

## Rotary Cooking / Vegetable / Olive Oil Filling Machine GFOL



It is special for edible oil filling, capping and equipped with rotary transmission, PLC and frequency adjuster in speed. It is innovated and designed in the requirement of edible oil technics, on the bases of introducing, digesting and absorbing advanced technology abroad. It is reasonable in structure, safe to operate and easy to maintain, which is an ideal choice for edible oil producers.

## Feature:

- 1. This cooking oil filling machine combines gravity filling method and vacuum filling method in one machine. It takes the advantage of gravity and negative pressure from vacuum pump to create pressure difference between buffering tank and container to fill. Fast speed and equal liquid level.
- 2. Adopt liquid level controlling valve to ensure same liquid level in all containers. Compared with other valve, Back flow valve is more efficient! Filling valve adopt spray type that fill oil from all sides of container, no foam during filling.
- 3. Equip liquid level detector in recycling tank to control on and off valve to cycle use the oil after backflow.
- 4. Capping heads are magnetic constant-torque equipped to ensure capping quality with no damage.
- 5. Highly effective cap sorting and feed in system is protective for feed in and cap absence.
- 6. Equipped with overload system to safeguard machine and operators.
- 7. Equipped with cap absence detector and bottle jam-up detector, which could stop the monoblack in that case.
- 8. Equipped with output calculating function for monoblack.
- 9. Main electronic components (touch screen, PLC and frequency inverter) are imported products.

## Specification:

Model	GFOL
Number of working positions	filling +capping
Capacity	2000-18000BPH (50ml-5000ml)
Applicable bottle	diameter 50~200mm, height 150~360mm
Material supply pressure	0.03~0.08 MPa
Vacuum in filling tank	50~80mbar
Air supply pressure	0.6~0.7MPa
Air consumption	0.5 M3/min
Installed power of motor	3.55Kw
Rated voltage	380V, 50Hz
Machine dimension	2000mm*1600mm*2000mm
Weight	3000KGS