

PACKAGING SYSTEMS (PTY) LTD

**FILMATIC**



# NET WEIGHT FILLERS

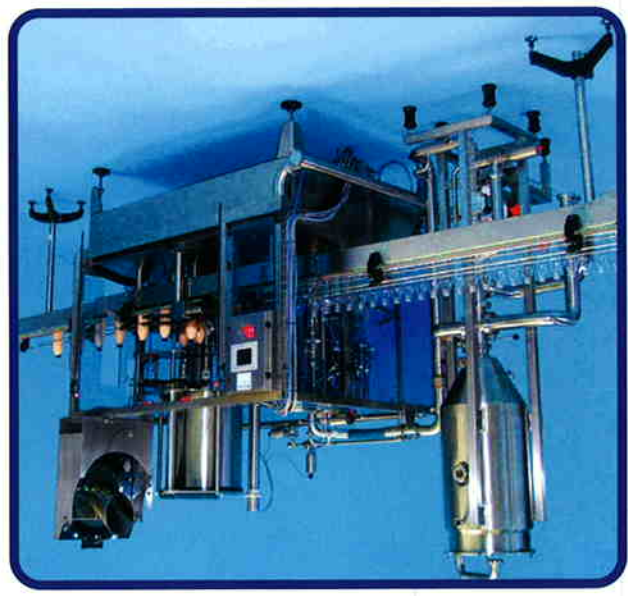


## > FEATURES

- Net weight fillers can be combined with rinsers on a monoblock base and can rinse, fill and cap different shaped containers ranging from 250ml to 5000ml.
- Filling speeds vary from 80 BPM to more than 500 BPM.
- Safety and quality is ISO 9001 accredited and according to CE standards.
- The equipment is manufactured entirely in stainless steel and non-ferrous materials and all commercial components are readily available off the shelf.
- Short changeover times, with quick release change parts.
- Inspection doors, transparent panels and internal lighting offer excellent visibility.
- Motorized raising and lowering of rinsing, filling and capping turrets.
- Sloped base for good hygiene.
- Centralized lubrication.
- Gear driven.

## > PRODUCTS

- Still beverages such as fruit juice
- Fresh and flavoured milk
- Drinking yoghurt
- Motor and edible oil
- Detergents
- Sauces such as ketchup and mayonnaise
- Products with particles
- Aerated products



## > FOOD GRADE FEATURES

- Hot fill
- Bottom up filling option
- Can fill aerated products
- Glass and PET containers
- Excellent CIP system
- Management information can be linked to factory management system



- > INDUSTRIAL GRADE FILLER
- > PRODUCTS
- Edible oil
- Lube oil
- Detergents
- Paint
- Shampoo & liquid soaps

- > Electronic features
- Settings are done on a touch screen control panel.
- Product settings can be saved and recalled, reducing changeover time.
- Management Information is displayed on the touch screen and can be linked to a Factory Management System.



- > Ultra clean options
- A HEPA filter system ensures positive downflow of sterile air over the filling and capping areas (HEPA B and DOP certified).
- Cap sterilization by means of a cap rinse elevator.



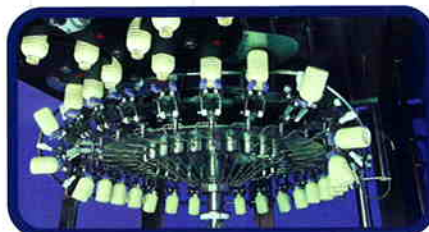
- > Divert system
- The standard divert system is used for sampling purposes, container weight control and to divert containers without caps. These containers are diverted onto a parallel conveyor system.



- > CIP
- The C.I.P. cycle is controlled by pre-programmed software.
- The C.I.P. can be customized to the customer's specifications.
- After intervention a sterilizing cycle (self cleaning cycle) will come into operation, with affected bottles being rejected.



- > Capping can be on the fly or pick & place, depending on the bottle and cap combination.
- A no-bottle no-cap function is included.
- Foil, snap or screw caps can be handled.
- Options for cap unscrewers include a horizontal or vertical rotary type, or a waterfall unscrewler.



- > Rinsing - Optional
- Single or double stage rinsing depending on product and rinsing agent.
- Rinsing can be with hot air, ozonated water or chemical agents.
- Line control sensors ensure perfect timing and synchronizing with filler.
- Excess sterilizing vapour is removed by means of an extraction fan.
- > Weigh Filling
- Containers are fed into the filling section by means of an infeed scroll to ensure smooth transfer.
- Individual load cells control the target mass in each bottle.
- Non-contact shut-off filling valves are pneumatically actuated and ensure a clean filling action.
- Accuracy is 0.25% standard deviation.