Data sheet: FILLOGY® Neo config. Flowable L (Art. 30105301)



Description

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

- fruit puree, spreads, chutney (up to 3mm piece size)
- mustard, ketchup
- creamy yoghurt
- dyestuffs and flavours for the food industry
- lotion, ointments and hair colours
- water soluble lacquers, artist colours (oil/acrylic/gouache), wood glue

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



Customer benefit

Precise and effective dosing of products that are manually difficult to dose.

Operating conditions

Hours of operation per day: 8 Days of operation per week: 5

Ambient temperature: 10 - 40°C

Technichal 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: width 350 mm (optional 1,000 mm)

Height under filling nozzle: 10 – 235 mm

Weight: 16.4 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: Maximal 2% deviation

Maximum suction lift: n. a.

Maximum volume flow: 14.0 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

Revision: 0 Bearbeiter: BW