

Description

Machine for dosed filling of flowable, also hot and chunky products, e.g.:

- mustard (fine or granular), ketchup
- creamy yoghurt with small pieces of fruit
- nut cream, chocolate cream also with pieces
- vegetable spread

Main field of application: filling of container sizes from 50 to 500 g



Customer benefit

Precise and effective dosing of products and fast product change

Operating conditions

Hours of operation per day: 8
Days of operation per week: 5
Ambient temperature: 10 - 40°C

Technical Data

Nominal voltage: 24 V DC (Power supply for 220 V included)
Power consumption: 80 - 240 W
Motor speed: 14 - 100 U/min
Footprint: Width 350 mm x Length 350 mm
Total height: 700 mm (optional 1,000 mm)
Height under filling nozzle: 10 - 375 mm
Weight: 15.1 kg (without power supply)
Dosage with step size
• 0.1 g: 0.1 - 49.9 g
• 1.0 g: 50.0 - 32,500.0 g
Filling accuracy: Max. 2% deviation
Maximum suction lift: 1,500 mm
Maximum volume flow: 4.5 l/min
Filling temperature: 2 - 95°C

Triggering of the filling process

Foot switch (included)
Frame switch (included)
Sensor (optional for operation with rotary table)

Automatability

In part