

The CHP-2H UC LOG3 has been built to satisfy **medium** annual filling volumes of products that will not be subject to heat treatment.

The filling line is based on a step by step rotating table on which previously sanitized and pre-capped bags are filled and capped by the in-line sanitized caps. It is designed for packing liquid or viscous products into various sizes of pre-made pouches.

This filling line has a high level of hygiene and features a disinfection of the packaging up to LOG3 level. Its technology can be considered as an intermediate between standard and aseptic filling lines.

Equipped with

- 1 bag loader
- 1 unit for pre-cap removal
- 1 rotary table
- 1 product tank
- 2 filling pumps
- 2 filling heads
- 1 vibrating cap supplier
- 1 system for cap disinfection with peroxide
- 2 screwing heads
- 1 exit conveyor

All the main components of the machine are in stainless steel AISI 304/AISI 316, according to the food industry requirements. Automatic CIP system is installed.

CHP-2H UC LOG3

Technical information

Filling: up to 500 ml

Maximum pouch dimensions: width 100 mm, height 180 mm, depth 65 mm

Corner spout pouches: no

Filling rate: 85 pieces/min with 100 ml of water

Filling tolerance with water: up to 200 ml ± 2 gr, greater than 200 ml ± 1%

Power consumption: 18 kW (without or with thermostatic tank)

Pneumatic supply: compressed air from 6 to 8 bar

Nitrogen consumption: 10 standard m³/h

Compressed air consumption: 200 standard m³/h

Steam consumption: 50 kg/h

Reservoir capacity: 18 l

Filling temperature: from -10 to 95 °C

Product feeding: tank with automatic control level and volumetric dosing pump

Pouch loading: automatic supplying – 9 min of autonomy

Cap supply: PE/PP cap with tamper evident

Pouch output: conveyor belt

Dosing regulation: by display (electronic pump)

Cycle and function controls: PLC system, optical sensors and proximity switches

Error diagnostics: diagnostic unit with touch-screen display

Overall dimensions: width 3500 mm, length 4500 mm, height 4500 mm

Weight: 4600 kg



C H P - 2 H U C L O G 3







