

**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: 15.4 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: Depending on product (on request)  
Maximum suction lift: n. a.  
Maximum volume flow: 10.0 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