

**edhard**

## **Filling A Need**



**A complete guide to Edhard equipment**

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## F-Series

These filler units\* are molded in clear, FDA approved polycarbonate. They are available with 6-quart (5.5-liter) or 18-quart (17-liter) capacity hoppers and feature single or double outlets. F-Series filler units can perform a wide range of metering functions from filling pastries to depositing one product onto another. A large variety of specialized spouts adapt the filler units to fill donuts, eclairs, croissants and other pastries. They dispense smooth batters, layer toppings, deposit butter and cream cheese onto bagels and rolls and meter other semi-liquid products, quickly and efficiently. For metering non-food products, we offer the F-Series filler units molded in Valox®\*\*. The F-Series filler units can be used with P, PS and PV-Series power bases.



## FHP-Series

FHP-Series filler units are gear-type pumps constructed in polycarbonate and are available in single outlet configuration with 6-quart (5.5-liter) or 18-quart (17-liter) capacity hoppers. The FHP-Series was designed as an alternative to the FS-Series by offering the same high-pressure capability at a lower cost. Like the FS-Series and RP-Series, the metered output from these units is not affected by the product level in the hopper. This series is capable of metering a wide range of viscous products, with a high degree of accuracy. The FHP-Series is compatible with P-Series, PS-Series and PV-Series power bases.



## FS-Series

FS-Series filler units feature USDA approved 304 type stainless steel construction with 10-quart (9.5-liter), 18-quart (17-liter) or 36-quart (32-liter) capacity hoppers. Additionally, 6-quart (5.5-liter) or 18-quart (17-liter) polycarbonate hoppers are available with these gear-type, single outlet pumps. These filler units accept most accessories. The 18-quart (17-liter) capacity stainless steel hoppers (with 30" neck) can be used with our adjustable electrostatic heaters, which keep a product at a given temperature while it is being dispensed. The FS-Series must be used with the more powerful PS-Series and PV-Series power bases.



## RP-Series

RP-Series filler units feature the same stainless steel construction and hopper capacities as the FS-Series. However, their distinguishing characteristic is the three-lobe impellers. This pump can dispense viscous products, containing particles up to the size of a 3/8" (10 mm) cube without crushing. The RP-Series is also used to dispense grainy products as well as delicate products, which cannot be "overworked" while being pumped. These units are only available in a single outlet configuration and accept most accessories. The RP-Series must be used with the PS-Series and PV-Series power bases.



\*Filler unit is a complete unit (pump & hopper).  
Filler Units lift on and off power bases - they are interchangeable.  
Different filler units can be used with one power base, assuming horsepower requirements are met.  
\*\*For non-food products use Valox® or stainless steel filler units.



**P-Series** The P-Series power base is available with 1/37HP or 1/15HP. Both type bases are reliable and durable, engineered for years of maintenance-free service. The exterior is designed so that merely a damp cloth is needed to keep it clean. Both bases have the same features that make them useful in a wide variety of applications. They include - Normal Cycling, Reverse, Automatic Cycling and Continuous Dispensing, which can be selected at the keypad. The F-Series filler units are suited for P-Series power bases.

#### Normal Cycle:

The amount of product to be dispensed can be preset at the digital keypad. As the trip arm is pressed, the unit will cycle once to dispense the preset amount, then stop and reverse.

#### Reverse:

The reverse is needed to pull product back after a dispensing cycle is completed, which prevents dripping. Reverse can be adjusted to meet specific requirements.

#### Automatic Cycle:

This function eliminates the need to continually press the trip arm during multi-cycle applications. In this function, the amount dispensed and waiting time can be set to suit a specific need. Automatic cycling eliminates operator fatigue and improves productivity in repetitive, long-running jobs.

#### Continuous Dispensing:

When selecting this function, the operator or a remote-triggering device, such as a photoelectric switch, determines the start and stop of the pumping action. This function is useful when a continuous stream of product is deposited on a conveyor or manually via a hose attachment.

All power bases can be triggered manually by a trip arm (standard on P, PS, PV or PT power bases), our foot switch or hose assembly (accessories), or your own photoelectric switch.



