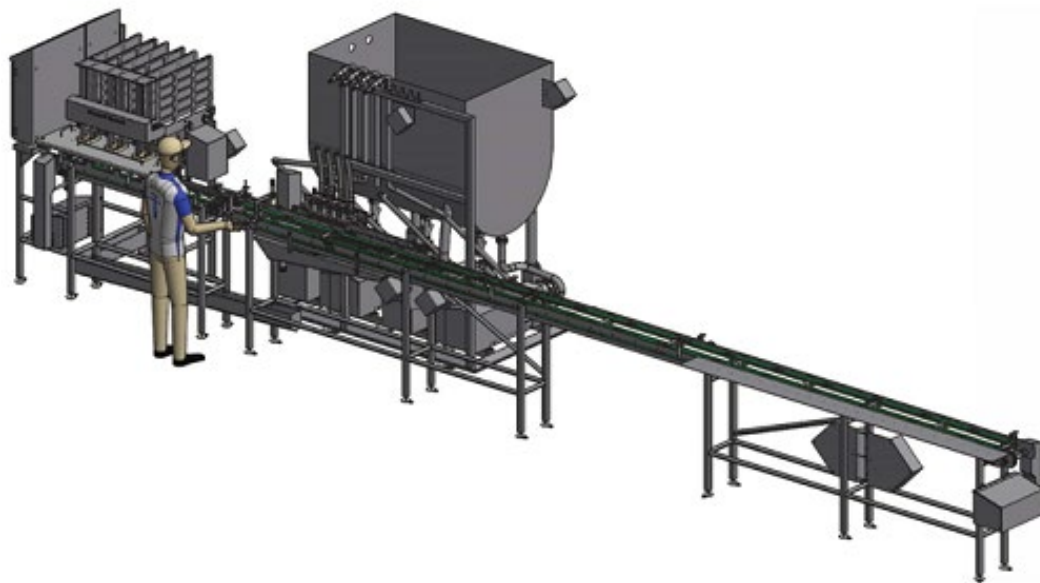


S&T Filling system

With a Serman & Tipsmark filling system, it is possible to perform a quick product change as the filling quantity is recipe-dependent and controlled by a servomotor and pump system with great precision. The system is customised and built according to desired installation conditions and existing process equipment. The system can be delivered with a manually adjustable cup dispenser, automatic checkweigher and automatic over-push for continuous oven after filling. The equipment is suitable for filling viscous products in aluminium trays, plastic cups, and plastic buckets.

Fully automatic filling system for liver pâté

- Cup dispenser with extra magazine
- Automatic override for continuous oven
- Automatic adjustment of filling heads when changing format
- Capacity 7200 fillings per hour



Specifications:

- Food approved materials
- Siemens plc
- Siemens HMI
- Siemens servomotor
- Festo pneumatics
- 30 fillings per minute per filling head
- Documentation

