



3.2 | VOLUMETRIC FILLING MACHINE



- The Volumetric filling machine is ideal for filling chocolate creams, jams, honey, etc.
- The Volumetric filling machine allows the use of glass jars and plastic containers.
- The Volumetric filling machine is adapted to pour the product from 20 to 1500 g into containers.
- The filling control system can be implemented in various ways: SUCTION, PRESSURE or, if desired, a servo system is installed.
- Chocolate level in the Chocolate Filling reservoir is controlled by sensors.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- The temperature of the chocolate is controlled by the chocolate bin and the double-jacket tank.
- The structure of the machine is made of AISI304 or AISI316 stainless steel.
- The Volumetric filling machine is ideal for chocolate manufacturers and other food industries.

ELECTRICAL POWER	Main machine power: 5 kW
VOLTAGE	400 V, 3 Phase, 50 Hz;
HEATING SYSTEM	3000 W, Heater control by thermostat.
PLC SYSTEM, SERVO MOTORS, INVERTERS	OMRON
RESERVOUR CAPACITY	100 L - 200 L
WEIGHT	1200 KG
COLOR	Stainless Steel
AIR PRESSURE SUPPLY	6 BAR 500 L/min
MEASURES	WIDTH: 1000 mm X LENGTH: 3500 mm X HEIGHT: 1800 mm
ADDITIONLA OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM

MACHINE CODE	WEIGHT RANGE	PRODUCT CAPACITY	RESERVOUR CAPACITY	NUMBER OF POURING NOZZLES
VLFMG- 20-1	20 gr - 250 gr	6-12 pcs /min	100 L	1
VLFMG-100-1	100 gr - 1500 gr	6-12 pcs /min	200 L	1
VLFMG- 20-2	20 gr - 250 gr	12-24 pcs /min	100 L	2
VLFMG-100-2	100 gr - 1500 gr	12-24 pcs /min	200 L	2
VLFMG- 20-5	20 gr - 250 gr	30-60 pcs /min	100 L	5
VLFMG-100-5	100 gr - 1500 gr	30-60 pcs /min	200L	5