**PS-Series** The PS-Series power base offers the same reliability and maintenance-free design as the P-Series with the same controls and operating functions. The added benefit of the PS-Series power base is its 1/8 hp motor. The availability of higher power broadens the range of products that it can dispense. It is best suited for use with FS-Series and RP-Series filler units.

## • Get the job done...

Edhard equipment fills a need in the marketplace. The bakery, food service, cosmetic and packaging industries use our metering systems to save time and material.

A partial list of food products which can be injected, deposited, layered, metered and topped by using our metering system:

Batters, butter, cheesecake, cottage cheese, cream cheese, creams, custard, fruit fillings, honey, icing, jelly, ketchup, molasses, mustard, oils, peanut butter, preserves, pudding, purees, ricotta cheese, salad dressings, salsa, syrups, tomato paste, tomato sauce, whipped cream, yogurt and many other products.

Photos feature food service applications: filling pastry shells with creamed spinach, metering salsa and cheese for nachos, filling pasta shells with ricotta and filling potato skins.

Non-food\* product applications:

Cosmetic creams, finger paints, gels, glycerin, hand creams, lotions, industrial lubricants, ointments, petroleum jelly, toothpaste and other products.

\*For non-food products use Valox® or stainless steel filler units.

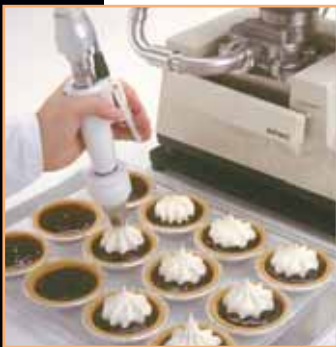




**PV-Series** The PV-Series power base gives the operator complete control over the speed at which a product is dispensed (which is not possible with the single speed power bases), the amount to be dispensed, the ability to adjust reversing of the pump after each cycle, automatic cycling and continuous dispensing. The ability to control all of these functions broadens the range of product applications.

#### Speed Control:

This is essential in order to deliver a product onto a conveyor by precisely matching the speed of the belt. It also enables a product to be dispensed through a spout or a hand-held hose assembly at a speed comfortable to the operator. Control of dispensing speed is necessary when metering a product into a container where splashing must be controlled. Speed control is also essential in preventing delicate pastry shells from bursting during injection. These are only a few examples that illustrate the importance of this capability.



#### Normal Cycle:

Each time the trigger is activated in a normal cycling mode, the unit will dispense a preset amount of product, reverse and then stop.

#### Reverse:

The reversing motion of the pump after each cycle is necessary to ensure precise product cutoff. This motion prevents dripping in higher viscosity products. However, in applications involving products with lower viscosity, dripless-valves are offered to aid in cleaner product cut off.



#### Automatic Cycle:

Automatic cycling is a function that relieves the operator from repeatedly pressing the trigger in order to cycle the unit. The amount dispensed and waiting time are fully adjustable, as they are in all of our power bases.

#### Continuous Dispensing:

The continuous dispensing mode is used to pump a product for an indefinite period of time. Combined with speed control, it provides extreme flexibility in a virtually endless variety of applications.

All of the above functions are fully adjustable from the control pad and provide the user with uniformity, control and flexibility in any metering application.



**PT-Series** The PT-Series transfer system meters products directly from a mixing bowl or other container, thus eliminating frequent and time consuming hopper refills. Some of its applications are: filling cups, trays, pans, bottles and other containers as well as depositing muffin, cupcake and pound cake batter, pie fillings, topping Danish pasteries, tarts etc.

The PT-Series power base can be used in two distinct modes:

1. As a metering transfer system, where the product can be pumped directly from a large vat or mixing bowl and dispensed in metered quantities through a variety of accessories and custom spout configurations.

2. As a gravity fed system, where the product is placed in a hopper and dispensed through a selection of accessories and custom spout configurations.

The PT-Series is a completely portable system and consists of two major components - a power base and a pump/filler unit. When pumping from a large vat, the power base and pump assembly may be placed on a table or our specially designed cart (part no. FT-8010). The suction tube, fitted with a check-valve on one end, extends directly down to the bottom of the vat. The system may be placed alongside a conveyor with a discharge spout configuration extending over the moving belt. The spout configuration may be directed in a 180-degree radius.

