

modular system – up to 32 dosing units

**WIR HABEN IHRE ZIELE IM BLICK.
WE HAVE YOUR GOALS IN MIND.**



Product range:

For all liquid and pasty products, e.g.

- > Plain yoghurt
- > Fruit yoghurt
- > Soft cheese
- > Cottage cheese
- > Cheese spread
- > Cream cheese
- > Quark
- > Honey
- > Jam
- > Butter
- > Margarine
- > Mayonnaise
- > Ketchup etc.

Technical data:

- > 8, 12, 16, 24 or 32 dosing units
- > Dosing capacity from 10 to 500 ml
- > Filling accuracy: $\pm 0,5\%$ per cycle
- > Maximum product temperature: 80 °C
- > Up to 4 products can be processed simultaneously
- > Compensator and/or filling hopper
- > Filling nozzle plate
- > CIP programs / CIP valves
- > Non-drip filling nozzles
- > Reverse suction for liquid products
- > Clear arrangement and good accessibility
- > Refittable as add-on filler
- > Control: Siemens S7
- > Server drive

