



*When flexibility
is your priority*

ROT-O-MIN



Rotary filling and sealing machine



The new Primodan Rot-O-Min

Rotary filling and sealing machine

The ROT-O-MIN is designed for filling liquid, semi-liquid and dry products such as set yogurt, fruit yogurt, drained yogurt, cream cheese, processed cheese, nuts, etc.

Depending on the desired capacity and the size and shape of the containers, the ROT-O-MIN machines are available in 1 – 6 row versions. Machines that work with stackable cups are equipped with automatic cup dispensers. For bottles, jars and non-stackable cups, the ROT-O-MIN can be supplied with a star wheel and in-feed / out-feed conveyors.

All parts in contact with the products, as well as the support frame are made from stainless materials.

A series of optional equipment can be added to the Primodan filling machines, depending on the desired hygienic level and which products the machine must handle. By adding features like Pulsed light sterilization of cups, UV-C treatment of lids, MAP (Modified Atmosphere Packaging) solutions and HEPA filters to

the machine – the machine enters the ULTRA CLEAN hygienic level and is suitable for filling particularly sensitive products.

Strong and light cassettes in aluminium and stainless steel.





Combined cup lift and CIP manifold.

It is also possible to add INLINE FRUIT MIXING equipment to the machines to mix in jam or flavor just before the fillers in the filling machine. By adding this equipment it becomes possible to make fast changeovers between various flavors/jams with very little product waste. It also eliminates the necessity for mixing tanks prior to the filling machine.

Full CIP cleanable

The inline mixing system is of course fully CIP cleanable, and if a CIP plant is not available, we can offer you this equipment - which is also controlled from the filling machine.

Flexibility

The ROT-O-MIN is a very flexible machine, where changing between cup heights is activated simply by pressing a button on the control panel.

Versatile

Versatility is a keyword for the ROT-O-MIN. It is capable of running many different formats and the design allows for a wide range of features.

Hygienic

The ROT-O-MIN is designed to be very hygienic. All surfaces are drainable, the top of the frame is angled and the doors are frameless.

High capacity

The ROT-O-MIN is available from 1-6 rows with capacities up to 14,000 cups/hour.

Add-on features

The ROT-O-MIN can be delivered with cassettes for cups or a star-wheel for filling cups and jars. The features that can be added to this machine include a wide range of options e.g. buffers for the cups and snap on lids for a 20-minute buffer time, UV-C treatment or Pulsed Light sterilization of cups, UV-C treatment of sealable lids, Primoreels foils on reels solution, HEPA sterile air filter cabinet, compensator for filling hot products, Vision check for correct placement of foils, Twist-on lid station and many other features. A small CIP plant is also available for manual or automatic operation (controlled from the ROT-O-MIN touch screen).



Technical

Capacity:	Up to 14,000 units/hour
Maximum cup diameter:	220 mm
Pneumatic requirement:	Minimum 6 bar
Electrical consumption:	1.5 - 6 kW
Materials:	Stainless steel / ionized aluminium

CE certificate / EU norm

Machine

Cup dispenser
 Filling
 Sealable die cut lids
 Heat sealing
 Ink jet sledge coder
 Snap on lid dispenser
 Up / Out
 Rotary packing table

Options

Infeed conveyor for bottles
 Cup buffer – 20 min.
 Filling system – piston, flow or dry food filler
 Sealable die cut lids or Primoreels foil system
 Snap on lid buffer – 20 min.
 Laminar flow cabinet

Automatic tray/carton packer
 Vacuum cleaning and ion treatment of cups
 UV-C treatment of cups and/or foils
 Central lubrication system
 CIP cleaning of filler
 Ultra clean model