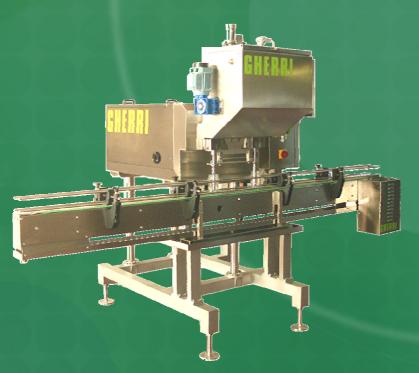






General features

Machine suitable to the high reliability dosing of thick and semi-thick products such as jam without or with pieces, tomato paste, ketchup, meat or vegetable-based sauces, baby-food, paté and similar products.



- Stainless steel base;
 - Easy cleaning;
 - Can be inserted in pre-existing lines
- Manual height adjustment
- Easy access for maintenance
- Probe for hopper level control
- Pneumatic jar positioning
- Automatic stop of jars at inlet/outlet in case of stop jamming
- Stainless steel electric panel
- TouchScreen operator's panel
- Safety guards
- Belt conveyor driven by Inverter
- Construction according to CE standards



Flexibility



Quick replacement of change part for another format



Special system cylinder/piston

Brushless motor

Control by PLC

from 25cc to 1130cc without changing any component

Dosing volume electronic adjustment

Variable speed
adaptable to product
and container

Memorization parameter and recipes



High precision

Dosing unit

Brushless motor

Vertical valve with shutter

Electronically adjusted dosage volume



Filling mode

(none uncontrolled point)





Filling from high above mouth

From the bottom

(with telescopic plunging nozzle)

Various nozzle

planned basing on product treated

Acts as closing valve To prevent from dripping



Product care

Product hopper



Capacity: 45lt.

2-way butterfly valve for product infeed

Level automatic control through level probe

OPTIONAL: kit for heated hopper

OPTIONAL: kit of pruduct agitator



Cleaning

Outside cleaning

Simple cleaning

High level of sanitization



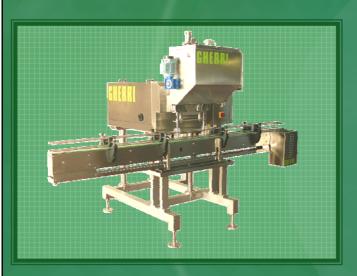
Cylinder washing

Automatic cycle

Complete cylinder washing



Technical Features



Jar diameter

Jar height

Dosing capacity

Installed electric power

Air consumption

Overall dimensions

Net weight

: 40 ÷ 160 mm

: 40 ÷ 250 mm

: 25 ÷ 1100 ml

: 1,5 kW

: 1 Nm3 / h

: 3000 x 1500 x H=2000 mm

: 600 kg

Flexibility
High precision



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