The PT-Series may be placed over a conveyor, if used as a hopper-type system instead of a transfer system.

The power base has the same functions as our PV-Series, namely-speed control, reversing, normal cycling, automatic cycling and continuous dispensing.

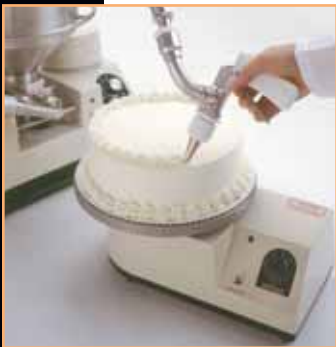
There are two basic pumps available for the PT-Series. The FT-Series is a gear-type pump (similar to FS-Series) and is used to meter smooth products. The FTR-Series is a lobe-type pump (similar to RP-Series) designed to meter grainy material as well as products containing particles (nuts, fruit, berries etc.), suspended in a semi-liquid.

Photos feature: PT-Series power base, FT-Series pump assembly, FTR-Series filler unit and PT-Series complete with cart.





**CDR-Series** The CDR-Series offers the ability to decorate and border cakes as well as sculpt roses. This unit will also dispense cream puff and eclair batter, cookie dough and assorted icings. With the CDR-Series, the operator has full control over the amount, shape and speed at which a product is dispensed.



The CDR-Series replaces the age-old pastry bag with an 18-quart (17-liter) capacity hopper, which represents approximately 36 to 40 fillings of a pastry bag. Using a pastry bag, the operator risks hand and wrist injury (carpal tunnel syndrome). With the CDR-Series, product pressure (speed) is adjusted by merely turning the dial. The hand pressure required to squeeze the trigger is very low and, more importantly, remains constant regardless of the dial setting.



This dispenser consists of four main assemblies - power base, filler unit, gun/hose assembly and balancer assembly. The power base is self-contained and requires no maintenance. The filler unit consists of a hopper and pump. The filler units are available in polycarbonate or 304 type stainless steel construction. Both units are easy to clean. They disassemble without the use of tools. A pressure disc is included with each unit, which, when placed on top of the product in the hopper, prevents cavitation in the hopper and assures uninterrupted flow of product through the system.

The decorating gun is ergonomically shaped and places the operator's hand in a comfortable decorating position. A comfortable hand position is necessary to avoid operator fatigue. The counterweighted balancer assembly suspends the gun and hose assembly in the most comfortable motion range for ease of decorating. The decorating gun is offered in three configurations: as a right or left hand pistol type or as a straight type. In addition, the hose assembly accepts a de-aerator device, which enables the operator to create delicate decorations without air bubbles. Tools are not required to disassemble the gun and hose assembly for cleaning. The CDR-Series comes complete with adaptors, which accept all standard decorating tips.



**T-Series** The T-Series turntable is designed to speed the decorating process, leaving both hands free to decorate.

This turntable features:

- 12" diameter removable table
- Clockwise and counterclockwise rotation
- Variable speed control
- 60 lb. load capacity
- Housing constructed of rugged polycarbonate





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Standard and  
Eclair Spouts



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Plain and  
Cannoli Spouts



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45° & 90°  
Spouts



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Cupcake Spouts

For complete  
list of accessories,  
please refer to  
equipment  
& accessories  
brochure.

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Layering  
and  
Croissant  
Spouts



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Balancer Assy.  
Hose Assy. and  
Foot Switch



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Heaters for  
Stainless  
Steel Filler  
Units



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Custom Spouts  
Built to Your  
Specifications



