

FILLOGY
FILLING EVOLUTION

FILLING KIT FOR
VEGETABLE PROCESSING





FILLOGY FLOWABLE XL, Art. 301040

Precise dosing of thickened, still flowable products from 50 to 5.000 ml, e.g.

- ketchup
- remoulade
- smoothies
- mayonnaise
- flowable mustard

Product feeding: via hose Ø 25 mm
 Filling Speed: 5 l/min = up to 600 jars à 500ml/h
 Filling amount: ab 50 ml
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 50 °C / 50 - 95 °C (hot filling)



FILLOGY FLOWABLE XL AUTO M, Art. 301072

Automated dosing of thickened, still flowable products from 50 to 5.000 ml, e.g.

- ketchup
- smoothies
- flowable mustard
- remoulade
- mayonnaise

Product feeding: via hose Ø 25 mm
 Filling Speed: 5 l/min = up to 600 jars à 500ml/h
 Filling amount: ab 50 ml
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 50 °C / 50 - 95 °C (hot filling)



FILLOGY CHUNKY S, Art. 301037

Medium-viscous, chunky and hot products, e.g.

- chutney
- vegetable puree
- olive paste
- pesto

Product feeding: via 14 l-funnel (S), hose Ø 19 mm (M) or Ø 25 mm (L)
 Filling Speed: 5 s for 350 g = up to 400 jars/h
 Filling amount: starting from 50 g
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 70 °C (cold filling) / 2 - 100 °C (hot filling)



FILLOGY 2+/250 + Abfüllset CREAMY L, Art. 301063 + 304159

Creamy or non-flowable, pasty products, e.g.

- vegetable paste
- curd, also with herbs and/or vegetable pieces
- spread
- creamy cottage cheese

Product feeding: via 10 l-funnel with floating lid
 Filling Speed: ca. 3 s for 250 g = up to 400 jars/h
 Filling amount: starting from 50 g
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 50 °C / 50 - 95 °C (hot filling)

