Posifill EF

SEMI-AUTOMATIC VOLUMETRIC FILLING MACHINE





The Posifill EF is ideally suited for both the first-time user of volumetric dispensers and within a busy production environment which requires flexibility, accuracy and rapid changeovers. Compressed air provides the power supply for filling.

A robustly constructed unit, ideally suited for start-up venture and smallscale or as part of a larger production facility, the Posifill EF offers flexibility, accuracy and rapid changeovers.

Filling speeds of up to 30 containers per minute can be achieved with a wide range of liquids; from solvents to creams and gels, including food and dairy products containing particulates, such as fruit yoghurts, can also be filled by the Posifill EF.

Key Benefits

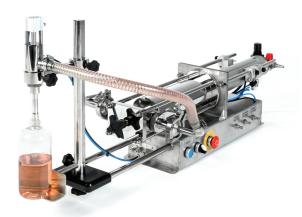
- Simple to operate, clean & maintain
- Fast & accurate filling by volume
- 316 stainless steel contact parts
- FDA approved hoses & seals
- Tool free strip-down for easy cleaning
- Small footprint for simple bench mounting
- Quick release nozzle and feed pipe
- Pneumatic operation suitable for hazardous areas or wash-down facilities
- Future expandability can be linked together and incorporated into fully automatic machine

Specifications

- Fills liquids, creams and gels
- Available format: 1 head
- Dispensing volumes: 5ml 1300ml
- Filling speeds: Up to 30 bottles per minute
- Accuracy: +/- 0.5%
- Food and pharmaceutical quality stainless steel contact parts
- ATEX certified for filling flammable liquids & use in hazardous areas

Options & Extras

- Pneumatically operated nozzles for drip free filling
- Spinning table for cream pots
- Product hoppers & tanks in various sizes (heated versions also available)
- · Heating elements & controllers for hot filling applications
- Wide range of hose & seal materials to suit almost any liquid







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