



**Weight Filler  
KSE-WF18**



**Still filling your sauces, soup or paste by hand?**

**Try our Weight Filler today.**

Weight Filler fills liquid, paste, cream or oil product accurately.

**Description**

Fills your product accurately via weigh. Hence the name, Weight Filler.

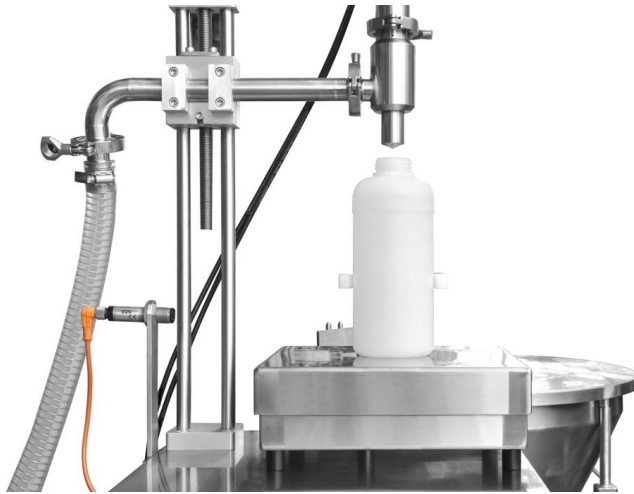
User can input the desired filling weigh into the HMI and save it. Start the filler in either manual or automatic mode and the filling will commence and stop when the indicated weight is achieved.

It uses a 2 stage filling to ensure accuracy. 1st stage will fill to 95% of the indicated weight, and it will stop and perform the 2nd stage fill at slower speed until it reaches the set weight.

**How it works**

*Coming Soon.*

**Features**



**Digital load cell**

Using ultra sensitive load cell to sense the changes in the weight during filling, resulting in highly accurate filling of your product regardless of viscosity, density, etc.

**We are able to cater to**

- Volume of hopper
- No. of filling nozzle
- Nozzle tip design

**Suitable for**

- **Asian & Western sauces** - Ketchup, Chilli, Oyster, Mayonnaise and more.
- **Asian and Western soups** - Ramen, Bah Kuet Teh, Chicken stock, Cream of Spinach and more.
- **Pastes** - Laksa, Mee Siam, Sambal Chilli, Kaya and more

**Technical Specifications**

Filling weight	Maximum 50 kg
Filling temperature	10 to 100°C
No. of filling nozzle	1
Filling speed	Variable speed, user can choose.
Hopper capacity	16 liters (default), customisable
Operating power	Single phase, 13 amp, 240V, 50Hz
Compress air	6 bar (min), constant
Material for machine	Stainless Steel 304 & 316
Weight	80kg
Dimension (L x W x H)	700mm x 500mm x 1400mm