



BULK FILLING STATION MEC-12

Designed to handle a large range of fragile products, the bulk filling station MEC-12 is an economic, fast and effective solution compatible with a wide range of boxes.

GENTLE
HANDLING
AT HIGH SPEED



Gentle handling

- Two hoppers to **minimize product drop**
- **Hoppers designed with soft materials** to receive products
- Box lift
- Three filling modes for a **wide range of products and boxes flexibility**

High speed and efficiency

- **Various configurations available**
- **Up to 20 boxes/min**
- Rejection door to guide product flow to a container **in the event of fault**
- Access through **wide opening doors**
- **Very easy to clean**
- **Compact machine**



Watch our videos
at [pattyn.com](https://www.pattyn.com)

TECHNICAL SPECIFICATIONS MEC-12

2 versions (see capacities)

- boxes up to 400 x 300 mm
- boxes up to 600 x 400 mm (large hopper version)

Hygienic design

- Open frame design for easy cleaning and maintenance.

3 working modes

- **Single drop:** hopper buffer the batch of products to fill the box at once.
- **Double drop:** between drops, the box is moved forward to have an optimised repartition.
- **Fast drop:** configurable sequence to increase speed (increases the overall drop height)

Easy box positioning

- Easy box width adjustment.
- Roller guides mounted on spring system for box width compensation (+/- 5 mm).

Recipe

- Box lift system: automatic positioning defined by recipes.

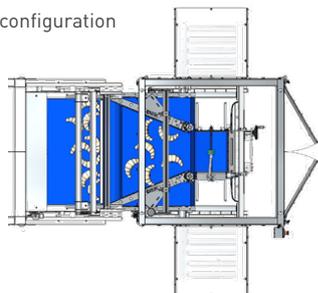
Reject mode

- Automatic product rejection in separated container (200L) in case of fault.

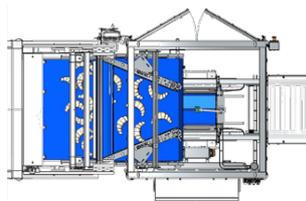
Standard with

remote access point (one per line)

Across configuration



Aligned configuration



Box lift system to reduce drop distance



Soft hopper material

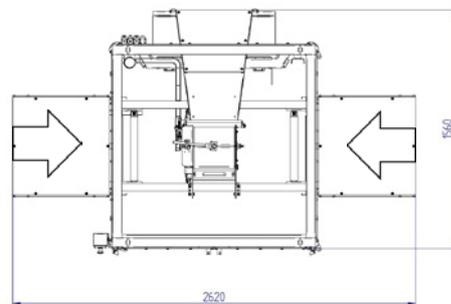


Easy box adjustment



Opening door to the hoppers for cleaning access

| CAPACITIES | | | |
|---|--|--|--|
| | Single drop | Double drop | Fast drop |
| all types of products  | Up to 12 boxes/min | Up to 10 boxes/min | Up to 20 boxes/min |
| BOX SIZES | | | |
| | Length | Width | Height (flaps open) |
| Min | 300mm / 400 mm with large hopper version | 200mm / 300 mm with large hopper version | 300mm / 450 mm with large hopper version |
| Max | 610 mm | 410 mm | 615 mm |
| CONSUMPTION | | | |
| Installed power | 2 kW | Voltage | 3 x 400 V + E / 50 Hz |
| Air supply | 6.2 bars | Air consumption | 105 NI / min |
| CONSTRUCTION | | | |
| Stainless steel construction | | | |
| Open frame | | | |
| Weight 500 kg | | | |
| OPTIONS (More options available, please contact Pattyn Bakery Division) | | | |
| Machine delivered with specific infeed /outfeed (modified protection tunnel) | | | |
| Box width self-adjustment | | | |
| adaptable with plastic crates (conditions to be defined) | | | |
| Box width up to 460mm | | | |



MEC-12 Machine height 2000 to 2500 mm

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