

**CREAM FILLER STATION FEATURES**

- HARD ANODIZED ALUMINUM INJECTION HEAD
- 6 X 10 X 1 STAINLESS STEEL INJECTION NEEDLES (ONE FOR EACH CAKE)
- CREME SUCK BACK SYSTEM TO REDUCE CREAM LEAKAGE
- STAINLESS STEEL STRIPPER ASSEMBLY TO RETAIN CAKES IN TRAY WHEN INJECTION NEEDLES LIFT OUT OF CAKE
- VERTICAL MOTION OF INJECTION HEAD VIA COMPACT BALL SCREW MODULES
- STAINLESS STEEL SANITARY INFEEED FITTING CONNECTIONS
- INJECTION HEAD FOR 6 X 10 TRAYS (60 NOZZLES)
- PRESSURE GAUGE AT PRODUCT INLET
- 1 1/2 HP EURODRIVE GEARMOTOR FOR LIFT MECHANISM WITH ALLEN BRADLEY VARIABLE FREQUENCY DRIVE (PORTS ARE CAPPED AT DELIVERY)
- WATER CIRCULATION PORTS IN MANIFOLD PLATE AND VALVE CHAMBER FOR CUSTOMER SUPPLIED HOT WATER

**CONVEYOR FEATURES**

- ADJUSTABLE FLIGHT (12" - 18") FOR INDEXING (3) DIFFERENT PANS AT 12 PANS/MIN.
- CONVEYOR DRIVEN BY 2HP EURODRIVE GEARMOTOR WITH ENCODER AND ALLEN BRADLEY VARIABLE FREQUENCY DRIVE
- STAINLESS STEEL CATCH PAN LOCATED UNDER CREME FILLING STATION
- ADJUSTABLE PAN GUIDES WITH CLAMPS AND INFEEED GATE FOR METERING PANS ONTO INDEXING CONVEYOR
- HAND DRIVEN HOIST FOR HEAD REMOVAL

