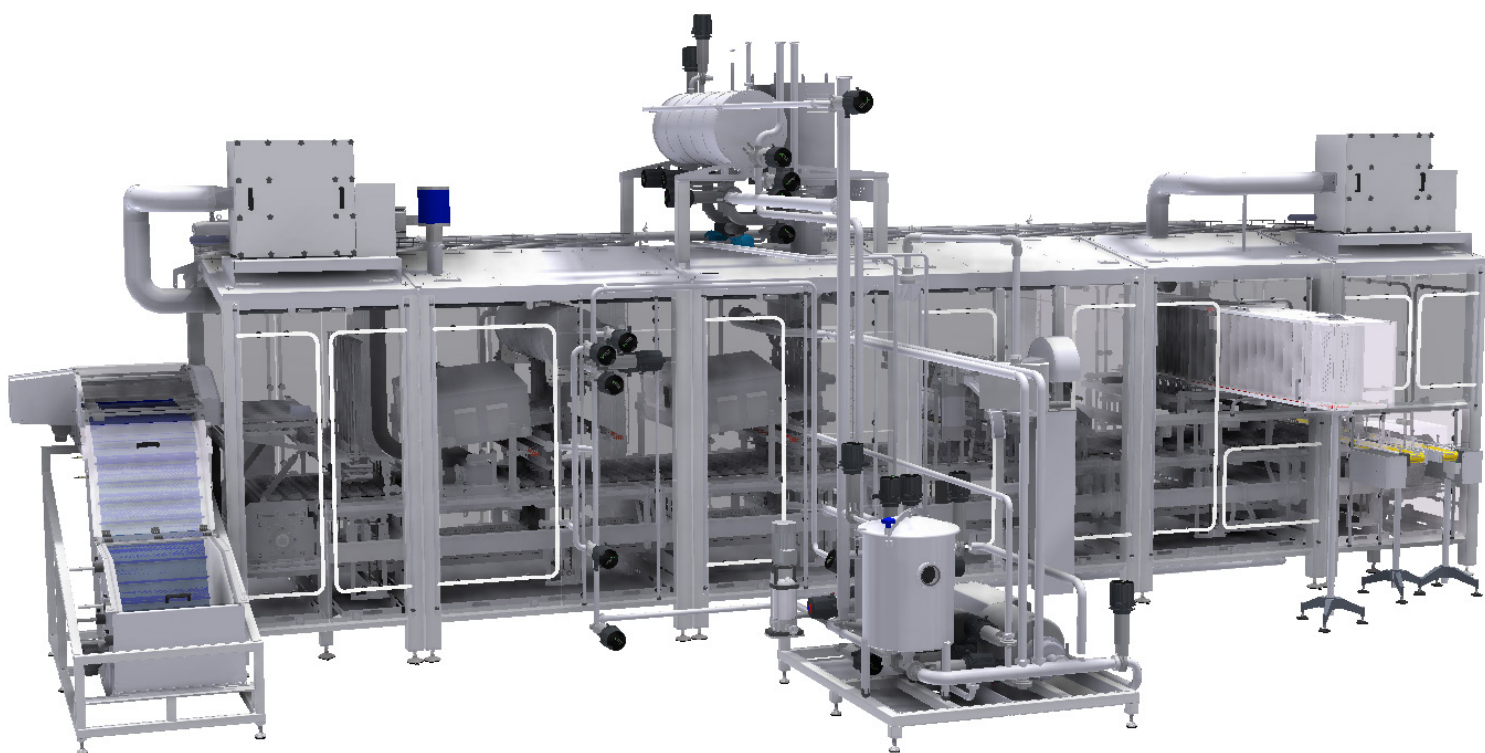




FILLING MACHINES  
& CHEESE EQUIPMENT

# MODULINE



Linear filling and sealing machine



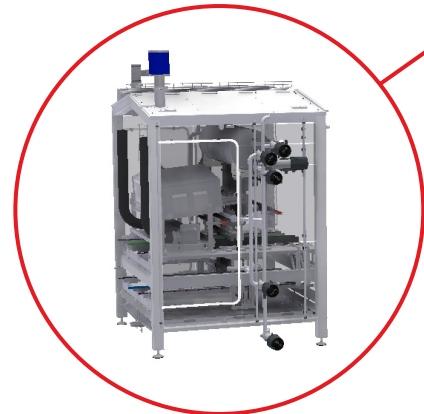
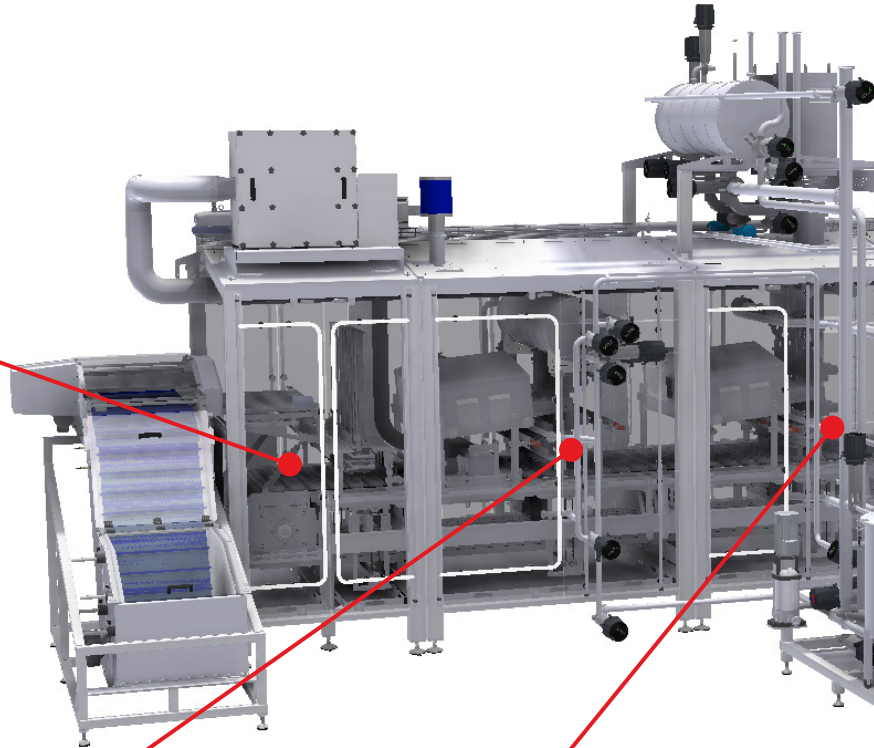
### Module I: Infeed Module

Infeed of the cups are done with a horizontal buffer as standard.

Depending on cup design it has a buffer time of up to 20 min.

Optional equipment for this module:

- Ion treatment followed by dust removal by suction



### Module II: Main Dosing/ Pre-filler/ Post Filler Module

The dosing module consists of a servo controlled piston filler. The dosing units are as standard fully CIP cleanable – with automatic connection of the CIP manifold to the filling nozzles.

