



SOF-246 Semi-automatic Overflow Liquid Filling Machine



Description:

In pressure overflow filling systems the product is pumped or gravity fed from a tank through a filling valve to the container. The filling valve contains an over flow tube to drain the excess product back to the supply tank and prevent overflow. The fill level of the container is determined by the depth of the overflow port within the neck of the container. When the product reaches the overflow port, the fill is completed, but the flow continues through the overflow tube until the seal on the container is broken and the valve sleeve covers the ports in the filling nozzle and stops the flow. The fill level will be the same regardless of bottle inconsistencies.

Semi-Automatic Pressure Overflow Filling (SOF) Machines are designed to handle all types of rigid plastic, metal and glass containers. These fillers are based on a heavy duty tubular stainless steel frame with positive off, diving nozzles. They can fill from ounces to gallons. Pressure Overflow Machines are ideal for filling foaming materials such as shampoos, soaps, and other free flowing products.

The SOF models are manufactured standard with a heavy-duty stainless steel, height adjustable frame, diving head nozzles.

Recommended products this machine can fill. Water, Fruit Juices & Extracts, Liquid Tea, Liquid Coffee, Food Coloring, Vegetable Oil, Milk, Tomato Juice, Some Salad Dressings, Perfumes, Essential Oils, Ink, Thin Liquid Soap, Shampoo's, Light Makeup remover, Motor Oil, Urethane, Silicone, Urine, Alcohol, and many more.

Technical Specifications:

Model	SOF-2/4/6
No. of filling head**	2 / 4 / 6
Fill Size*	100ML to 5000 ML
Viscosity Range	2000 CPS (Centipoises)
Foamy Product***	Yes
Corrosive Product****	Yes
Heated Product*****	Yes
Electrical Specification	220v , Three Phase, 50 Hz
Air Requirement	80 to 100 PSI @ 2 CFM

* With the help of change parts

** Depends on filling size and viscosity of liquid

** We can supply as per customer's requirement

*** The machine may require changes depending on product.

**** Many cases contact parts will need to be changed to match the corrosive product

***** May require changes, depending on the fill temperature

Key Feature:

1. No Bottle No Filling System
2. Pneumatic Diving nozzle
3. Stainless Steel no drip Fill Heads
4. On the fly adjustments
5. Stainless Steel drip collection tray
6. Stainless Steel Food Grade Manifold with Tri-clover connections
7. 304 Stainless Steel Food Grade Over flow Tank
8. HDPE reinforced tubing
9. Suitable Transfer Pump

Salient Features:

- PLC Based Controller
- 316 Stainless Steel Upgrade
- Overall production counter.