

Airofiller[®]

Equipment solutions

Compact Filling Machine



Airofiller Equipment Solutions BV.

Dispensing Platform™ / Lab™s / Equipment Solutions™ / Full Service™ / Authorized Filler Network™

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1. Characteristics

The CFM represents a fully automatic filling machine designed for efficiently filling disposable cups and placing Snap-On lids. Its primary application is geared towards sauces and dips, offering a streamlined and precise dosing process. The implementation of a peristaltic pump ensures not only accuracy in dispensing but also facilitates straightforward Cleaning in Place (CIP). This innovative machine is tailored to enhance production efficiency while maintaining stringent quality standards, making it an ideal solution for the precise and hygienic packaging of condiments. Additional to the filler conveyors and other up and downstream equipment can be integrated.

Parameter	Unit
Machine name	CFM
Mechanical speed	20 pcs/min
Max. power usage	0,5 kVA
Primary voltage	230 V AC
Phases	1PH
Frequency	50-60 Hz
Min. air pressure	6.5 bar
Max. air pressure	9 bar
Air consumption	100 dm ³ /min
Machine length*	1204 mm
Machine width*	1947 mm
Machine height*	1313. mm
Weight*	200 kg
Frame	Stainless steel
Control	Unitronics PLC
Extra Control	Multi language, User level settings Internet connection
Sound production	80 dB(A)
Pump sort	Content specific
Nozzle type	Content specific
Outfeed	Content/Cup specific
CE Approved	Yes

1.1 *Cups*

There are 2 different cups in use including the 50cc and 80cc. The article numbers of the variants are 315 and 318 respectively. The length of the cups are 35.51mm and 22.44mm respectively. The lid in use has a length of 72.04mm, with the article number as 310.

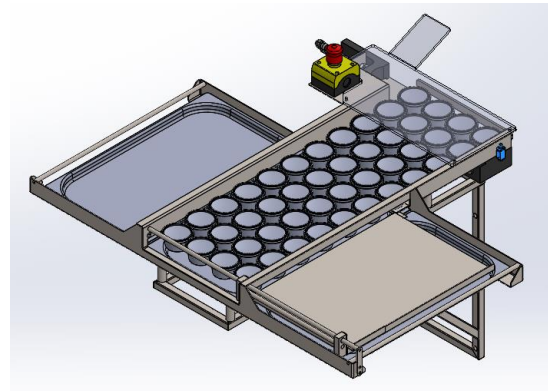


1.2 *Process steps*

The cups are transported from one process station to the next process station by the indexing rotary table. As the indexing table rotates, the step by step production process is complete.

1.3 Outfeed (optional)

The outfeed consists of a tray where the filled cups are assembled with the aid of two pneumatic cylinders and sensors. The cylinders are namely row shifter and one cup shifter. As the cups are filled and closed with lids, they slide down to the outfeed. The cup is detected at the outfeed, and the cup is pushed to the tray. The process continuous until a row is formed. Once the row is formed, the row shifter moves in and creates space for the subsequent cups which get filled up. The row detection and the cup detection is made possible using sensors present in either side of the outfeed.



1.1 Footprint

