

Niko - High Performance Filler "Special"

Further development of our well-known HLF Filling Machine.
Adapted to the present needs in the range of fruit and vegetable filling.
For high quality demands with higher performance.
Filling Belt instead of a Vibration Table



Products for example:

- sour cherries, frozen fruits
- stuffed olives (less filling losses)
- capers or peppercorns

Output:

Depending on the packs and the product: up to about 330 packs / minute (720 ml jar)

Setting Range:

Diameter 40 mm - 153 mm (100 ml jar - 5/1 can)



Advantages:

- gentle filling of lumpy products such as fruit and vegetable
- uniform product distribution
- lower bulk height on the filling belt, thus no product compaction
- adjustable filling volume position and discharge level
- individually adjustable filling speed
- free headspace by shaker or blow-off nozzle at the outlet
- easy cleaning and good accessibility
- no format parts required

Meet the filling family... !!!

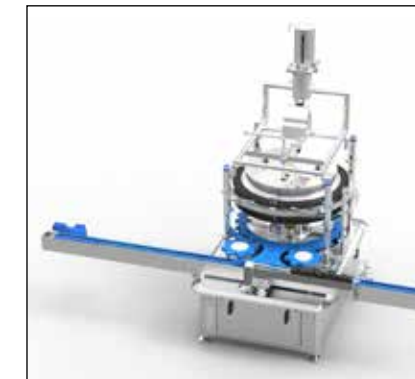
Vacuum Filling Machine

For filling of packs with liquid and paste products for vacuum filling without overflow.

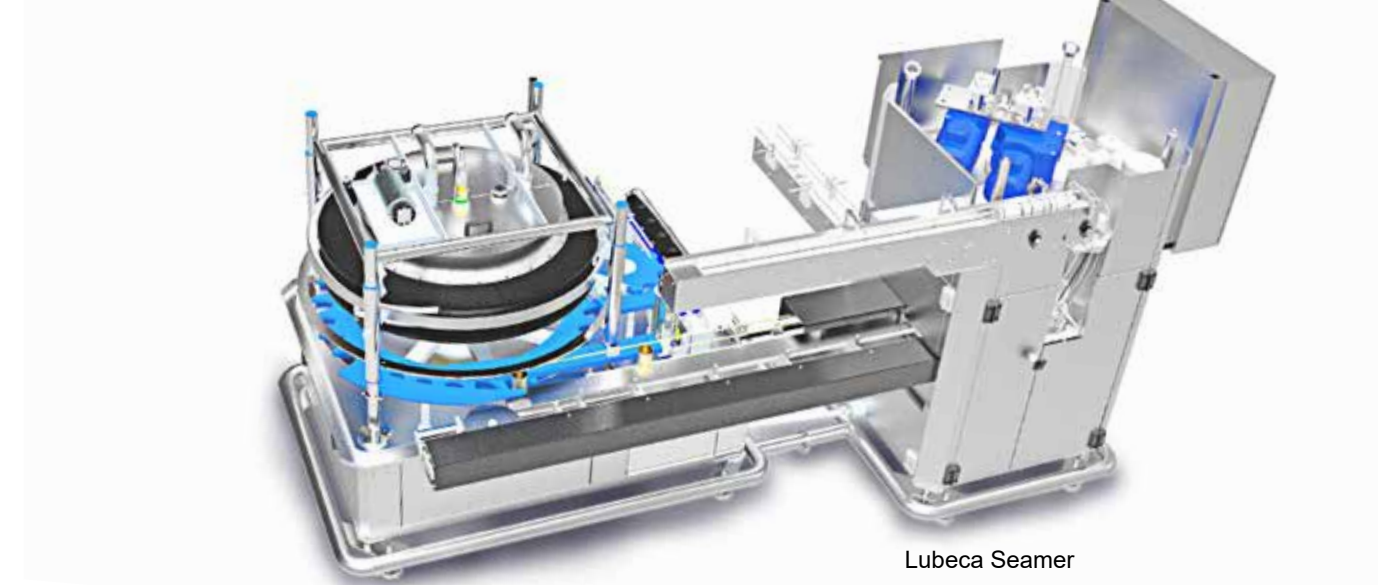
Valves: 6 - 30
Output: from 50 – 300 packs / minute

The machine is suitable for filling temperatures of up to about 80°C.

The above output will change depending on the temperature, the viscosity of the filled product and the set vacuum.



