

# FILLOGY

FILLING EVOLUTION

FILLING KIT FOR  
MILK PRODUCTS





## FILLOGY LIQUID M, Art. 301065

**Quick filling of liquid, even hot products from 2 l, e.g.**

- fresh milk, fruit milk, chocolate milk
- freshly seeded and warm yoghurt
- whey
- drinking yoghurt

Product feeding: via hose  $\varnothing$  19 mm  
 Filling speed: 17 l/min = 7 s for 2000 ml (34 oz) = up to 350 jars  
 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, also hot products, e.g.**

- stirred yoghurt with fruit pieces
- fruit preparations
- pudding, rice pudding

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.**

- spreads, creamy cheese
- curd, also fruity ones

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

