

VOLUMETRIC PISTON FILLERS

Rotary fillers for dense and semidense products



**Utmost cleaning and sanitation
Easily inspectable and user-friendly
High precision and flexibility**



Fillers for dense and semidense products like: jams, tomato paste, ketchup, sauces with meat or vegetables, baby food, paté, marmalades.

Technical features

- ❖ *Stainless steel structure, easy cleaning, adjustable height*
- ❖ *Product hopper with two- or three-way pneumatic valve, controlled by level probes*
- ❖ *Bottom-up filling version available for foamy products*
- ❖ *No-can no-fill device*
- ❖ *Automatic container stop at infeed in case of failure; machine stop in case of jam at outfeed*
- ❖ *Safety guards complying with CE regulations*
- ❖ *Motorised conveyor belt with gear motor controlled by variable frequency drive*
- ❖ *Machine equipped to handle one container size*
- ❖ *Rotary models with carrousel featuring 6 to 40 cylinders, with nozzles preventing product spillage*
- ❖ *Max. speed 32000 cph with homogeneous product on 250gr size with 40 filling cylinders*
- ❑ *Parts in contact with products made of Aisi 316 stainless steel or other material suitable for the food industry*



OPTIONS ON DEMAND

Kit for heated or insulated hopper

Automatic cleaning cycle

Fixed or motorised product stirrer in the hopper



Max speed 32000 cph