

MULTILINE



Cup filling and closing machine

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The Primodan MULTILINE

Linear filling and sealing machine

The MULTILINE is designed for filling of liquid and semiliquid products. All parts in contact with the products as well as support frame are made from stainless steel and treated aluminium materials.

Depending upon the capacity desired and the size and shape of the containers to be filled, the MULTILINE machines are available in 2 to 8 row versions or in a 2×5 twin row version with a capacity up to 40,000 cups/hour.

A machine built for several cup sizes can either have exchangeable lamellas or have lamellas with holes of different sizes and shapes. The MULTILINE is as standard equipped with a volumetric dosing device for accurate dosing of liquid and semi-liquid products. Adjustment of the filling volume takes place from the touch screen panel.

The sealing temperature, sealing time, and the speed of the machine are controlled from the control panel, which is also provided with a digital screen for operation data as well as fault indications.

It is also possible to add INLINE FRUIT MIXING equipment to the machines for mixing in jam or flavor just before the fillers in the filling machine. By adding this equipment, it becomes possible to make fast changeovers between various flavors/jams with very little product waste. It also eliminates the necessity for mixing tanks prior to the filling machine.



The machines can also be delivered with Roll stock system.



Lamellas with single stroke or doubble strokes feed, or changable casettes.

Full CIP cleanable

The inline mixing system is naturally fully CIP cleanable and, if a CIP plant is not available, we can offer you this equipment – which is also controlled from the filling machine.



Flexibility

There are two main advantages with the linear filling system. Firstly high capacity, and secondly space for a number of features, which more and more customers demand.

Fast changeover time

Today there is increasing demand for running several different kinds of products and formats in the same machine. It is therefore crucial that the changeover time from one product or format to another is minimized.

Versatile

It is easy to fit in all the features you may wish for in the Multiline. You can have several filling systems for multiple layer filling, check weighing, Vision control, UV-C treatment, etc. we just add some length to the machine.

High capacity

The MULTILINE can be designed for many capacities, 4 - 6 - 8 rows, and even made for filling 2 x 8 cups at a time, giving capacities up to 40,000 cups/hour.

Add-on features

The MULTILINE can be delivered with changable cassettes for cups, when filling several formats. The features that can be added to this machine include a wide range of options e.g. buffers for the cups and snap on lids for 20 minutes' buffer time, UV-C treatment or Pulsed Light sterilization of cups, UV-C treatment or Pulsed Light sterilizationof sealable lids, Primoreels foils on reels solution, HEPA sterile air filter cabinet, compensator for filling of hot products, Vision check for correct placement of foils, Twist-on lid station and many other features. A small CIP plant is also available for manual or automatic operation (controlled from the MULTILINE touch screen panel).



Technical

Capacity: up to 40,000 units/hour Maximum cup diameter: 220 mm Pneumatic requirement: minimum 6 bar Electrical consumption: 1.5 – 8.0 kW Materials: stainless steel / ionized aluminium

CE certificate / EU norm

Machine

Cup dispenser Filling Sealable lid Heat sealing Ink jet sledge coder Snap on lid dispenser UP / OUT Rotary packing table



Options

Cup buffer – 20 min. Filling system – piston or flow filler Sealable foil – alu die cut or Primoreels system with UV-C treatment Snap-on lid buffer – 20 min. Hepa filter overflow cabinet Automatic tray/carton packer Vacuum cleaning and ion treatment of cups UV-C treatment of cups Pulsed Light sterilization of cups or/and foils/lids Central lubrication system Ultra clean execution Your requirement

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