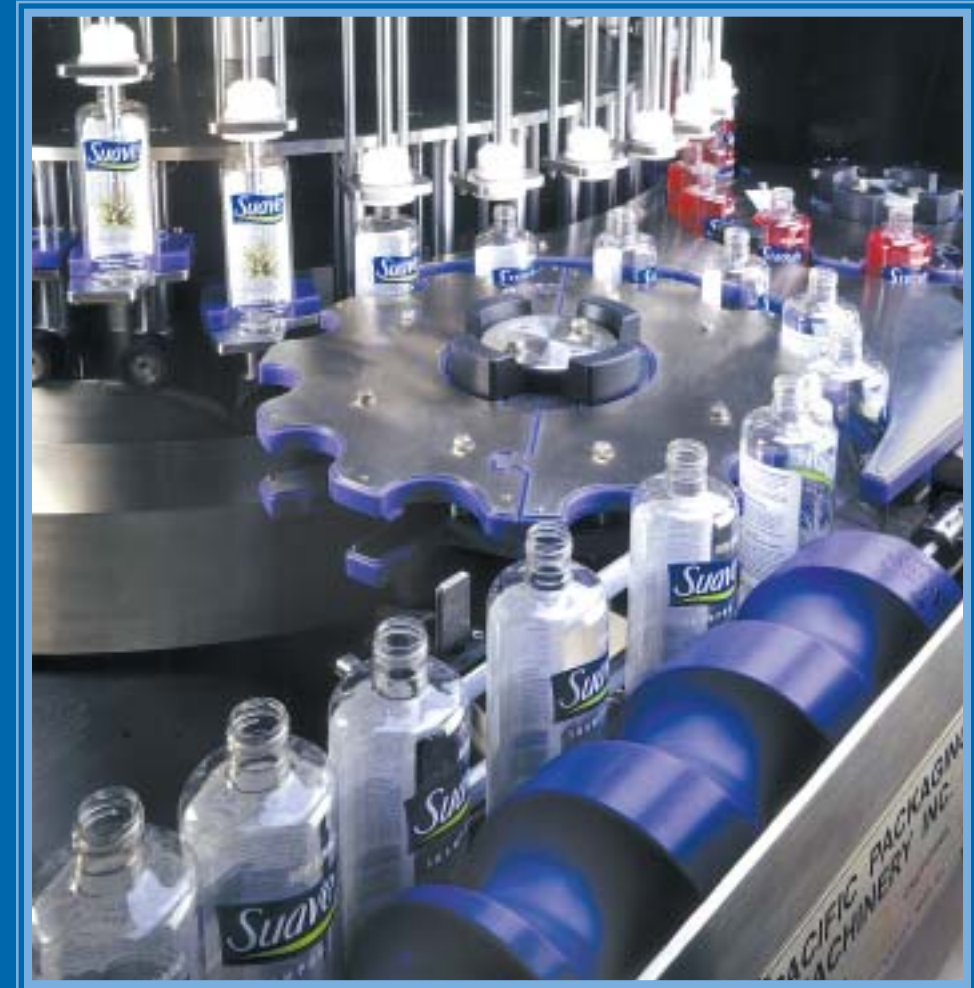




Our Mission:

The people of Pacific Packaging, through commitment to quality, innovation, integrity and teamwork, are dedicated to providing high performance filling machinery to meet the ever-changing needs of our customers.



For additional information on packaging machinery products and services, please contact us at:

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**LEADING
THE INDUSTRY
IN
ROTARY
LIQUID FILLING
MACHINERY**



PACIFIC PACKAGING MACHINERY INC.

Built to your specifications

Since 1962 Pacific Packaging Machinery has specialized in the design and manufacture of precision-engineered rotary filling machines.

Specified by many major food, personal care, home care, and automotive manufactures in over 20 countries worldwide, Pacific Packaging's unmatched flexibility, accuracy and durability has earned it a reputation as an industry leader.

Our rotary timed-flow filling machines accommodate a wide range of capacities and viscosities. With every machine built to individual customer specifications, a choice of filling operations is available to meet your specific application requirements.

24-station
two-stage
pourable salad
dressing filling
machine



Monoblock 20-station
filling turret and
12-station capping turret
for viscous products



A 36-station personal care
filler proven at 500 container
per minute filling capacity

Pacific handles a myriad of product applications

FOODS

- Mayonnaise • Mustard • Margarine • Butter • Shortening • Peanut Butter • Jelly • Ketchup • Pickle Relish • Barbecue Sauce • Syrup • Juices • Honey • Cheese • Yogurt • Salsa • Cocktail Dip • Apple Sauce • Soy Milk



POURABLE DRESSINGS

- Vegetable Oil • Two-Phase Salad Dressings: Italian, Caesar • Single-Phase Salad Dressings: Blue Cheese, Ranch, Thousand Island



Since 1962 Pacific has been building liquid filling machines for demanding applications

