Background:
With numerous designs of Rotary Pocket Fillers from all over the world, Millard Mfg Corp took on the challenge to create a new design incorporating the best design features into one machine. Many Fillers are “off-the-shelf” and offer limited adaptability whereas Millard can incorporate the best features to suit your specific needs.

Problem:
One of Millard’s customers and a leader in Frozen & Fresh Foods requested Millard to design a machine that incorporated all the best designed features into one that would meet their filling needs. The customer’s existing rotary pocket fillers could not contain or prevent product spillage nor produce consistent weights. Product would migrate out under the insert rings and to the production floor. Losses mounted and the USDA was concerned about unsanitary floor conditions. The following issues needed to be addressed:

- Need to replace obsolete equipment
- Problems with inserts and ring reliability
- Safety Concerns with slippery product on floor
- Product Waste
- Spillage causing inefficient operations
- Pocket weight variation and inconsistency
- Floor conditions perceived unsanitary

Solution:
Millard Manufacturing Corp designed a “Best-In-Class” Filler, incorporating an innovative new way to contain the upper and lower inserts. Servo drives provide precise timing and a new frame design for improved sanitation. The new design incorporated the following:

- Food Safety: “In-House” Passivation for Sanitary durability
- Sanitary Wash-Down Duty for Easy Cleaning operations
- Safety Guarding of machine
- Changed the stationary hopper style to rotating
- Changed the upper inserts to “Twist & Lock” into the hopper
- Changed lower rings into full 180 degree sectionals reducing setup and changeover times
- Make lower inserts to “Twist & Lock” into sectionals
- Line shaft drive or Servo drive to fit customer’s operation
- Easy assembly and adjustment levers
- Heavy Duty Stainless Steel Construction
Results:

- Virtually eliminated product waste from the filling zone
  - No product migration from under the sectionals
  - No product on the floor
- Improved quality through accurate weight deposits within (+/- 4 grams)
- Eliminated sanitation compliance issues
- Safety for all personnel greatly improved through cleaner floors
- Improved Sanitation by applying Millard’s “Safety and Sanitary Design Standards”