

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



Kundennutzen

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 (Netzteil für 220 V beiliegend)
Power consumption: 80 - 240 W
Motor speed: 14 - 100 U/min
Footprint: Breite 350 mm x Tiefe 350 mm
Total height: 700 mm (optional 1,000 mm)
Height under filling nozzle: 10 – 205 mm
Weight: 17.2 kg (ohne Netzteil)
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% Abweichung
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