Optional equipment for this module:

- UV-C -Treatment of the cups
- SIP
- Feedback control from Check weigher



### Module III: Dosing Module with just in time inline mixer

The dosing module consists of a servo controlled piston filler and just in time dynamic mixers for mixing in jam with fruit pieces up to 10x10x10mm or various flavors. The inline fruit/ flavor mixing system reduces the product waste during changeovers to a minimum.

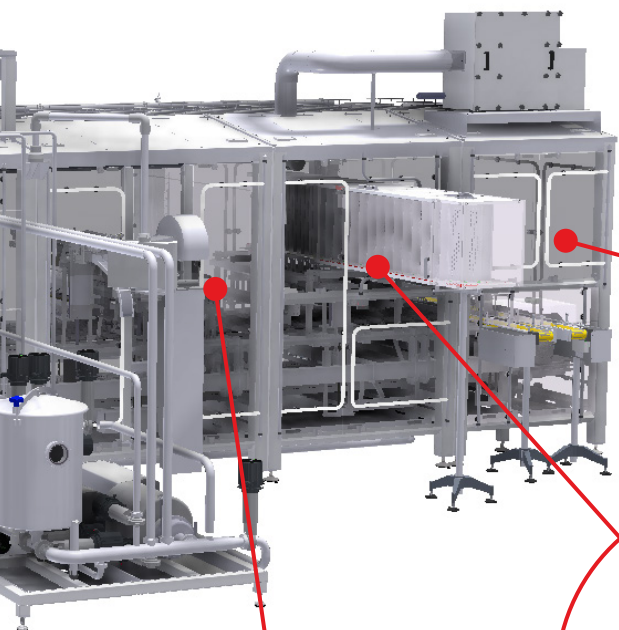
The unit can work by adding fruit from big drums or from a 80 L balance tank at floor level.

