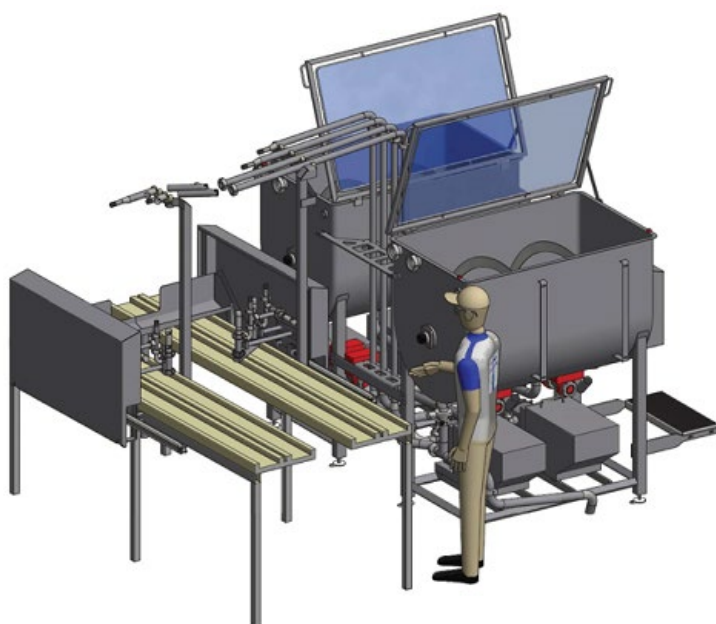


# S&T Filling system

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 manual magazine handling
- Double tank for quick product change
- Continuous check weighing for fill volume optimisation
- Automatic over-push for baking oven
- Capacity of 7200 fillings per hour



## Specifications:

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

