# Filling head 981

# Filling device for free-flowing products



Clean and precise filling of free-flowing foodstuffs.

You produce free-flowing products to be filled with precise weights?

The filling head 981 is designed for use where precise weights of free-flowing foodstuffs are to be cleanly portioned.

The unit is particularly suitable for handling products of an inhomogeneous consistency or with lumpy ingredients. The output is approximately 50 portions/min. depending on the product.



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#### **Features**

The filling head 981 can be supplied with various outlet diameters. The outlet diameter can be 30, 40, 50 or 60 mm.

The pneumatic drive enables a high portioning rate depending on the product and the portion size.

The double stroke principle permits very precise, largely drip-free portioning – particularly with delicatessen salads. After each portion is ejected, the remaining product adhering to the bottom of the piston is removed by a second stroke of the piston.

Cleaning is quick and simple because the device can be taken apart without tools. All parts in contact with the product consist of high grade stainless steel and plastic.

Depending on the foodstuff, even several filling heads can be operated with one filling machine using an automatic filling flow divider (option). The filling flow divider will guarantee identical filling flows for the single filling heads.

The filling head is directly attached to the filling machine.

# Can be attached to ...

... all VEMAG filling machines.

## Options

Automatic filling flow divider for simultaneous operation of several filling heads with one filling machine.

Conveyor belts available for direct filling into baking tins.

### Ideal for:

- Whipped batters
- Delicatessen salads
- Sauces
- Dips
- Ice cream
- Spreads
- Mayonnaise
- Potato products, e.g. purees, gratins, salad





ISO 9001

BUREAU VERITAS
Certification



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Presented by:

