

Ampack Ammann

Ampack-Rotary-Filler





Operation and Cup Destacking

The Rotary Filler is operated over an ergonomic constructed control panel which gives the operator all necessary machine- and production data.

By means of vacuum suckers and reciprocating gates the cups are automatically destacked out of the cup magazine. Cups up to the height of 150 mm can be handled.

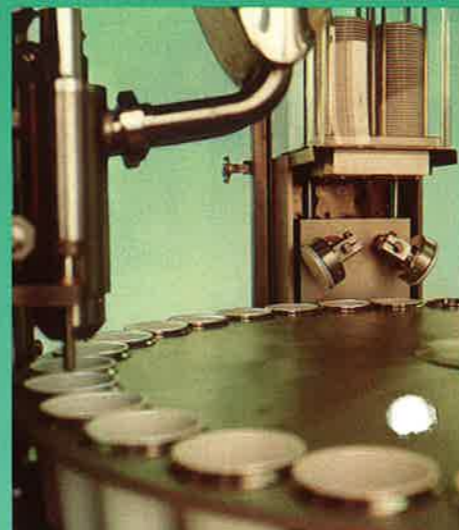


Main Dosing Station

With the patented volumetric filler on the main dosing station all fluid products such as milk, yoghurt, stirred yoghurt, fresh cream, fruit juice etc. can be filled. The filling temperature can range between 0° and 80°C.

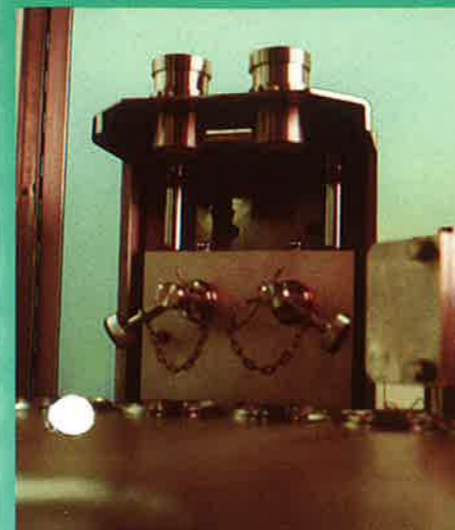
The dosing range is infinitely adjustable

- by cup diameter 71 mm from 60 to 300 ml
- by cup diameter 97 mm from 125 to 585 ml.



Lid Application Station and Sealing Station

The lids are destacked by vacuum, turned by 180 degrees and placed onto the filled cups. At the following station the aluminium lids are sealed. The sealing heads are moved pneumatically. The sealing temperature of the sealing heads can be adjusted individually.



Printing Station

The printing station is driven mechanically. The date printer has 6 digits but can be extended on request. If required it also can be arranged in two lines.



Cup Outlet

With the help of a pusher the cups are ejected onto a discharge conveyor and from there to the packing station. On customer's request an Ampack Packer SGP4 can be connected to the discharge conveyor.



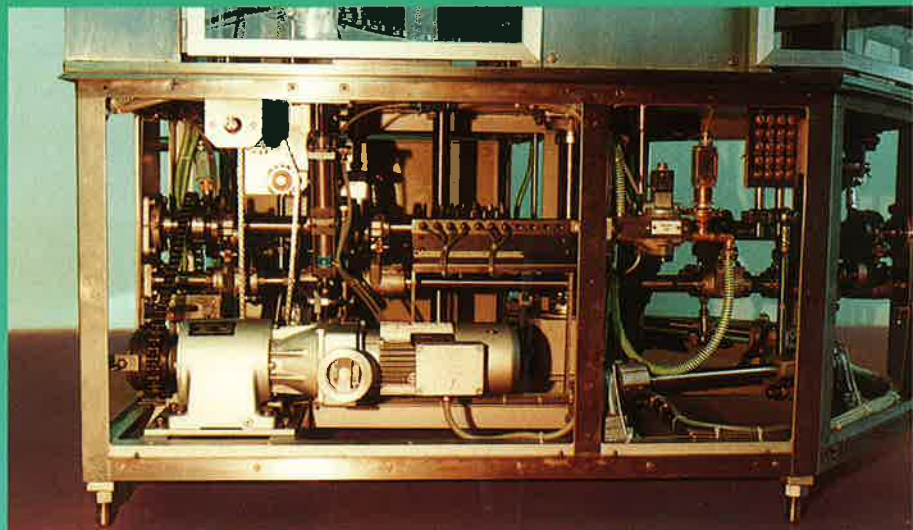
Control System

In the machine casing of the Ampack-Rotary-Filler a programmable micro processor is installed in a waterproof control cabinet. With this programmable micro processor all machine operations as well as the CIP-system, the sterilization programme for the dosing device and the sterile air filter are controlled and guarded.

