

Filling & Capping Monoblock (Semi-Automatic)

****Manufacturer:**** Tenco

****SKU:**** BLT-SVC

****Price:**** Contact Us

****Source:**** <https://wmdequipment.com/Dosing-Filling/Volumetric/Fillers-Dosing/Dosing-CappingMonoblock-Semi-Automatic>

Description

Semiautomatic Fully Pneumatic Piston Filler and Capping Monoblock - Semi-Automatic

This semiautomatic 100% air driven machine is suitable for filling and capping jars and or other containers with liquid / semiliquid products by means of a Doselite® volumetric piston filler with a 20-680 ml dosing range (optional 50-1300 ml) and closing the same with one size of twist off cap. All the parts in contact with the product are manufactured with AISI 316 L stainless steel and food grade gaskets. The cap is tightened by a pneumatic motor with torque regulation.

Our pneumatic piston fillers have been designed, built and put on the market to dose any kind of alimentary, chemical, cosmetic and pharmaceutical products. Through a suction system the product is introduced into the dosing chamber. As it has reached the quantity required, the piston begins to push the product on the outside through the output valve and the related nozzle. Different kinds of valves are available, according to the product to fill.

On the rear side of the dosing machine, there is a hand-wheel that determines the product volume, for this model the range is between 20 and 680 ml or 50 and 1300 ml. The o-rings and gaskets are manufactured in food grade PTFE and silicone for food products or in PTFE s/steel, FKM or EPDM for chemicals and cosmetics. All the other parts in contact with the product are made with AISI 316 L s/steel.

All the connections are made by tri-clamp like those used in the pharmaceutical sector. The operator doesn't need any tool to dismantle the machine for cleaning operations or technical interventions. Filling accuracy +/- 1%. The suction and dosing speed are adjustable by mean of two flow regulators.

Details

- Fully Pneumatic
- Explosion Proof for combustible products
- No electronics to short out during operation or cleaning
- Fills and caps containers from 50ml to 1300ml (Smaller or larger fills optional)
- 3-Way Valve and Filling Nozzle for use with liquids, creams, sauces, etc. with and without chunks and solids
- Adjustable Fill Speeds & Volume

- Wheeled Cart
- No Drip Nozzle - Will be sized for your product and container
- Chuck supplied will be for your bottle/jar format
- 1.5" Tri-Clamp In-feed Port
- 100% AISI 316 stainless steel construction
- Pistons 316 stainless with 2x O-Rings and Guide
- Stock with Silicone Gaskets and O-Rings (Viton/FKM available upon request)
- Certified for food production
- CE Certified
- Requires 60-90 PSI compressed air supply (recommend 20-25 gallon air compressor)
- Filling Accuracy within 1% within the target volume
- Made in Italy

Valve Configurations

Single L-Valve "Combo" Configuration

For products with any viscosity, with or without solids. Better suited for small fills of lower viscosity products (perfumes, chemicals, oils, lotions) or larger fills of thicker products (syrops, honey, creams, sauces, salsa).

- Equipped with single Rotary L-Valve
- Aspirates directly from source container/vessel
- Optional Hopper

Single Vertical Valve Configuration

For liquids and low viscosity products without solids (perfume, chemicals, olive oil, essential oils, tinctures, beverages).

- Equipped with 3-Way Vertical Valve
- Aspirates directly from source container/vessel
- Optional Hopper

Dual Valve Configuration

For thicker, higher viscosity products or products with solids (honey, creams, gels, sauces, dressings, salsa, fruit fillings).

- Equipped with 3-way Rotary Valve
- Innovative No-Drip Nozzle / Fill Valve
- 30L Hopper Included

Options

- Hopper sized for your specific application (6L, 15L, 30L)
- Heated Hopper
- Mixing Auger for Hopper
- Piston Size: Larger or Smaller sizes available
- Customer can change the nozzle size (if requested)
- Pull/Aspirate from drum, pail, bin, etc. instead of filling a Hopper
- Chrome Plated Piston for products with abrasives (cleansers)