1962
Pacific Packaging Machinery founded in Los Angeles, California

1963
First rotary volumetric filler shipped to Sioux Honey

1964
Kraft Foods installs first 8-station mayonnaise filler

1967
Gillette installs first Pacific aerosol liquid filler for hair spray products

1970
Pacific develops first 2-phase pourable dressing filler for Kraft Foods

1970
Pacific installs its 100th filler at Kraft Foods for a margarine application

1973
First peanut butter filler is installed in Kraft Foods' Champaign, Illinois plant



Monoblock 20-station filling turret and 12-station capping turret for viscous products. Capable of speeds up to 400 containers per minute



18-station personal care filling machine for viscous products at 275 containers per minute



Versatile 8-station filling machine with speeds ranging from 80 to 120 containers per minute

10-station gallon filler for viscous products at 100 containers per minute



36-station personal care filler

PERSONAL CARE

Shampoos & Conditioners • Alcohol • Lotions • Face Cream • Hair Spray • Suntan Lotion • Mascara • Shaving Cream • Body & Tanning Oils • Antiperspirants • Deodorants



HOME CARE

Window Cleaner • Disinfectants • Floor Cleaners • Laundry Detergents • Liquid Soaps • Furniture Polish • Floor Wax • Paint • Spackle • Glue



1975

Pacific provides automatic bottom-up fill shutoff nozzles to Unilever

1977

Pacific designs the first rotary volumetric filler with variable rate product flow within the turret

1980

Pacific Packaging moves company headquarters and manufacturing to Covina, California

1980

Pacific's first 36-station filler is purchased by Kraft Foods to fill Barbecue sauce at 500 containers per minute

1982

The 250th Pacific filler is installed at the Bestfoods plant in Manila, Philippines

1986

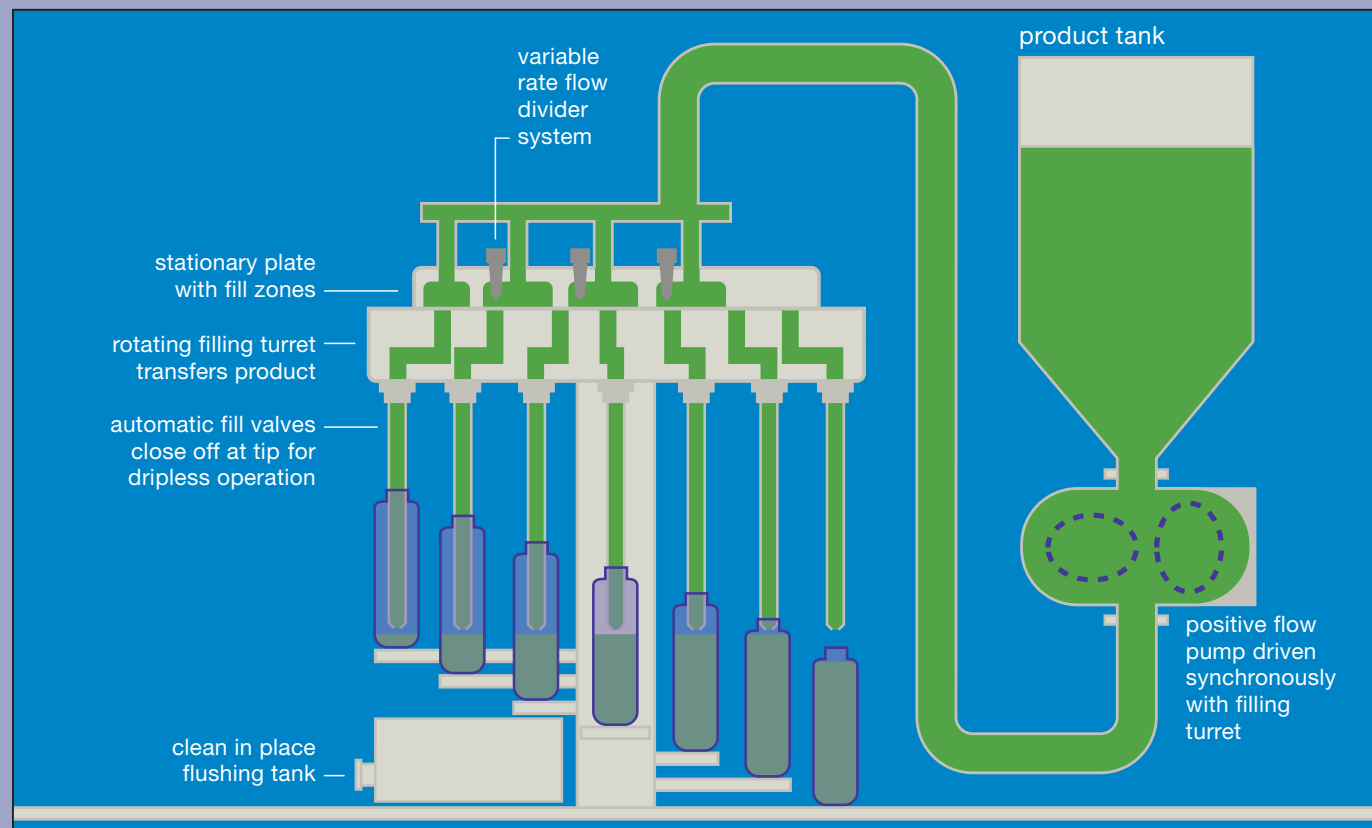
36-station Pacific filler is installed at Bestfoods to fill vegetable oil at 550 containers per minute

