

D1000

Semi Automatic Filler

Primodan
Food Machinery A/S



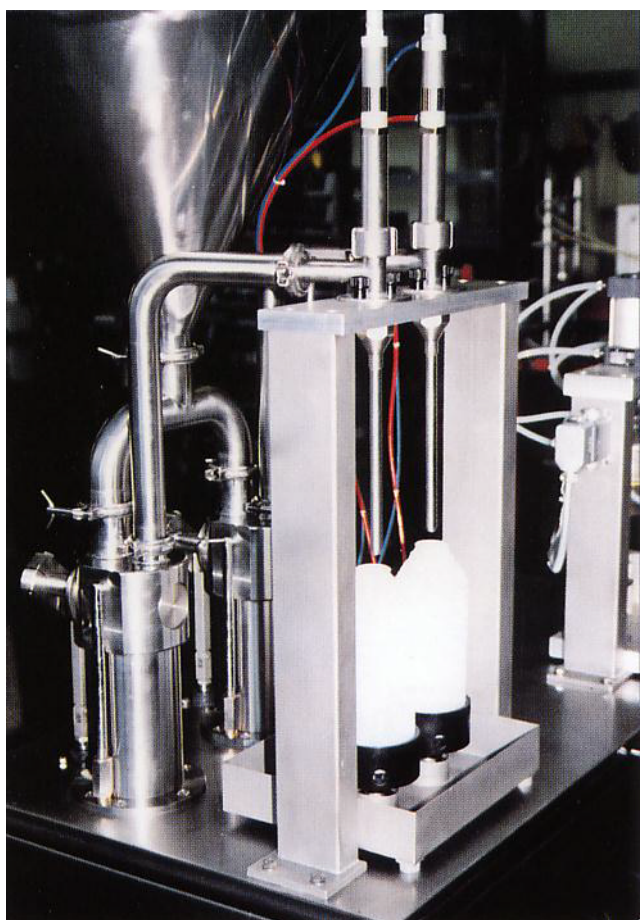
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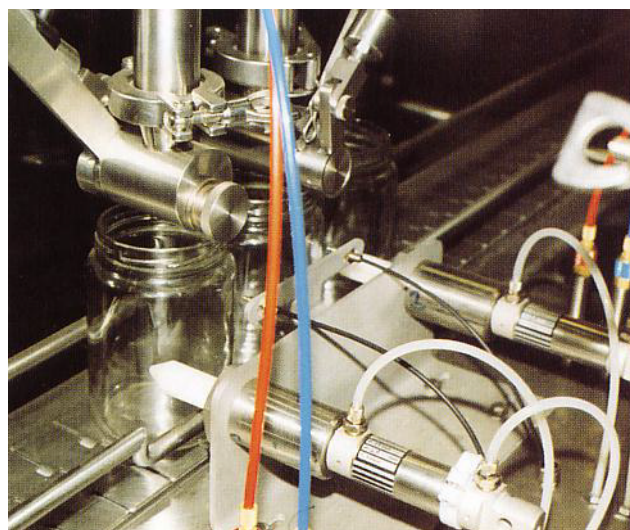
The Semi Automatic Piston Fillers type D1000 are designed for filling of liquid and semi-liquid products. All product contacting surfaces as well as the frame and cabinet of the machine are in stainless execution which makes it well suited for application within the food and chemical industries. Filling is normally activated by a foot operated switch but manual operation can be supplied upon request. In standard execution the machine is supplied with a 80 litres single shell funnel fixed to the inlet of the dosing cylinder by a union. Filling can be done by a bottom filler or through a clipping device depending on the product to be filled. The filling volume for one stroke is adjustable up to 1000 cc.



Examples of products which are filled on the D1000 semi automatic filler, e.g. jam, salad dressing, syrup, honey, cottage cheese, mayonaise, cream, yoghurt etc.



Double D1000 filler equipped with narrow filling nozzles and bottle lifting devices for filling of milk in plastic bottles. The unit is furthermore, Provided with a double heat sealing station for sealing of alu-foil caps on the bottles.



Double D1000 for filling of glass jars. The filling process is automated by feeding the glass jars to the filling positions by a lamella type conveyor, with stops for glass jars at the proper filling positions. If the glass jars have been specially coated on top it is possible to heat seal Alu-foil die-cut lids on the jars. We have developed a special heat sealing head to perform this operation.

Specifications:

Max. quantity per stroke: 1000 cc
Min. quantity per stroke: 100 cc
Air consumption: Approx. 12 litres/ stroke
Power connection: 220V
(other voltage on request)

Primodan reserves the right to make alterations without prior notice.