

The machine is suitable for glass, tinplate or plastics container filling with foodstuff in pieces/cubes (vegetables, meat) or whole in small sizes (mushrooms, artichoke hearts, olives, bulb onions, maize, legumes, fruits, etc.).





TECHNICAL SPECIFICATIONS

Approximate production range:

(variable according to filling telescope number, product type, container volume and process settings)

300 – 12,000 containers/hr 300 ml **Filling volume:** up to 5,000 ml.

TELESCOPIC VOLUMETRIC FILLING MACHINE-RT

MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:



- A robust frame to support all machine components equipped with height-adjustable feet;
- Container feeding and extraction conveyor;
- Variable pitch polyzene auger;
- Container infeed polyethylene star wheel;
- "No can no fill" automatic system;
- Container centering polyethylene star wheel;
- Lower disc for lower filling telescope housing;
- Rotary upper disc for product containment and distribution eased by proper deflectors at telescope mouth, equipped with height adjustable motorised brush using a small wheel for product scraping from the telescope mouth and a tilting level sensor adjusting product feeding;
- Filling upper telescopes (in the same number of the lower ones) with mouth on the upper rotary disc, interlocked housing for a quick release, air blowing cleaning system;
- Container extraction polyethylene star wheel;
- Control panel with PLC included;
- Safety devices in compliance with the EU regulations. AISI 304 stainless steel frame with polycarbonate panels and safety devices for an automatic machine stop in case of unintentional door opening;

The transmission of different movements is obtained by means of electric motors.

NOTE: all machine components meant to be into contact with foodstuff are manufactured in AISI 316 stainless steel and other proper materials in compliance with current EU regulations on this subject.

RELATED MACHINES:

Desalting tank/Vegetable washer, Cutting machines, Vacuum filling machine/Gravity filling machine.



OPERATING PRINCIPLE:

The containers, fed by the conveyor, are picked up from the variable pitch auger, which aligns and inserts them paced in the infeed star wheel. From this the containers are then inserted in the centering star wheel, which properly places them in correspondence with the underlaying telescopes.

The containment and distribution rotary disc is equipped with specially provided static deflectors that convey the product towards the filling telescope mouths. Through these ones, the product is transferred by fall into the underlaying containers.

Once the process is finished, containers are picked up from the outfeed star wheel and transported by the conveyor towards the next process stages.

ADVANTAGES:

- Extreme versatility (the machine can be used for a particularly wide range of products and containers);
- High precision filling allowed by product volumetric measurement before its fall into the container;
- Absolute lack of damages to the product, which is delicately pushed by specially provided deflectors inside the telescopes and by them transferred into the containers;
- Continuous process cycle automation with consequent manpower saving;
- Manufacturing configuration adapting to specifics of the product to be treated and to the required output per hour (the machine can be equipped with a variable number of telescopes);
- Easy access to inner components for cleaning and maintenance;
- Possibility of filling volume adjustment by means of an easy manual height adjustment operation of the upper disc;
- Format change operations are very easy and quick: (conveyor guide adjustment, auger and star wheel replacement, lower disc height adjustment from control panel and if necessary upper telescope replacement);
- Possibility to insert the machine into a multi-filling station for the multi-product filling in the same container according to pre-set volumes;
- Easy access to inner components for cleaning and maintenance;



