

Description

Machine for the dosed filling of non-flowable, creamy products, e.g:

- Cream cheese, curds, firm yoghurt and mascarpone
- Pasty spreads
- Creams, ointments and fats
- Technical pastes and greases
- Make-up and hair colors
- Shoe polish
- Dyes, flavours



Main field of application: filling of container sizes from 100 to 500 g

Customer benefit

Precise and effective dosing of products that are difficult to fill by hand

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 enclosed)
Power consumption: 30 - 240 W
Motor speed: 50 - 250 rpm
Footprint: width 350 mm x depth 350 mm
Total height: 700 mm (optional 1,000 mm)
Height under filling nozzle: 10 - 295 mm
Weight: 16.1 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: Depending on product (on request)
Maximum suction lift: n. a.
Maximum volume flow: 13.5 l/min
Filling temperature: 4 - 50°C

Triggering of the filling process

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

Automatability

In part