

## MPFSC-120

The MPFSC-120 volumetric filler dispenses clean, accurate portions of a wide variety of non-pumpable products in the most precise and efficient way.

### **Efficiency & ROI**

- Up to 120 cpm depending upon the product, container, and conveyor configuration.
- Quick return on investment: enhanced production capacity
- Product flow and pocket loading are enhanced with a selfcontained, adjustable liquid ring vacuum system.
- Preserve product integrity

## **Hygienic Design & Easy to Clean**

- Fast and easy cleaning with minimal moving parts, a tilt-out hopper, hinged console, tilt-drip pans, easy head disassembly, and quick belt release
- Filling head and belt can be quickly and completely disassembled without tools
- Standards of major regulatory bodies (ANSI, FDA, USDA, and CE)
- Compartmentalized stainless steel enclosure (NEMA 4X, IP66) to isolate electrical power, air, water controls, and operating components. It is mounted to the conveyor base, and the functions of the filler are controlled by a PLC/HMI providing the operator a friendly machine/human interface.
- An optional parts cart available to store parts during cleaning or change over

## **Multi-Packaging**











#### **Multi-Products**











RICE

PASTA & REFRIGERATED GRAINS SALADS

FRUITS & VEGETABLES

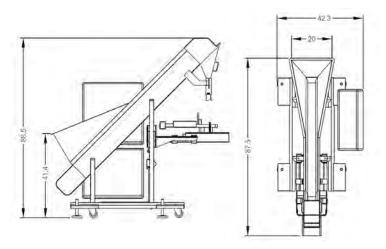
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AIR CONSUMPTION	(100CPM) 80 PSI 30-35 ft³/Min 5.5 bars 0.85-1.00 m³/min
WATER CONSUMPTION	2 gal/min at 40 PSI 7.6 l/min at 3 bar
POWER REQUIREMENTS	Pump Motor 3HP 3PH 220/380/480 V (2.24kw) Conveyor motor 1/2 HP3PH wih variable speed Frequency inverter (.37 kw) TOTAL POWER REQUIRED : 2.6KW
APP. HOPPER CAPACITY	13 gal 50 l

FILLING HEAD ASSEMBLY	STANDARD RANGE	OPTIONAL RANGE	SPECIAL RANGE
1.75" (44mm)	63 to 154 cc		
2.00" (51mm)	47 to 165 cc	145 to 188 cc	
2.75" (70mm)	93 to 339 cc	317 to 457 cc	447 to 636 cc
3.25" (82mm)	123 to 459 cc	429 to 619 cc	
4.75" (121mm)	267 to 887 cc	744 to1,211 cc	Up to 1,700 cc
5.75" (146mm)	386 to 1,395 cc	1,307 to 1,862 cc	
4.25" x 7.25" (108 x 184mm)	531 to 1,762 cc	1,762 to 2,380 cc	



- 1) Suction by liquid ring vacuum pump that enables the machine to fill up to 120 ppm and sticky product
- 2 Different head sizes to fill a wide range of weights
- Adapted covers, belt and parts for hot filling up to 90°C (optional)
- 4 Automatic head washing system
- From 2100 to 3450 mm conveyor to be able to fill over every type of line
- 6 Adjustable head height for different conveyor and container heights



## **Easy Integration and Versatility**



# Multi-channel Distribution Systems

. DISTRIBILITION MODE	Horizontal and parallel or perpendicular to the line	
NUMBER OF BAGS	2, 3, 4, 6 or 8	

TYPE OF READY MEALS	- Vacuum packed, - Fresh, - Frozen
CONTAINERS	- Cartons, - Capsules, - Bags, - Tin cans, - Trays with compartments, - Jars, etc.
LINES AND INTEGRATION OPTIONS	- Thermoformers - Loading robots - Vertical packer - Tray unstacker - Single, double and triple conveyors - Counting machines - Multi-head calibration and weighing - Vibratory feeders - Liquid pump fillers - Rotary bag fillers - Sealing machines



## COMPLETE AND INNOVATIVE FOOD SOLUTIONS











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