**FRAME FEATURES**

- STAINLESS STEEL TUBULAR SUPPORT STRUCTURE
- MOUNTED ON (4) SWIVEL LOCKING CASTERS

**ELECTRICAL FEATURES**

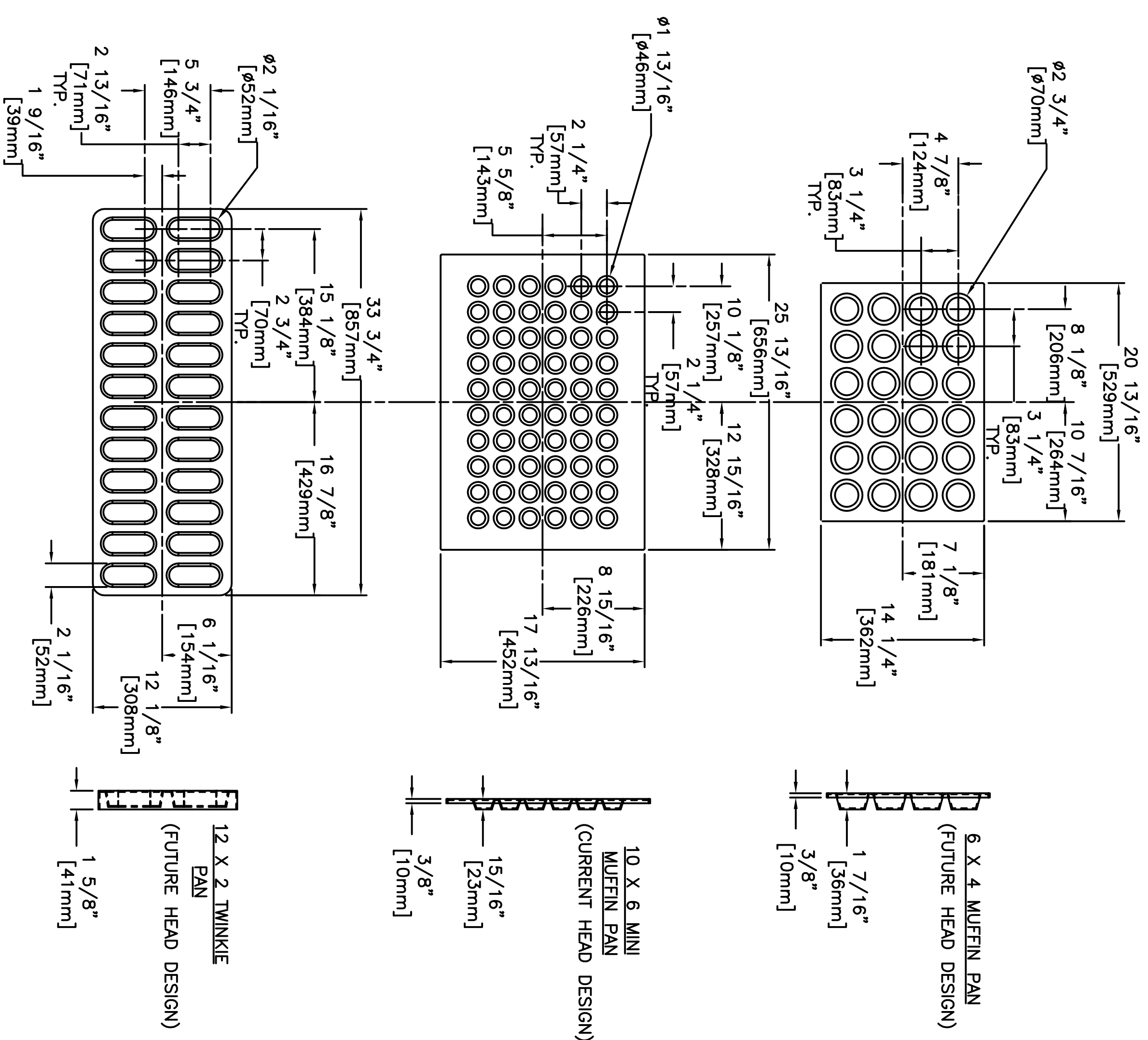