With the
AMPACK-ROTARY-FILLER a
new generation of rotary filling technology
has been developed. The machine incorporates
a totally enclosed cabinet to allow filling in a sterile
environment. The volumetric dosing system as well as
all product carrying pipework, is cleaned by the CIP-system
and afterwards sterilized by steam. These components
make it possible for the first time for a Rotary Filler to handle
bacteriologically sensitive products with a prolonged shelf life.

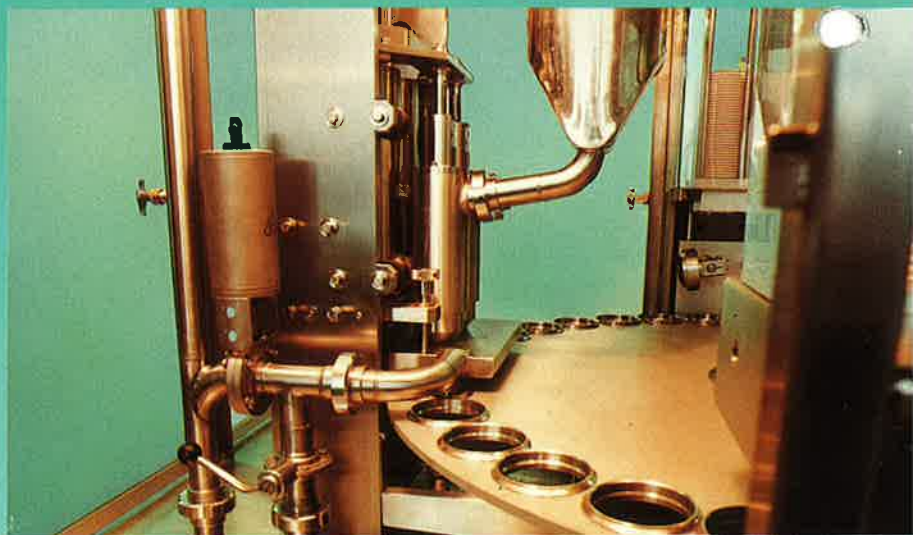
Machine drive

The main drive of the Rotary Filler is executed via an adjustable gear motor. The movement of the rotary plate is controlled by a step-gear with a modified sinusoidal function. All movements are driven over a double curved cam. The vacuum pump for the cups and lids is also installed in the casing.



CIP-Cleaning

The complete cleaning and sterilization programme of the Rotary Filler is controlled by a programme installed in the control cabinet. Through the built-in cleaning device in the main dosing station the cleaning takes place in a closed cleaning system. So all product carrying pipes are cleaned by a central CIP-cleaning system with a pre-rinse, caustic soda, acid and a final rinse.

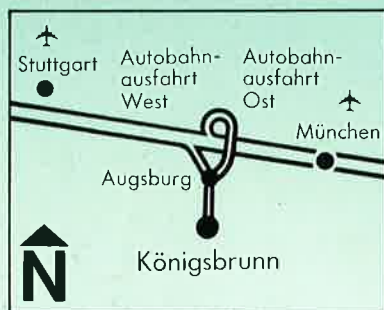


Technical Data of the Rotary Filler

This new Rotary Filler also handles cup sizes as well as filling volumes deviating from the specified technical data.

Rotary Filler	Type	6/1	6/2	8/2	8/3
Max. filling performance (cups per hour)		up to 3 000	up to 5 500	up to 5 000	up to 7 500
max. cup diameter (mm)		125	110	105	75
max. cup height (mm)		150	150	150	130
max. filling quantity (ml)		1 000	600	600	600
electric power (kW)		1,6	2,1	2,1	2,6
measurements (mm)		1300 x 1450	1400 x 1600	1600 x 1800	1700 x 1900
height (mm)		1750	1900	1900	1900
weight (kg)		1550	1800	2100	2400

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Our Sales Programme includes further:

CUP FILLING AND SEALING MACHINES IN ASEPTIC AND SEMI-ASEPTIC VERSION, CUP PACKERS, CARTON GLUEING MACHINES, TRAY STACKERS, CARTON ERECTORS, CARTON STACKERS

