



**Digital Weight Filler
KSE-DWF15**



Still filling by hand?

Try our Digital Weight Filler today.

Digital Weight Filler fills cheese, paste, cream product accurately and fast without any filling limit.

Description

Highly suitable for mid to high viscosity products.

Fills your cheese, paste, cream product exactly as you set it with its 2 stage filling processing. Our net weight filling machine uses load cell to accurately grasp the filling weight during the filling up to 2 decimal places.

Operators are able to save multiple filling settings into our system for future use. E.g. Slot 1 for 5kg, slot 2 for 10kg, etc.

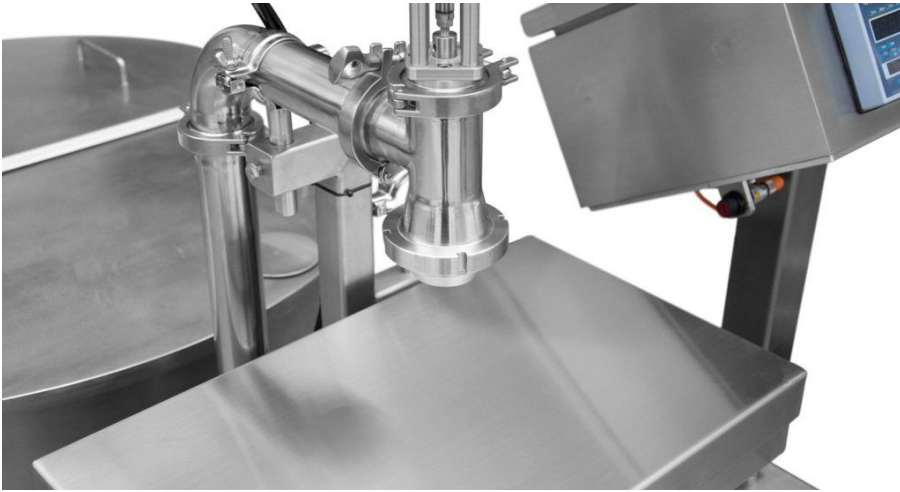
This particular model integrates a 200 liter hopper with lobe pump. The integrated design allows the filling operation to flow smoother and seamlessly.

How it works





Features

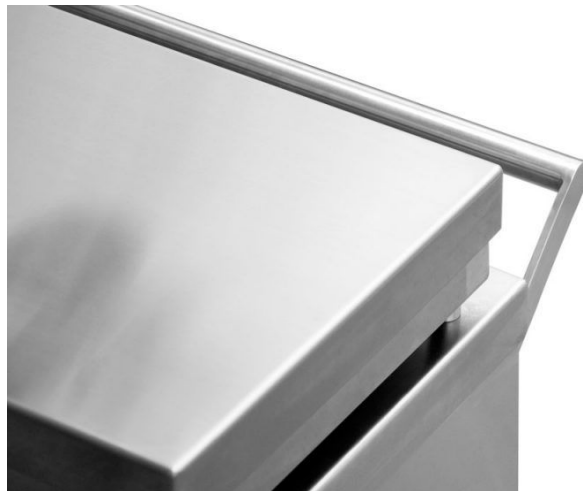


Very accurate filling

Using a 2 step filling process, our system is able to fill your product to 2 decimal place accuracy.

Precision sensing

Our electronic weighing scale can precisely detect the minuscule changes in weight and our system captures the data to control the filling.



Add-on

Option of 200 liter integrated hopper with lobe pump. The lobe pump transfer the product into the net weight filler from the hopper tank.

This setup is excellent for processed cheese filling after the processing stage.



Options

We are able to cater to

- No. of filling head
- Nozzle tip design

Suitable for

- Cheddar
- Mozzarella
- Spreadable cream cheese
- Butter
- Cream
- Paste

Technical Specifications

Filling range	500 grams to 15 kg
Filling temperature	10 to 100°C
No. of filling nozzle	1
Filling speed	2 to 3 10kg fill/min
Hopper capacity	200 liters
Operating power	Single phase, 240V, 50Hz
Compress air	6 bar (min), constant
Material for machine	Stainless Steel 304 & 316
Weight	250kg
Dimension (L x W x H)	1710mm x 1400mm x 1350mm