

SERIES 200 FILLING MACHINES

- Available as a single nozzle (Model 205) or twin nozzle (Model 225) version for smaller volume fills
- Volume range 0.5ml to 80ml with 4 metering cylinder options
- Product feed to the filler via s/s conical hopper or suction hose and non-return valve
- Optional thermostatically controlled, hopper heater band for viscous products to assist flow
- Compact design, all pneumatic controls, foot switch activation or electrical initiation
- A range of nozzle tubes are available with optional suck back design or positive cut-off
- Can be set up as a manual or fully automatic filling machine with container indexing
- Standard bench mounting or on a portable stainless steel stand with castors

FILLED WITH EXPERIENCE



General information

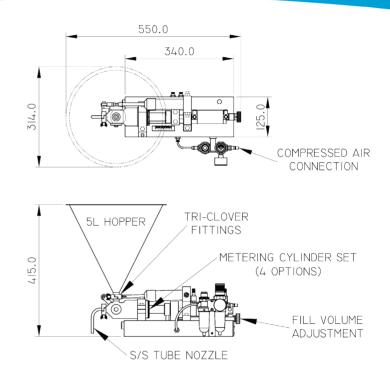
The 205 is a versatile single head, pneumatically operated volumetric (piston type) filler for accurate dispensing of liquid and semi liquid products. Construction is generally corrosion resistant, with frame and covers fabricated in T304 stainless steel. All contact parts are manufactured from T316 stainless steel or suitable plastics, allowing it to be used for such diversified products as foodstuffs and corrosive chemicals. Material may be handled hot or cold, and volumetric accuracy is usually well within +/- 0.5%.

Specifications

Fills of 0.5ml to 80ml per shot can be achieved by using a range of precision-bored heavy wall metering cylinders – an optional multiple stroke mechanism is available for larger fills. The standard rotary valve has 8.0mm ports allowing passage of viscous products and products containing pieces up to 4mm across the corners. A range of non-drip shot off nozzles enables exceptionally clean filling of most products, with a sub-surface fill option available for efficient filling of foaming liquids. Generally speaking a stainless steel nozzle tube is suitable for most small volume deposits. A suck back nozzle using a small diaphragm can also be fitted to prevent drips and stringing of sticky products or a positive cut-off nozzle.

The basic filler is pneumatically operated and is completely safe in wet or hazardous areas. It is manufactured to strict hygiene standards and can be easily disassembled when in-place cleaning is not applicable.

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.





EXAMPLES OF PRODUCT CURRENTLY PACKED BY HUNTER FILLING SYSTEMS SERIES 200: Butter, cheese, cosmetics, alcohol, condiments, essential oils, medicines, toiletries, lip balms, sauces, toppings and flavouring, paints, adhesives, waxes.