

# SERIES 200

## VOLUMETRIC FILLING MACHINE

ACCURACY IN DISPENSING



**Semi-automatic piston filler for liquids, pastes, creams and other viscous products.**

The **SERIES 200** is suitable for tabletop/benchtoper operations for filling products into tubes, pouches and other small containers. Integral cut off eliminates drips and product waste while saving the expense of additional accessories.

## FEATURES

- Available as a single or twin nozzle for smaller volume fills.
- Suitable for hot and cold material.
- Volume ranges from 0.5ml to 80ml with four metering cylinder options.
- Can be set up as a manual or fully automatic filling machine with container indexing.
- Volumetric accuracy is usually well within +/- 0.5%.
- Compact design.

FILLED WITH EXPERIENCE

## VERSATILE & ACCURATE

The 205 model in this series is a versatile single head, pneumatically operated volumetric (piston type) filler for accurate dispensing of liquid and semi liquid products. The 225 model boasts a twin nozzle for smaller volume fills.

Fills of 0.5ml to 80ml per shot can be achieved by using a range of precision-bored heavy wall metering cylinders. The standard rotary valve has 8.0mm ports allowing passage of viscous products and products containing pieces up to 4mm across the corners.

## SIMPLE & SAFE TO USE

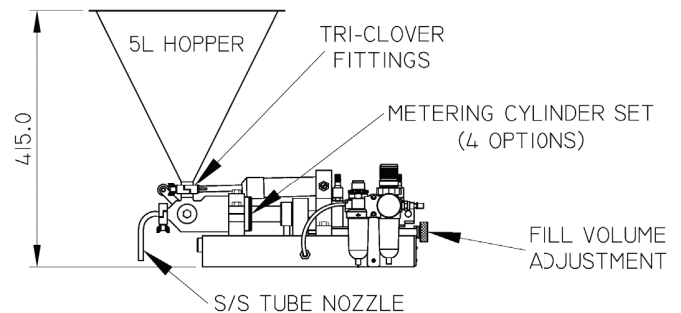
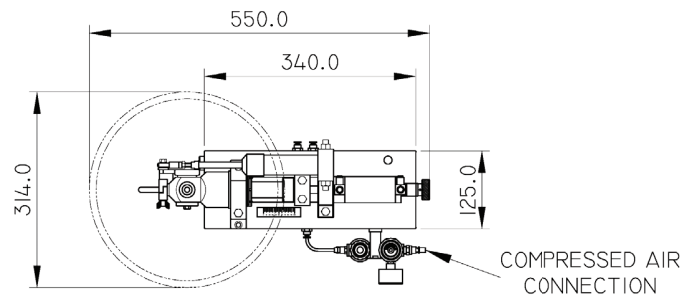
All controls are within easy reach of the operator at the front of the unit, with a foot switch or electrical initiation as an option. Product feed to the filler via s/s conical hopper or suction hose and non-return valve. The basic filler is pneumatically operated and is completely safe in wet or hazardous areas. An auto gating kit is available to convert the basic semi-automatic filler to a fully automatic system suitable for auto filling on almost any conveyor.

## HYGIENIC

The basic filler is manufactured to strict hygiene standards and can be easily disassembled when in-place cleaning is not applicable. Construction is generally corrosion resistant, with frame and covers fabricated in T304 stainless steel. All contact parts are manufactured from T316 stainless steel or suitable plastics, allowing it to be used for such diversified products as foodstuffs and corrosive chemicals.

## ACCESSORIES

- A range of non-drip shot off nozzles for exceptional clean filling.
- A sub-surface fill option available for efficient filling of foaming liquids.
- A suck back nozzle using a small diaphragm can be fitted to prevent drips and stringing of sticky products or a positive cut-off nozzle.
- Thermostatically controlled hopper heater band for viscous products to assist flow.
- An optional multiple stroke mechanism is available for larger fills.



**Currently filled by SERIES 200:** Butter, cheese, cosmetics, alcohol, condiments, essential oils, medicines, toiletries, lip balms, sauces, toppings and flavouring, paints, adhesives, waxes.



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FILLING SYSTEMS