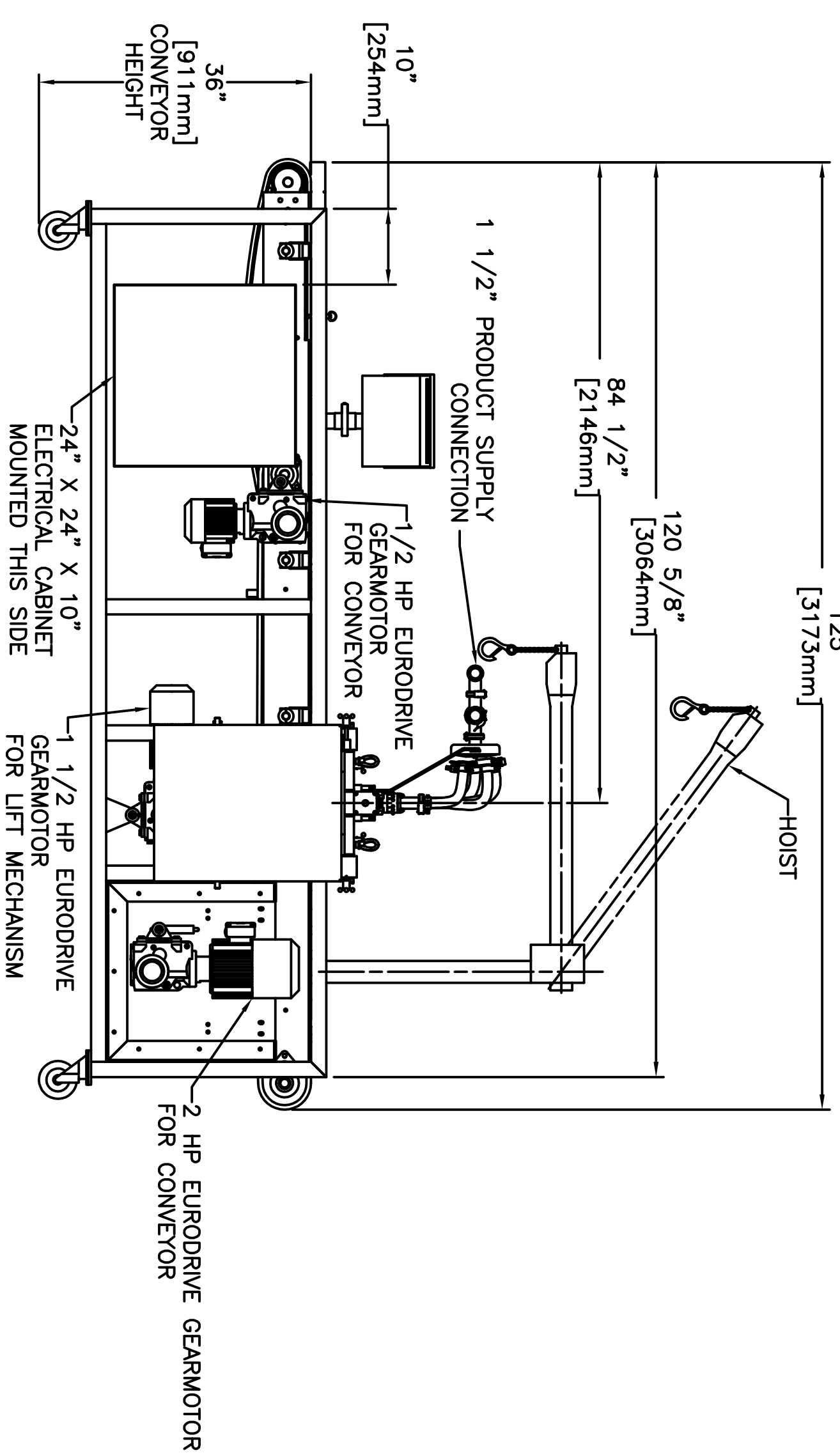
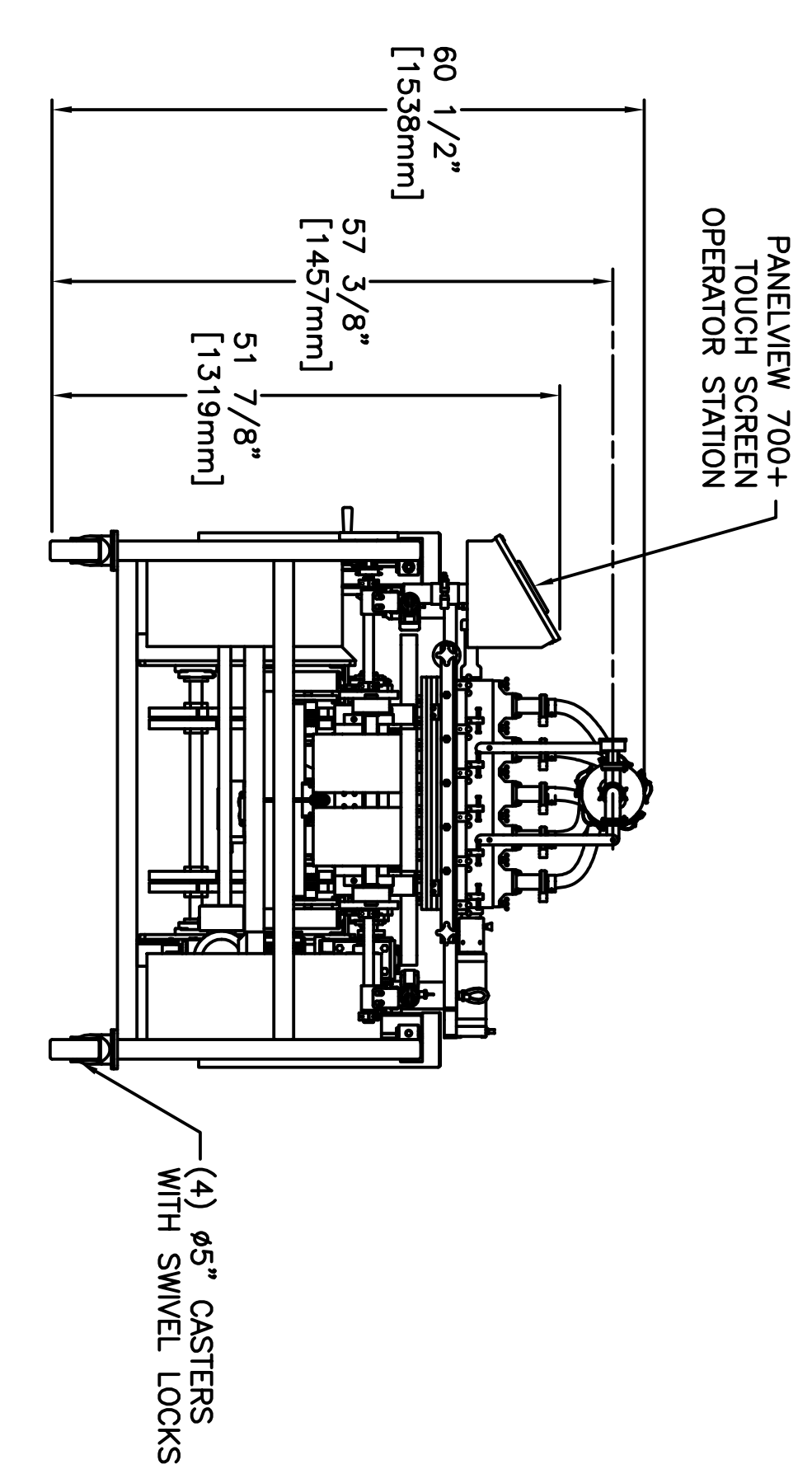
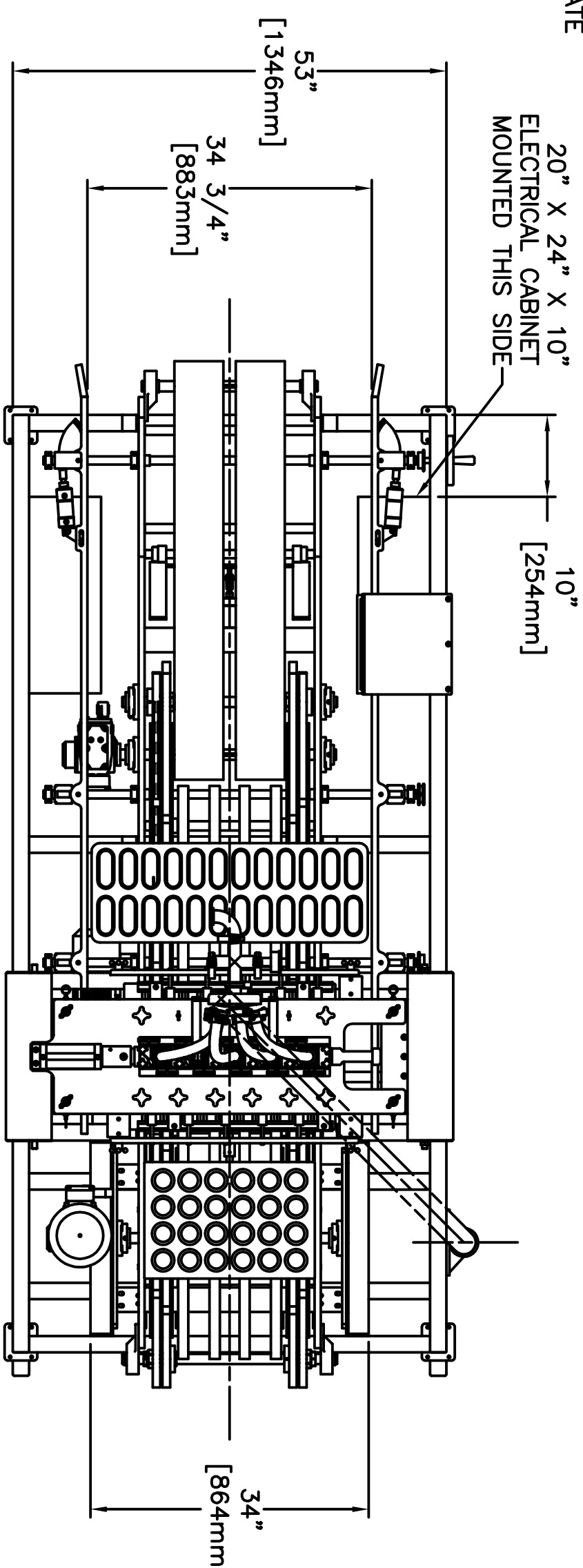
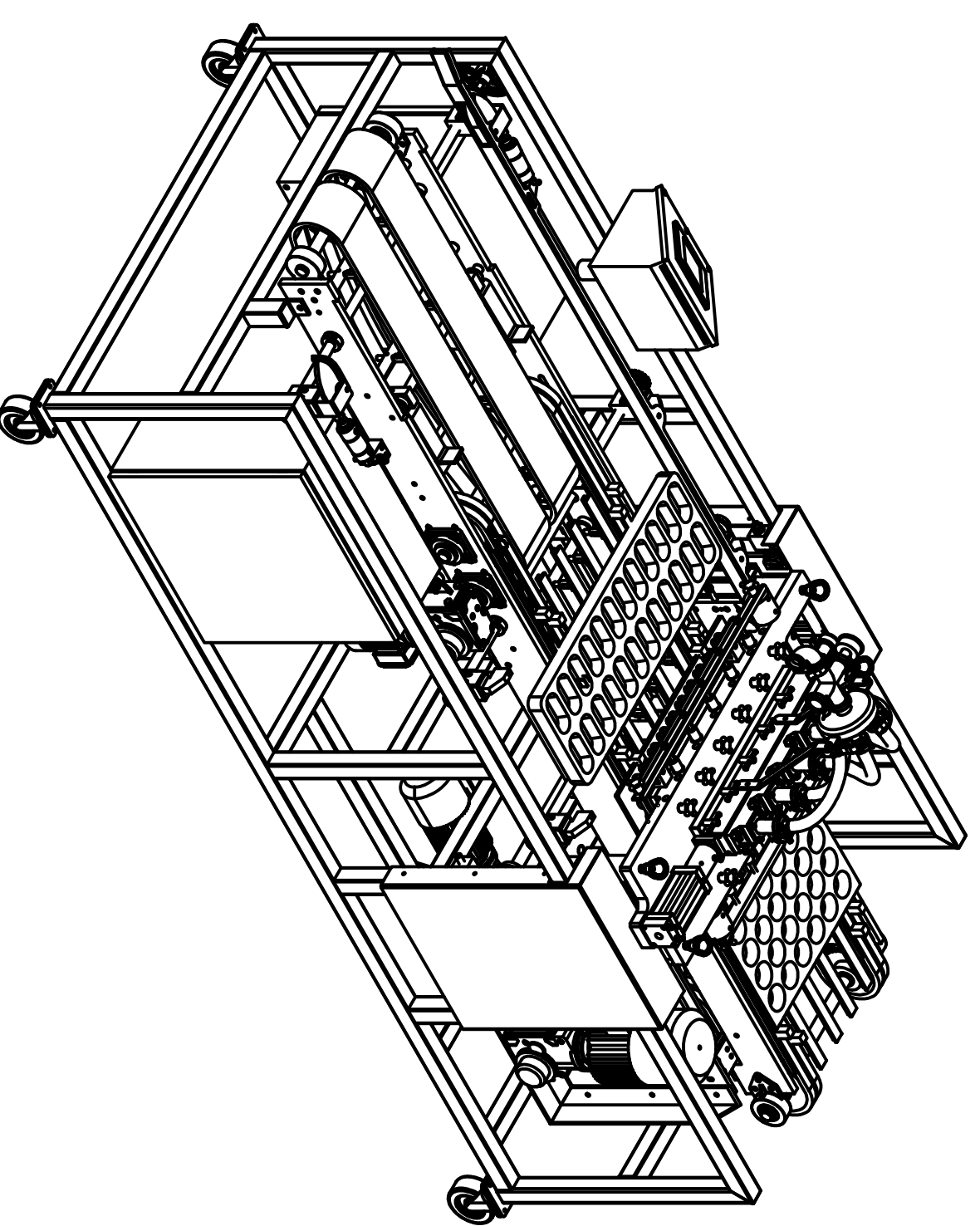
- LH CONTROLS STANDING AT INFEEED END
- (2) NEMA 4X STAINLESS STEEL WATER-TIGHT ELECTRICAL ENCLOSURES FOR MOUNTING ALL ELECTRICAL COMPONENTS AND CONTROLS
- ALLEN BRADLEY COMPACT LOGIX PLC WITH PANELVIEW 700+ TOUCHSCREEN OPERATOR INTERFACE MOUNTED IN A HOFFMAN CONSOLE BOX
- 230 VOLTS, 3 PHASE, 60 HERTZ
- CONTROL ELECTRICALS: 115 VOLT, SINGLE PHASE, 60 HERTZ
- ALLEN BRADLEY POWERFLEX DRIVES