Vacuum Filling-Machine in combination with a Seamer



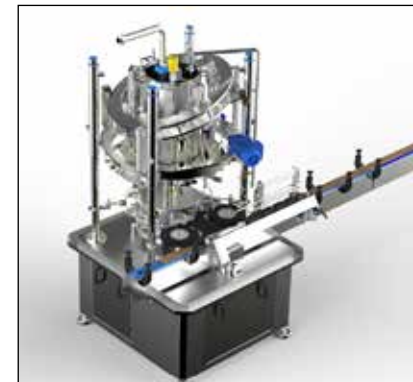
Lubeca Seamer

Rotating Piston Filler

Valves: 6 - 30
Output: from 50 – 300 packs / minute

For filling paste-type products such as:

- Jam
- Sauce
- Dressing
- Ketchup
- Mustard



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...For each filling...
the right solution... !!!



Inline Filling-Machine

with flow meter

is suitable for filling of liquid up to highly viscous products

For filling

- Sauces with large chunks
- Pasta sauces
- Mustard
- Ketchup
- Mayonnaise
- Fruit preserves
- Jam
- Oil

The inline filler with flow meter is suitable for filling a wide range of food, from liquid to highly viscous products.

This filler is designed for small to medium workloads. Whereas, when using a conventional piston filler, the volume is limited, it is possible to use this filler to fill very small packs up to 25 litres.

In addition, this filler can be used for pre-dosing. It is also possible to fill products such as fruit preserves with bulky content or pasta sauces.

The machine is designed in a way that a CIP cleaning is possible.

