



# hunter

F I L L I N G   S Y S T E M S

## SERIES 500 FILLING MACHINES

- Volume range of 5ml to 5000ml with 6 metering cylinder options.
- Product feed to the filler via 50 and 80 Litre S/S hoppers or with a suction hose from a bulk supply.
- Versatile design using pneumatic controls with foot switch or electrical initiation.
- Optional multiple stroke mechanism for larger fills.
- Double acting version for continuous fills of larger containers.
- For viscous products a product compensator and relief valve may be fitted.
- 3 types of product valves available – large rotary, extra large rotary and check valve.
- The large rotary valve can handle pieces up to 15mm across the corners.
- A wide range of non-drip shut off nozzles are available with different outlets.
- Optional sub-surface filling mechanism and nozzle for filling foaming products.
- Can be set up as manual or fully automatic filler with container indexing.
- Often used in conjunction with horizontal and vertical form fill seal.
- A range of portable S/S stands – Low Level and Heavy Duty with adjustable height.



F I L L E D   W I T H   E X P E R I E N C E

### General information

Series 500 machines are multiple head pneumatically operated volumetric (piston type) units with a wide range of applications. They are suitable for accurate dispensing of most liquid or semi liquid products, and may be used for filling rigid containers, pouches or formed cavities on FFS machines – or, in the bakery industry, for depositing pie fillings, batters, cake mixes, toppings etc. 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 them to be used for such diversified products as foodstuffs, cosmetics & pharmaceuticals, home care preparations and corrosive chemicals. Material may be handled hot or cold, and volumetric accuracy is usually well within +/- 0.5%.

### Specifications

Standard units are 300mm, 500mm or 650mm wide, and may incorporate up to 12 dispensing heads. A range of precision-bored metering cylinders enables very accurate dispensing of volumes as low as 5ml – the maximum for each machine varies depending on the number of heads (generally 150ml for a 12 head unit, and up to 2.5 litres for 2 & 4 head units). An optional multiple stroke mechanism is available for larger volumes. The standard rotary valve has large ports allowing passage of viscous products – and products containing pieces up to 15mm across. This valve has a metal core machined to close tolerances to ensure consistent volumetric accuracy. A range of delivery nozzles allows exceptionally clean cut off of almost any liquid or semi liquid product.

The basic machine is pneumatically operated and is completely safe in a wet area – various options are available for interfacing with other equipment - units incorporating electronic (PLC) control generally have IP 56 (or better) protection of electrical componentry. The unit is manufactured to strict hygiene standards, and can be easily disassembled when in-place cleaning is not applicable.

