Posifil DP (Depositor) SEMI-AUTOMATIC VOLUMETRIC FILLING MACHINE





Designed specifically for the food industry to handle viscous liquid food products such as syrups or food products containing particles such as jams, chutneys and cook-in-sauces.

This machine has been upgraded to handle such products:

- · Larger air cylinder to provide more power
- Larger rotary valve to provide faster flow rates
- Larger shut-off nozzle to handle larger particles.

These design changes also make the Posifill DP suitable for a wide range of non-food applications such as viscous creams, gels and pharmaceutical ointments.

The machine incorporates Universals unique rotary valve filling system, which is 100% watertight. This means that unlike some other depositing machines, the Posifill DP can draw many products up from floor level tanks removing the need for hoppers & transfer pumps.



Key Benefits

- Designed specifically for food production areas
- Fills liquids with particles up to 20mm diameter
- Tool free stripdown and adjustment
- Pneumatic operation suitable for hazardous areas (ATEX) or wash-down facilities
- Small footprint for simple bench mounting
- Simple user friendly operation
- Low maintenance
- Fast, accurate and reliable
- Automate into existing lines

Specifications

- Fills food products such as curry sauce, bolognaise, chilli sauce, meat & fruit pie fillings, pickles, chutneys, baked beans, soups & casseroles
- Dispensing volumes from 50ml 1.3 litres
- Filling speeds up to 60 cycles per minute
- Fill accuracy up to +/- 0.5%
- Semi-automatic operation (foot pedal)

Options & Extras

- Automatic versions with conveyors & gating systems
- Portable tables & trolleys
- Overhead hoppers & low level feed tanks
- Multi-head versions
- Supplied with tray forming & sealing equipment
- Incorporate into bagging & sachet forming machines





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