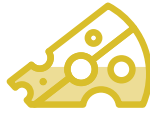




Fish & Seafood



Fruit & Vegetables



Dairy Food



Convenience Food

Vacuum filler

Accurate and automatic filling of glass jars or cans

The Cabinplant vacuum filler is designed for fully automatic, speedy and accurate filling of liquid into glass jars and cans.

The filler ensures equal headspace, regardless of volume or weight of the prefilled product, to facilitate subsequent seaming. The vacuum filler is supplied with a liquid tank with 12 - 30 filling valves placed in a circle.

The glass jars or cans are fed to the machine by means of a feeding screw and a star wheel to ensure separation and correct filling position of the glass jars/cans. The glass jars/cans are retained in the machine, and vacuum is created by means of a pump.

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Cabinplant®

Vaccum filler



Fast and accurate filling of liquids

The vacuum filler is mounted with a liquid tank and incorporates from 12 up to 30 filling valves placed in a circle. The glass jar/can is fed to the machine by means of a star wheel and a positioning screw to ensure good separation and filling position. The glass jar/can is retained in the machine, and vacuum is created by means of a pump.

Traditional or low pressure vacuum can be used depending on product and packaging material. The vacuum filler can be used for cold or hot brine, and for brine containing particles of a limited size, e.g. spices. A special optional feature is the nozzle blow-off system which prevents the nozzles from clogging.

Capacity

	VF 560	VF 1120	VF 1120	VF 1120
Fillings/min	120	180	240	300
Filling valves	12	18	24	30

Dimensions mm

	VF 560	VF 1120	VF 1120	VF 1120
Length	1050	1550	1550	1550
Height	1700	1800	1800	1800
Width	1100	2000	2000	2000

Dimensions may vary depending on type of use.

Advantages

- Accurate filling
- “No can - No fill” system
- Reduced give-away
- Easy cleaning
- Low maintenance

Application

- Operation with glass jars, cans or PETs in various shapes; round, square, elliptical etc.
- Filling of brine, oil or sauce containing small particles, e.g. spices

Functionality

- Continuous filling into containers by 12 - 30 valves
- Tank included
- Heating elements possible
- Feeding and discharge star wheels for correct placing in the vacuum filler
- Stand-alone electrical control system or integrated with a central control system