeds through a Deaeration Enhancing Inlet Valve (DEIV) connected by 6" tubing to any upstream device. The inlet valve automatically opens and closes according to the level of product in the chamber. Product entering the vacuum chamber is deflected by the cone-shaped DEIV and is spread out to expose more area to vacuum.

### **Throughput**

Product feed rate can be set for various operations. The metering pump will generate the required pressure needed to maintain the set feed rate within hydraulic drive parameters.





All components are in full view and easy to access for maintenance, inspection and sanitation.



#### FEATURES AND BENEFITS

#### **High Vacuum Benefits**

- Increased production—up to 36,000 lbs/hr
- Increase product density and yield—no voids
- Built to USDA specifications with 304 stainless steel construction
- · Constrained bacterial growth
- · Longer product shelf life
- Enhanced product color
- Improved product uniformity

#### **Additional Benefits**

- Applicable for the meat, baking, pet food, prepared foods, dairy and confectionery processing industries
- Simple operation—with fast and easy clean-up and maintenance
- Portable and compatible with any upstream and downstream equipment
- Minimal expendable parts
- Water-cooled hydraulic system
- Tub configuration reduces residual product at shut-down or change-over
- Heavy guage construction





Vacuum Stuffer with Emulsifier



Onboard Vacuum Pump



420v Vacuum Stuffer with 11-10 IL in-line grinder



hydraulics and vacuum pump

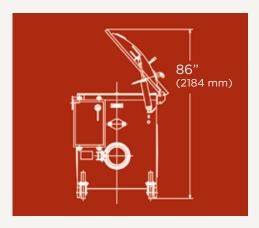
## **Standard Equipment**

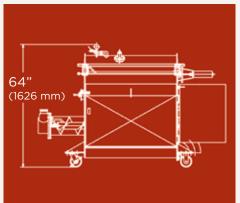
- Power operated cover with 1.25" FPT vacuum fitting, Lexan view windows and safety interlock
- Onboard load sensing system
- Conductance style probe Hi/Lo level control system
- Combination solid flight/paddle
  acitator
- 3" stainless steel feed pump
- All stainless steel hydraulic oil reservoir and base frame
- Large capacity hydraulic oil heat exchanger (water cooled)
- NEMA 4X control enclosure, 230/460 VAC, 3 phase, 60Hz
- 115 VAC control package with Power On/Off and Feedscrew On/Off

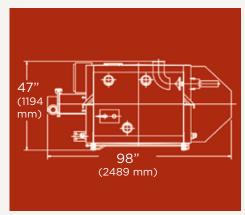
# **Equipment Options**

- Clean-in-place spray ball (CIP system not supplied)
- Non-standard deaeration chamber size
- Installation supervision and start-up service
- Parts cart

- Type 316 stainless steel construction
- Oversize DEIV (with continuous inlet package)
- 4" vane pump
- 3 and 4 vane pump configurations







# **MODEL 420V VACUUM STUFFER**

#### **Dimensions**

Open Height: 86 inches (2184 mm) Closed Height: 64.38 inches (1626 mm)

Length: 98 inches (2489 mm) **Width:** 47 inches (1194 mm)



SPECIFICATIONS	
Deaeration Chamber Capacity:	24 cu ft (.68 cu m,) 1200 lbs (544 kg) nominal
Pump Throughput:	20,000 lbs/hr (4990 kg/hr) nominal, 36,000 lbs/hr (16,329 kg/hr max*)
Maximum Pressure:	150 psi (10.34 bar)
Hydraulic Power Unit:	20 HP (14.91 kw) standard
Vacuum Pump:	5 HP (3.7 kw)
Air Required:	2 cu ft (.056 cu m) at 100 psi (6.89 bar) per cover opening
Outlet Size:	3 inches (7.62 cm)



# PART OF THE APACHE STAINLESS EQUIPMENT CORP. FAMILY

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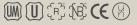






PIP (Process Industry Standards)

ASME & API-650



SPECIALISTS IN: BLENDING | THERMAL PROCESSING | MATERIAL HANDLING | SYSTEMS INTERGRATION