

Vacuum Filler

Volumetric filling
for liquid and viscous products



ZACMI®
FOOD & BEVERAGE PLANTS



ZACMI Vacuum Filler



Product oriented: available in 2 versions, internal or external valve, designed to fill liquid or viscous products, with or without large particles, ZACMI Vacuum Filler is the perfect solution to complete containers that have been pre-filled with solid product, or to fill product in one shot (such as soups, sauces with pieces etc.)

General features

- Maximum speed range up to 1.350 c.p.m.
- Suitable for any rigid container, such as Cans, Glass or Plastic Jars.
- Constant headspace (+/- 1mm) even in the most extreme working condition.
- Valve cleaning device by steam.
- Simple and safe to operate.
- AISI 304 stainless steel construction.
- The part in contact with the product are made in AISI 316 stainless steel.
- Valve controlled by patented cam-roller that reduces the noise level and increases the valve component shelf life.
- High vacuum filling which guarantees an "air bubble free" finished product.

Customized layout: Vacuum Filler can be mechanically or electronically synchronized with all ZACMI Seamers.

How it works: Vacuum Filler is equipped with a system to create vacuum into the container by means of a dedicated pump and a rotary distribution.

Function: once all the air is extracted, a special lever commands the opening of the filling valve allowing product flow from the tank into the containers. Once the final phase is complete, the containers are transferred to the Seamer or Capper.

- No container / No fill device.
- Fully washable.
- Maximum diameter filling nozzle passage:
25mm for internal valve.
35mm for external valve.



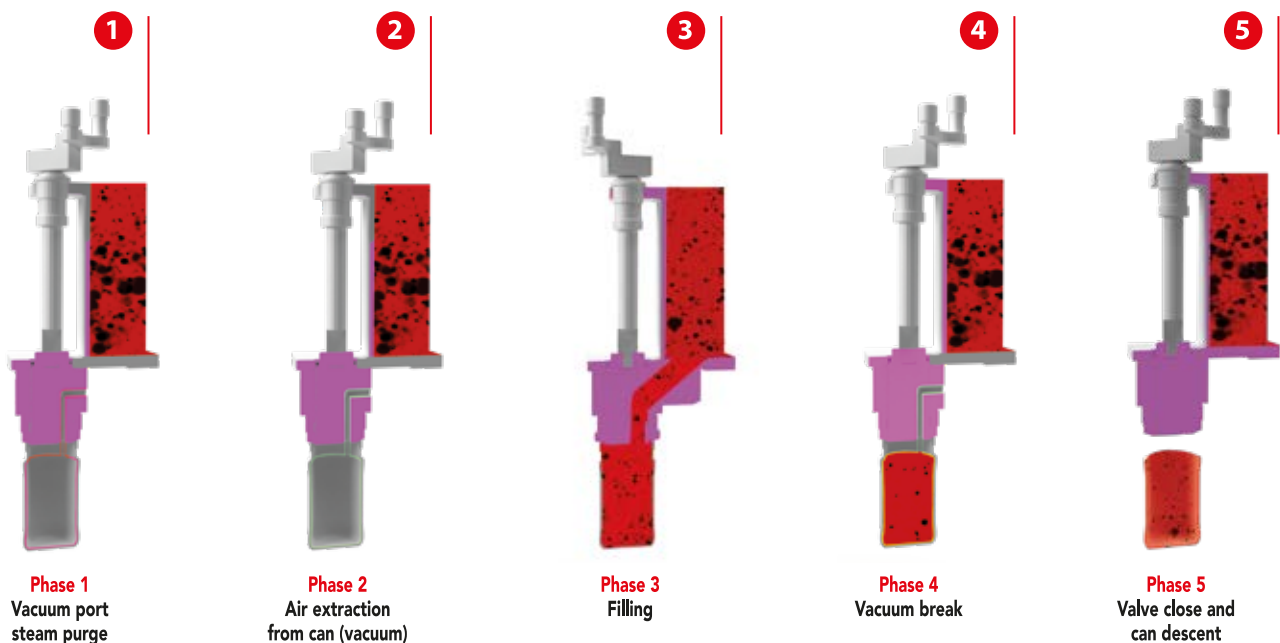
Customized CONFIGURATION

- Static or motorized stirrer to maintain solid parts in suspension.
- Automatic vacuum regulation according to the recipe.
- Motorized machine height adjustment for container size changeover.
- Automatic lubrication by pump.
- Automatic W.I.P. (Washing-in-Place).

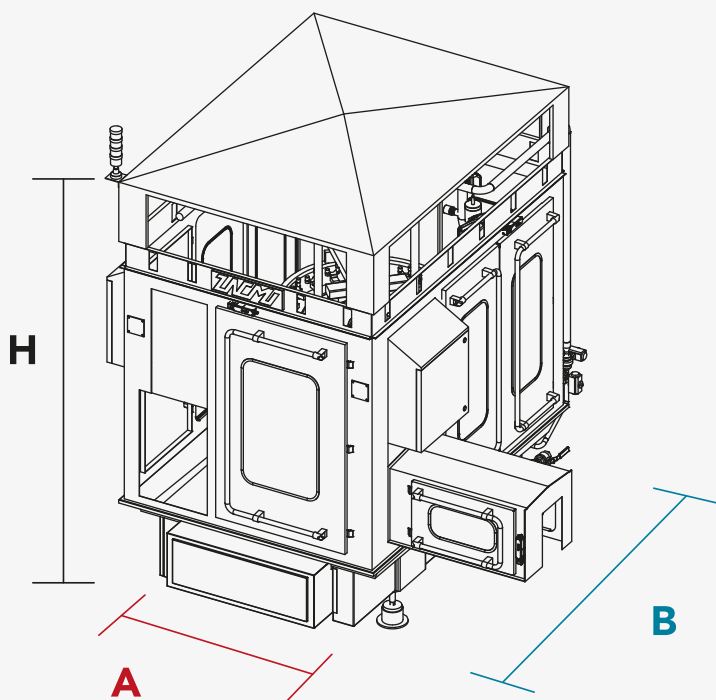


External Valve ADVANTAGES

- Suitable to fill product with suspended particles with dimension up to 25x25x25 mm
- Tank is easy washable, thanks to the external valve position
- No risk of product dripping
- St. st. SAF valve body and rotor
- Flexibility : can be used to fill products ranging from thin sauces to chunks in loaf or paté, without the need for any extra changeover parts
- The valve can be equipped with knives







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TECHNICAL DATA

Vacuum Filler*

VI - Internal valve VE - External valve

VALVE		MODEL	Ø	HEADS	DIMENSION (mm)		
VE	VI		mm	No.	A	B	H
	•	0271	960	12 - 15 - 21 - 24	2450	1950	2800
•		0253	960	12 - 15 - 21 - 24	2450	1950	2800
	•	0278	1560	20 - 24 - 36 - 40 - 45 - 52	3050	2250	2800
•		0255	1560	20 - 36 - 40 - 45 - 52	3050	2250	2800
	•	0279	2160	28 - 52 - 60 - 72	3650	2850	2800
•		0256	2160	48 - 52 - 60 - 72	3650	2850	2800
	•	0281	2650	72 - 90	3950	2790	2800
•		0258	2650	72 - 90	3950	2790	2800
•		0268	3500	120	4640	5600	2800

*Gravity filler only available with internal valve configuration

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