

FILLOGY  
FILLING EVOLUTION

FILLING KIT  
FOR VEGETABLE PROCESSING





## FILLOGY FLOWABLE L, Art. 301053

**Precise dosing of thickened, still flowable products from 50 to 500g, e.g.**

- ketchup
- puree
- flowable mustard
- chutney
- mayonnaise

Product feeding: via funnel 14l  
 Filling speed: 14l/min  
 Filling amount: starting at 50g  
 Filling accuracy: +/- 2%  
 Filling temperature: 2-50 °C / 35,6-122 °F resp. 50-95 °C / 122-203 °F (hot filling gears)



## FILLOGY CHUNKY L, Art. 308160

**Medium-viscous, chunky and hot products, e.g.**

- chutney
- olive paste
- nutmus
- vegetable puree
- pesto

Product feeding: via hose Ø 25 mm  
 Filling speed: 4,5l / min  
 Filling amount: ideally from 50g to 500g  
 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
- creamy cottage cheese
- curd, also with herbs and / or vegetable pieces

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 >= 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

