

Automatic and semi-automatic Depositing and Filling machines

Transfer pumps

Ready Meal make-up conveyors









Damage free handling of delicate products is an integral part of the 1000 volumetric units, designed for accurate and efficient depositing, dispensing and filling. They can be installed directly into your existing packaging systems or as a table top depositor, free standing semi-automatic or as a fully automated conveyorised filling machine.

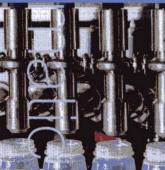




Depositing and Filling













1000 series -

### versatile

#### configurations

- bench-top
- floor-standing
- semi-automatic
- fully automatic
- conveyorised

#### outlet nozzles

- single and multi-hole
- rise & fall heads
- rotary cut-offs
- general purpose
- liquid cut-off
- decorating heads
- hand-held

## reliable

#### operation

- Affordable set-up costs.
- Easy operation.
- Rapid in-place cleaning and maintenance programmes, for stand alone or as part of a fully automated packaging line.
- Comprehensive guarantee on every machine.
- Full parts availability from stock.
- Rapid engineer call out.
- Planned contract maintenance schemes.



1000 range dispensing unit



# Diseries



# 1000 range

mini

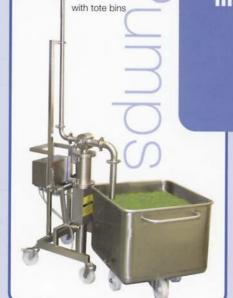
3ml - 160ml

standard

10ml - 1200ml

maxi

200ml - 5000ml



Mobile Transfer Pump for use









Transfer Pumps



1000 series

Versatility being the key-note, the units can be supplied with interchangeable dispensing cylinder assemblies for extending the the dispensing range.

Clean filling or depositing is assured by a wide range of purpose-designed nozzles and with today's exacting standards of hygiene, the 1000 unit can be stripped down without the use of tools, or cleaned in-place, more efficiently than any other comparable machine.

Ready meal make-up conveyor



Fully automatic machines can be supplied with integral slat band conveyors complete with container arrestor gate mechanisms and 'no container/no fill' sensor systems, or as free standing units to fit on to existing conveyor units or other packaging machines such as horizontal form-fill-seal systems.

# Specification

#### Model reference

#### Model reference range

Standard fill

#### Model reference range

#### Mini fill

1000 (38)

1000 (26) 3ml - 75 ml 1000 (32)

5ml - 110ml

10ml - 160ml

1000/1.500 10ml - 170 ml

1000/2.285 25ml - 400ml 1000/2.800 50ml - 600ml

1000/4.000 125ml - 1,200ml

#### Maxi fill

1000/5.125 200ml - 2,500ml 1000/5.125S 200ml - 3,300ml

1000/6.5 500ml - 5,000ml

#### Fill size range change parts

Models from the Mini Fill Range or the Standard Fill Range can be supplied with interchangeable piston and barrel assemblies to extend the fill range.

#### Transfer pumps

1000/4.000 up to 26 litres/min

1000/5.125 up to 50 litres/min

#### Leading features

Robust Construction

Quick strip easy clean

Sanitary Construction

Accuracy to ± 0.25% or better

Quick size change

Versatile

316 grade stainless steel

Product compatible seals

Simple to operate and maintain

#### Typical products

Ready Meal Products

Jams

Fruit Toppings

Honey

Pie Fillings

Creams

Mustards

Yoghurts

Cooked Meats

Chutneys

Vegetable Salad

Sauces

Cottage Cheese

Sponge Cakes

Gateaux

Lasagne

Cottage Pie

Bolognaise Sauce

#### Services required

Product Connection: Via integral stainless steel feed tank or direct connection.

Compressed air: Air Pressure = 5.6 bar (80lbs/inch²).

Air consumption = maximum 0.425m3/min (15ft3/min) per head.