1989

Pacific designs and installs peanut butter and jelly swirl filler for Smuckers

1991

Cosmetic Laboratories purchases Pacific's first PLC and servo-controlled filling machine

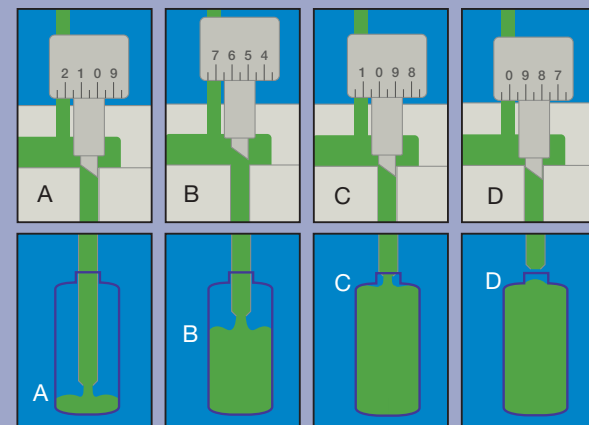


Rotary Volumetric Timed-Flow Filling

Volumetric Filling Process The positive displacement pump supplies a continuous flow of product to a stationary dividing plate. The stationary dividing plate is precision machined with a number of "fill zones." Turning beneath it, the rotating filling turret accepts the continuous product flow from each of the fill zones.

An empty container begins to receive product at the first fill zone and contains the required volume when it moves beyond the last fill zone. There is no seal on the container and no recirculation of the product.

The speed of the filling turret is adjustable to provide the desired capacity. The positive displacement pump is adjustable to achieve the exact fill volume desired. The product flow throughout the fill zones can be varied to produce the ideal flow rate for unique product characteristics.



Variable Rate Product Flow While the machine and positive flow pump operate continuously at high speed, the variable rate flow valves allow the product discharge rate to vary throughout the fill cycle.

The above diagram indicates the process: (A) The first flow divider valve, partially open, allows a slow, smooth start of fill without foaming or aeration. (B) Multiple, wide-open divider valves allow maximum flow nearly to the container top. (C & D) Partially closed divider valves slow product flow to prevent foaming/aeration at the neck.

Rotary Volumetric Timed-Flow Benefits

- **Extremely Accurate:** $\pm 1/3\%$
- **Easy to Operate:** one adjustment for all fill stations
- **Fast Container Changeover:** less than 15 minutes
- **Easy to Clean:** 20 minute clean-in-place sanitary system
- **Low Maintenance:** one main moving part in the filling system
- **Endless Durability:** 40+ year operation expectancy



Top fill valves with positive shutoff



Bottom fill valves with positive shutoff



Bottom fill, open tube valves for viscous products

- Numerous Configurations**
- Stand-alone or Synchronized
 - MonoBlock or TriBlock
 - Single-Phase or Two-Phase
 - Top Fill or Bottom Fill
 - Conventional or Universal Change Parts
 - Explosion Proof
 - Clean in Place
 - AC Vector or Servo Motors
 - Touch Screen Operator Panel
 - Nitrogen Distribution System
 - Temperature Controlled Filling System

- Excellent Customer Support**
- Personalized Engineering
 - In-house Manufacturing & Assembly
 - In-house Inventory for All Key Spare Parts
 - Dedicated Support
 - Customer Acceptance Testing
 - Extended Warranties and Service



Stainless steel fittings and fasteners allow quick changeovers without tools



Flow divider valves in numerous configurations help control product flow rate

AUTOMOTIVE

Car Wax • Cleaning Fluids • Motor Oil • Brake Fluid • Anti-freeze • Transmission Fluid • Radiator Treatment • Carpet/Upholstery Cleaner • Grease • Gas Treatments • Leather and Vinyl Conditioner • Carburetor Cleaner



PHARMACEUTICALS

Food Nutrients • Syrups • Lotions & Creams • Laxatives • Antacids • Mouthwash • Cough Medicine • Cold Remedies



1991

Bestfoods installs their 50th Pacific filler

1994

Kraft Foods purchases their 75th Pacific filler for installation in their Australia peanut butter plant

1996

Pacific designs and delivers a 16-station filler for mole paste, an extremely viscous application

1999

Pacific designs and builds a triblock rinser / filler / capper for Ken's Foods pourable dressing applications

1999

Pacific ships 700th filler to Power Service Products for automotive applications

2000

Pacific designs and builds a 600 container per minute monoblock for mayonnaise

2002

Pacific relocates engineering and manufacturing operations to San Clemente, California

2004

Pacific introduces new line of mass flow filling technology