



DISPENSING NOZZLES

Volumetric Technologies designs and manufactures the highest quality dispensing nozzles in the industry to meet a wide variety of needs. Precision made and built to last, our equipment combines innovative features customized for a perfect fit every time. Volumetric Technologies: experienced, agile, and leading the way in packaging equipment production.

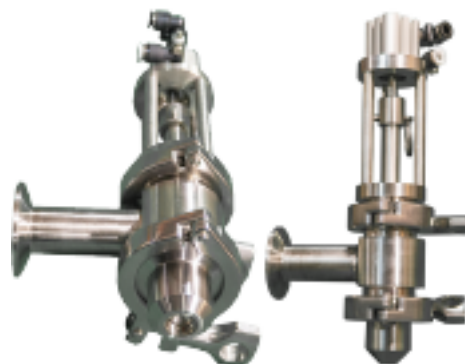
VERTICAL PLUG SPOUT NOZZLES

Our Vertical Plug Spout Nozzles are the industry standard in dispensing nozzles. Our 2 and 3 position models are available in sizes ranging from .375" all the way up to our large 3" models. Select from a variety of options including Ertalyte, Acetal, or Waukesha alloy spool valves, shear edge models, and air-shot-thru piston models to aid in clean fills.



BEVEL SEAT NOZZLES

Bevel Seat Nozzles are bottom shut-off, no-drip dispensing nozzles designed for thin liquids or thick creams. They are available in opening sizes ranging from .25" to 1.9" with a variety of lengths for top filling or bottom-up filling containers.



INVERTED CONE NOZZLES

Inverted Cone Nozzles are the ideal choice for liquids, creams, homogeneous sauces, and sticky products. They provide extremely clean drip-free dispensing and a softer, diffused fill that helps eliminate splashing. Available in sizes from .375" to 1.875".



CAPILLARY NOZZLES

Capillary Nozzles provide drip-free dispensing of thin liquids. Available in single or multiple tube versions, these nozzles provide a clean laminar flow of product during dispensing and a clean cutoff.

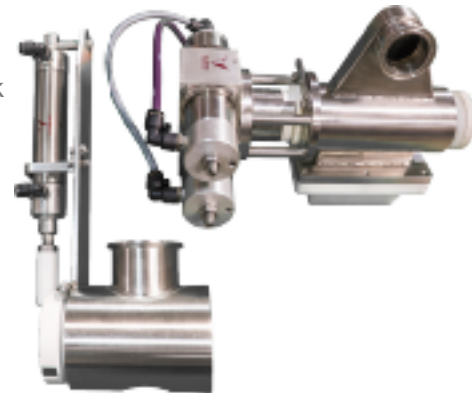


PROVIDING INNOVATIVE DISPENSING NOZZLE SOLUTIONS



ROTARY CUT OFF NOZZLES

Rotary Cutoff Nozzles are a versatile style of nozzle for thick products, with or without particulates. The rotary nozzle provides a clean cutoff of the product flow, and is recommended for products that buildup such as fudge, soup bases, or products with high sugar or salt content. Available in 1" - 3" sizes.



HORIZONTAL CUT OFF NOZZLES

Horizontal Cutoff Nozzles are the leading choice for many bakery applications that use thick, slurry-type products with or without particulates. Simple and effective with a clean cutoff, these nozzles are available in 1" - 3" sizes.



GUILLOTINE & WIRE CUT OFF

Guillotine and Wire Cutoff Nozzles are most commonly used in the meat, cheese, and baking industries with a vacuum stuffer to extrude extremely thick products such as cubed, ground, or full muscle meats, chicken, sausage, cheese, and dough. Guillotine nozzles are available in a variety of custom extruder horn diameters as well as custom shapes.



OVERFLOW FILLING NOZZLES

Overflow Filling Nozzles are designed for filling thinner liquid products dispensed from a pressure overflow filler. Volumetric Technologies manufactures a wide variety of overflow filling nozzles for our overflow fillers, as well as overflow nozzle replacements for other brands. Overflow nozzles dive into the container and are compressed open, allowing the product to flow through the nozzle. When the container is full, it overflows into the return line, the nozzle is then retracted and the product flow shuts off.

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