The system is as standard fully CIP cleanable.

Optional equipment:

- UV-C -Treatment of the cups
- SIP
- Working with more than one fruit tank/drum – for even faster changeovers
- Feedback control from Checkweigher

# SS POSSIBILITIES



## Module VII: Moduflex

This module is a standard module which can be inserted anywhere on the line and equipped tailor-made solutions – engineered for the individual clients.



## Module VI: UP/OUT Module

The cups are pushed to 2 different out conveyors.

Optional equipment:

- Manual QA table



## Module V: Capping Module

The module is equipped as standard with a buffer for the snap-on lids. Depending on lid design it has a buffer time of up to 10 min.



## Module IV: Sealing Module

The module is equipped as standard with die cut sealable lids with refill sledge and heat-sealing.

Optional equipment

- Primoreels including UV-C treatment of the lids prior to dispensing
- UV-C of die cut sealable lids
- Seal check
- Ink jet sledge for datemarking

## MODULINE

The MODULINE is designed with an open frame design allowing easy service access and cleaning. It is suitable for filling of liquid and semiliquid products. All parts in contact with the products as well as support frame are made from stainless materials. The frame is designed in modules for the client to have the possibility for future implementation of additional features.

Depending upon the capacity desired and the size and shape of the containers to be filled, the MODULINE machines are available with 6 to 12 rows – reaching capacities up to 24.000 cups/hr. The MODULINE is as standard equipped with Siemens PLC and servo motors, HEPA filter in the filling section, lamella/cassette flushing, central lubrication and cup/snap-on lid buffers.



## Technical Specification

|                                |  |
|--------------------------------|--|
| <b>Capacity:</b>               | Up to 24,000 units/hour  |
| <b>Cup dimensions:</b>         | ø75 mm and ø95 mm (for other formats we are also ready to assist you)  |
| <b>Pneumatic requirement:</b>  | Minimum 6 bar  |
| <b>Electrical consumption:</b> | 1.5 – 8.0 kW   |
| <b>Materials:</b>              | Stainless  |
| <b>Standard:</b>               | Siemens PLC and Servos<br>Sterile air filter (HEPA)<br>Central lubrication<br>Flushing of lamellas/Cassettes<br>CE certificate<br>EU norm<br>Pack ML automation standard |

## Modules

|                    |  |
|--------------------|--|
| <b>Module I:</b>   | <b>Infeed Module</b><br>Optional equipment for this module <ul style="list-style-type: none"> <li>• Ion treatment followed by dust removal by suction</li> </ul>   |
| <b>Module II:</b>  | <b>Main Dosing/ Pre-filler/ Post Filler Module</b><br>Optional equipment for this module <ul style="list-style-type: none"> <li>• UV-C -Treatment of the cups</li> <li>• SIP</li> <li>• Feedback control from Checkweigher</li> </ul>  |
| <b>Module III:</b> | <b>Dosing Module with just in time inline mixer</b><br>Optional equipment <ul style="list-style-type: none"> <li>• UV-C -Treatment of the cups</li> <li>• SIP</li> <li>• Working with more than one fruit tank/drum – for even faster changeovers</li> <li>• Feedback control from Checkweigher</li> </ul>   |
| <b>Module IV:</b>  | <b>Sealing Module</b><br>Optional equipment <ul style="list-style-type: none"> <li>• Primoreels including UV-C treatment of the lids prior to dispensing</li> <li>• UV-C of die cut lids</li> <li>• Seal check</li> <li>• Ink jet sledge for datemarking</li> </ul>  |
| <b>Module V:</b>   | <b>Capping Module</b>  |
| <b>Module VI:</b>  | <b>UP/OUT Module</b><br>Optional equipment <ul style="list-style-type: none"> <li>• Manual QA table</li> </ul>   |
| <b>Module VII:</b> | <b>Moduflex</b><br>This module is a standard module which can be inserted anywhere on the line and equipped tailor-made solutions – engineered for the individual clients.<br>Examples could be: <ul style="list-style-type: none"> <li>• Dryfood dosing unit</li> <li>• Pulsed light sterilization of cups</li> <li>• Roll stock foil unwinding and sealing system</li> </ul> |