

FILLOGY
FILLING EVOLUTION

FILLING KIT
FOR FRUIT PROCESSING





FILLOGY LIQUID M, Art. 301065

Fast filling of liquid and even hot products from 2 l, e.g.

- fruit juices
- smoothies
- plant oils
- lemonades
- milk mix drinks
- jellies (hot and fluid)

Product feeding: via hose \varnothing 19 mm
 Filling speed: 17 l/min = 7 s for 2,000 ml (34 oz) = up to 350 jars à 2 l/h
 Filling amount: from 2,000 ml
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2-95 °C / 35,6-203 °F



FILLOGY CHUNKY S/M/L, Art. 301037, 301010, 308160

Chunky and hot products, e.g.

- marmelades, jams
- creamy yoghurt with fruit pieces
- fruit pulps, fruit preparations
- olive paste, pesto

Product feeding: via funnel 14 l (S), hose \varnothing 19 mm (M) resp. \varnothing 25 mm
 Filling speed: 5 s for 350 g = up to 400 jars / h
 Filling amount: from 50 grams
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2-70 °C (cold fill. 35,6-158 °F) resp. 2-100 °C (hot fill., 35,6-212 °F)



FILLOGY CREAMY L, Art. 301011

Creamy and not flowable, pasty products, e.g.

- vegetable pastes, spreads
- curd, cream cheese

Product feeding: via container of 10 l with floating lid
 Filling speed: ca. 3 s for 250 g = up to 400 jars/h
 Filling amount: from 50 grams
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2-50 °C / 35,6-122 °F
 resp. 50-95 °C / 122-203 °F (hot filling gears)



AUTOMATABLE WITH LARGE TURNTABLE FILLOGY AUTO M, Art. 303038

**For semi-automatic filling of container sizes from 50 ml to 2,000 ml
 also available with open railing for connecting a conveyor belt**

Rotation speed: 0,4 - 7,5 U/min adjustable
 Diameter of container opening: $d \geq 10,0$ mm
 Storage space: 65 x 1,0 l bottle / 500 g glass (25 empty + 40 full)
 Diameter turntable: 980 mm
 Load-bearing capacity: 50,0 kg
 Footage: Width 910 mm x Depth 1.190 mm
 Total height: 1.625 mm
 Work height: 940 mm

