



Shown with
safety covers
removed

High-Speed Tray Filler Saves Space!

Transfer dry, fresh or frozen products from your Ishida weigher into trays or cartons at up to 160 per minute per lane - *without spills!*

More compact than conventional horizontal fillers, our Vertical Raceway saves floorspace and allows closer spacing of weighers. It also simplifies cleaning. Slide it away from your tray conveyor for complete, convenient access for faster sanitation.

- Controlled, continuous multi-lane filling at up to 160 per minute per lane
- Unique vertical conveyor design saves floorspace and allows weighers to be located close together
- Funnel inserts are easily changed to fit different trays and conveyors
- Hoppers synchronize with containers for complete filling without spills
- No Tray-No Fill operation eliminates product losses and messy cleanups
- Designed and built using American Meat Institute sanitary guidelines
- Stainless steel product contact parts, electropolished hoppers, and no tools removal of hoppers streamline sanitation
- Choose from lineshaft, servo, or other independent drive systems

Optional Features

- *Funnel inserts for different containers, compartments & conveyors*
- *High-embossed product contact parts for sticky products*
- *Custom tray & carton conveyors with vibratory product settling*
- *Mobile cantilevered design for use in different locations & lines*



Toll-Free 800 227 5980 Phone 510 259 0500
info@heatandcontrol.com www.heatandcontrol.com