

Pneumatic volumetric filling unit for liquid, semi-thick and pasty products



OEM	G.S. ITALIA
Model	GR-F
Country of origin	Italy



Description:

Range of dosing units suitable for manual operation or to be connected to automatic Filling&Packing lines. Capacity from GR. 70 - 170 - 300 - 500 - 1000 - 2000 to 5000.

Suitable to fill and dose liquid and pasty products, creams, mayonnaise, Russian salad, ragout, béchamel, etc. up to 90°C.

- Production: up to 1.400 cycles / hour
- Stainless steel hoppers, available in different shapes (conic, cylindrical, etc.), volumes (l. 30/40/60, etc.) and various types (simple wall, double insulated wall, at single/double/etc. exit, etc.); equipped with cover and entirely made of stainless steel polished inside
- Pneumatic installation operated by compressed air at 6 ATM
- Interchangeable nozzles with possibility to install, according to product to be filled, cut-off nozzles, no-drop nozzles, etc.; special nozzles in 2 pieces which can be disassembled for a perfect cleaning and sterilization
- Operation: it can be manual, automatic, at intermittence or connected to automatic lines by electrovalve.