

Description

Machine for the dosed filling of flowable and chunky (also hot) products e.g.:

- jam (incl. fruit pieces with max. size of 7mm)
- chutney, pesto
- custard, dips (salsa, cheese)
- mustard (fine or granular), ketchup
- fruit sauces, barbecue sauces
- creamy yoghurt with fruit pieces

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



Customer benefit

Precise and effective dosing with fast product change and easy cleaning

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:	350 mm x 350 mm
Total height:	700 mm (optional 1,000 mm)
Height under filling nozzle:	10 – 205 mm
Weight:	17.2 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:	n. a.
Maximum volume flow:	5.0 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