## Equipment Specifications

## Power Bases

Series	Model	Volts	Hz	Power Hp/W	Weight lb/kg	Height inch/mm	Width inch/mm	Depth inch/mm
P	MK	120	60	0.027 / 20	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKH	120	60	0.067 / 50	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKHX	100	50/60	0.059 / 44	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKHX	200	50/60	0.059 / 44	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKHX	220	50	0.059 / 44	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
PS	MKS	120	60	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PS	MKSX	100	50/60	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PS	MKSX	200	50/60	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PS	MKSX	220	50	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PT	MKT	100/120	50/60	0.268 / 200	29.3 / 13.3	8.75 / 222	13.13 / 333	15.75 / 400
PT	MKTX	200/240	50/60	0.268 / 200	29.3 / 13.3	8.75 / 222	13.13 / 333	15.75 / 400
PT	MKTH	240	60	0.536 / 400	31.5 / 14.3	8.75 / 222	13.13 / 333	15.75 / 400
PV	MKV	120	60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PV	MKVX	100	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PV	MKVX	200	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PV	MKVX	220	50	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CD	120	60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CDX	100	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CDX	200	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CDX	220	50	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
T	CT	120	60	0.025 / 19	14 / 6.4	6.7 / 170	16.5 / 419	12 / 305

\*CD is a complete system: Power Base + Filler Unit + Hose & Gun Assy. + Balancer Assy.  
 CD filler units are available in stainless steel or polycarbonate.

Edhard Metering System = Power Base + Filler Unit.  
 Please consider HP requirements for future applications.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.  
 MADE IN USA AND SOLD THROUGHOUT THE WORLD.

# EQUIPMENT SPECIFICATIONS

## Filler Units

Series	Used With Power Bases	Construction		Pump Type	Capacity quart/liter	Outlet Single/DbI	Weight lb/kg	Diameter inch/mm	Height inch/mm
		Pump	Hopper						
F	P/ PS / PV	Polycarb.	Polycarb.	Gear	6 / 5.5	S & D	3.75 / 1.7	9 / 229	15 / 381
F	P/ PS / PV	Polycarb.	Polycarb.	Gear	18 / 17	S & D	5.1 / 2.32	10.25 / 260	19.75 / 502
FHP	P/ PS / PV	Polycarb.	Polycarb.	Gear	6 / 5.5	S	3.75 / 1.7	9 / 229	15 / 381
FHP	P/ PS / PV	Polycarb.	Polycarb.	Gear	18 / 17	S	5.1 / 2.32	10.25 / 260	19.75 / 502
FS	PS / PV	St. Steel	Polycarb.	Gear	6 / 5.5	S	9 / 4	9 / 229	15 / 381
FS	PS / PV	St. Steel	Polycarb.	Gear	18 / 17	S	11.55 / 5.26	10.25 / 260	21.1 / 536
FS	PS / PV	St. Steel	St. Steel	Gear	10 / 9.5	S	13 / 5.9	10 / 254	15.3 / 338
FS	PS / PV	St. Steel	St. Steel	Gear	18 / 17	S	17 / 7.7	10 / 254	23 / 584
FS	PS / PV	St. Steel	St. Steel	Gear	36 / 32	S	22.7 / 10.3	14 / 356	22 / 559
FT	PT	St. Steel	St. Steel	Gear	18 / 17	S	21 / 9.5	12.5 / 318	25.5 / 648
FT	PT	St. Steel	None	Gear	Transfer Type	S	10.8 / 4.9	-	6.0 / 152
FTR	PT	St. Steel	St. Steel	Lobe	18 / 17	S	21.7 / 9.8	12.5 / 318	25.5 / 648
FTR	PT	St. Steel	None	Lobe	Transfer Type	S	11.5 / 5.2	-	6.0 / 152
RP	PS / PV	St. Steel	Polycarb.	Lobe	6 / 5.5	S	10 / 4.5	9 / 229	15.3 / 338
RP	PS / PV	St. Steel	Polycarb.	Lobe	18 / 17	S	12.7 / 5.54	10.25 / 260	21.5 / 546
RP	PS / PV	St. Steel	St. Steel	Lobe	10 / 9.5	S	14 / 6.3	10 / 254	15.6 / 396
RP	PS / PV	St. Steel	St. Steel	Lobe	18 / 17	S	18 / 8.1	10 / 254	23.3 / 592
RP	PS / PV	St. Steel	St. Steel	Lobe	36 / 32	S	23.4 / 10.6	14 / 356	22 / 559

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