**PNEUMATIC FEATURES**

- COMPLETELY INTERCONNECTED AIR SYSTEM INCLUDING FILTER, REGULATOR, LUBRICATOR, SOLENOID VALVES, ETC.
- 20 CFM AT 80 PSI OPERATION
- 1/2" SUPPLY

**MISCELLANEOUS**

- UNIT HAS BEEN PREPARED FOR POSSIBLE ICER HEAD PLACEMENT AT A LATER DATE
- CLEANING CART FOR INJECTOR HEAD (NOT SHOWN)



**FEDCO MODEL CF-100-CO CREAM FILLER**

FOR: MRS. WILLMANT'S CAKE SHOP, LTD. - CALGARY, ALBERTA, CA  
SERIAL NO.: 205076

TO MINIMIZE DELAYS IN SHIPMENT OF YOUR EQUIPMENT, REVIEW AND RETURN PRINTS ASAP. PRODUCTION OF YOUR EQUIPMENT CANNOT START UNTIL APPROVAL IS RECEIVED.

**CUSTOMER APPROVAL STATUS**

- APPROVED AS DRAWN. PROCEED WITH FABRICATION.
- APPROVED AS NOTED. REVISE AND PROCEED WITH FABRICATION.
- NOT APPROVED. REVISE AS NOTED AND RESUBMIT FOR APPROVAL.

SIGNED: \_\_\_\_\_ DATE: \_\_\_\_\_

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TOLERANCES UNLESS OTHERWISE SPECIFIED:  
DECIMAL .XX± .01 FRACTIONAL 1/32  
XXX± .005 BREAK ALL EDGES  
DRAWN BY: TW  
CHECKED BY: CM

SCALE: 1:16  
DATE: 7/26/05  
TITLE: CERTIFIED DATA SHEET  
DRAWING NUMBER: CDS205076

DATE	REV	REVISION (+ ADD. - REMOVE & W/S)	DDR No.	DRY	CHK