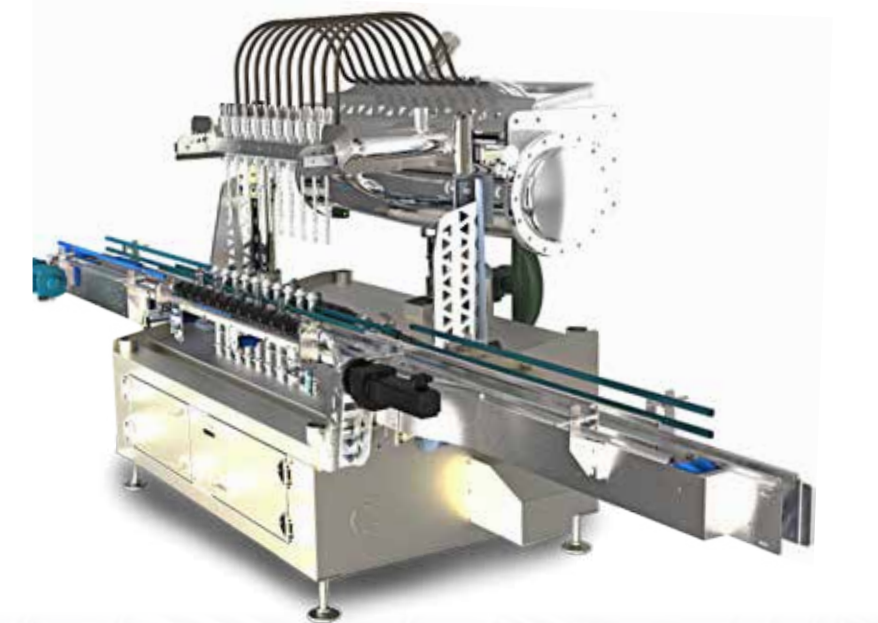
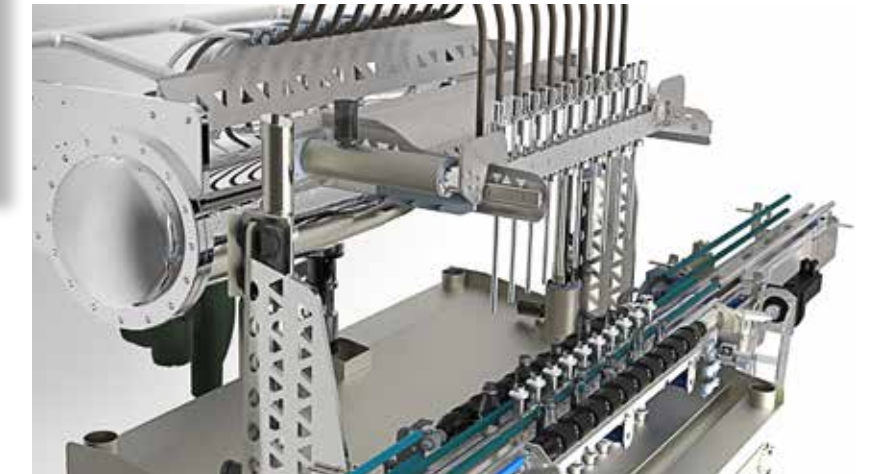
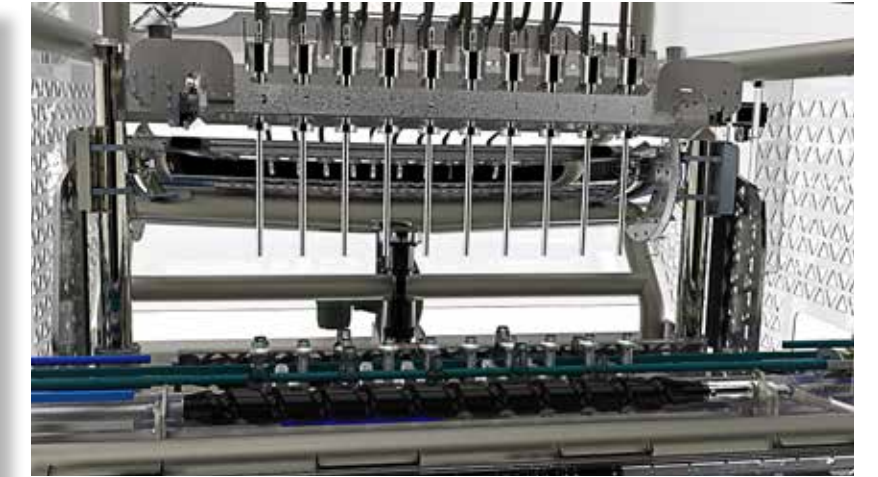
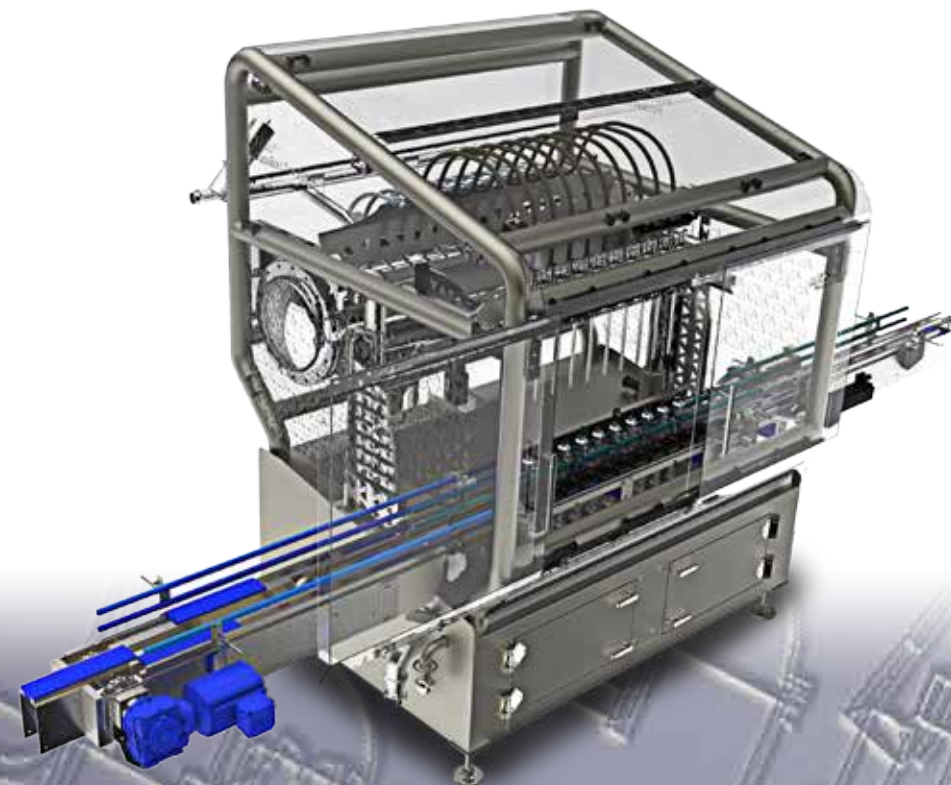
Output Range:

- Up to 16 filling positions, spread over two lanes
- Output up to 220 packs / minute (depending on the product and the pack)
- CIP cleaning
- Laminar Flow
- Heatable product tanks, hoses and valves are available as option

To keep the space requirement of the filler as low as possible, the pack flow is divided when a certain output is reached, and the filler fills the packs on two positions.

A vertical, servo-controlled axis moves the filling head to position A or B and fills the packs with product. When the packs are filled on lane A, the filled packs are transported out of the filler on lane B, and empty packs are fed to the filler at the same time and vice versa.

By using a continuous feed screw, the packs are positioned exactly under the filling valves and are held in position. In addition, a pack centering device is used for very critical packs.



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