

COPPARAPID 4000

ROTARY FILLING AND SEALING MACHINE



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Cup dispense



Main filling unit



Pick and place pre-cut lid

LATEST DEVELOPMENT FOR THE FILLING AND SEALING MACHINE

The COPPARAPID 4000 provides you with the latest technology for filling of pasty products into different sizes of pre-formed cups.

Thanks to a single platform utilising as many standard components as possible, it is possible to cover a large range of container profiles and shapes.

The machine is able to accommodate products by direct feed, compensator, or can be installed with a hopper for products with alternative characteristics. Quick and easy changeover for format parts combined with the recipe functionality achieved with the use of integrated servo technology has minimized downtime between product and packaging changeovers.





Sealing unit



Pick and place snap on lid



Outfeed conveyor

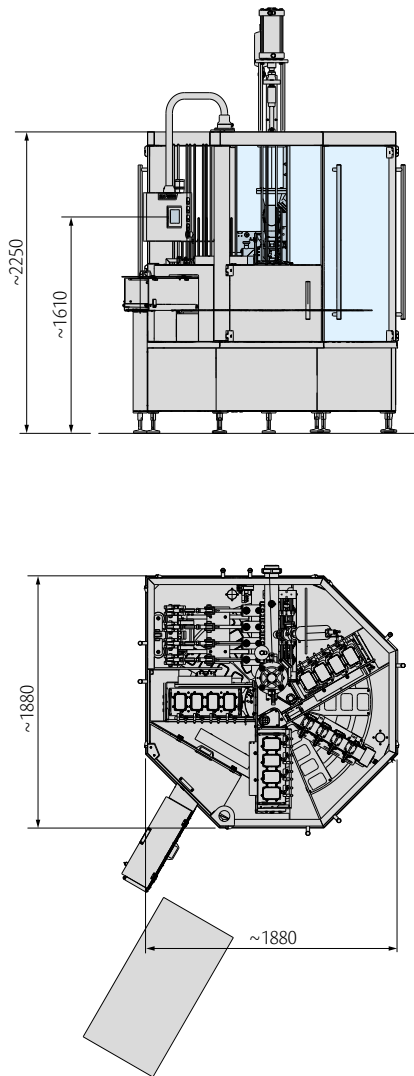
MAIN FEATURES

- VARIOUS FILLING STATION
- PICK & PLACE OR ROLL-STOCK SEALING
- NEW INNOVATIVE CENTRAL DRIVE SOLUTION FOR BETTER OPERATOR ACCESS WITH ADDITIONAL HYGIENIC CONDITIONS
- MULTI-DIGIT TURNTABLE (2, 3 OR 4 CUPS PER SEGMENT)
- COMPACT FOOTPRINT
- RECIPE FUNCTIONALITY
- FAST FORMAT CHANGEOVER
- HYGIENE LEVEL: STANDARD CLEAN



CUP/TUB STANDARDS AND CAPABILITIES				
Digit	Round	Square	Height	Filling range
2	160 mm	182 x 136 mm	140 mm	220 cc - 1,100 cc
3	127 mm	150 x 104 mm	140 mm	120 cc - 600 cc
4	101 mm	95 x 122,5 mm	140 mm	60 cc - 300 cc

TECHNICAL DATA



Filled products	Butter, margarine, processed cheese, tvorog and all edible fats	
Production outputs	2 digit	4,800 c/h
	3 digit	7,200 c/h
	4 digit	9,600 c/h
Installed power		7,5 kW
Compressed air pressure		6 bar
Compressed air consumption		30 m³/h
Machine weight		3,000 Kg

