

## Automatic Thick Sauce Filling Machine BWN12/BWN30



The machine adopts the principle of piston filling. After the empty tinplate can or glass bottle is sent to the filling position, the compressed air will enter into the cylinder after passing through the pneumatic triplex parts to turn on the filling valve. Under the action of the cam, the piston will move downwards in the piston-cylinder to carry out filling. After the filling is finished, the filling valve is automatically closed under the action of the cylinder. The piston will carry out material suction. The material cylinder is made of high-quality stainless steel and is equipped with various automatic control designs such as the material blending system, three-min liquid level control, and filling if there is any can.

The machine adopts PLC, frequency converter, human-machine interface controlling system, having the advanced controlling technologies, such as frequency control, no can no filling and so on. The accurate production rate and quantity will be displayed on the touch-screen via the kinds of sensors on the machine. Moreover, the production rate can be set on the touch screen. The main motor and other electrical equipment are all in a protection state. Meanwhile, all of the malfunctions can be found out easily because they will be displayed on the touch screen. The main electric and pneumatic components of the machine are famous imported brands, and it also can be disposed of according to the client's requirements.

It is suitable for filling various sauces (such as ketchup, pepper sauce, fruit jam), viscous materials and beverages of high strength or containing pulps or granules, and even rationed filling of pure liquids

## **Technical Parameters:**

Model	BWN12	BWN30
The number of filling bead	12	30
Can Height	50~160mm	39~160mm (Special specification is availabe)
Can Diameter	52~99mm	52~99mm
Filling capacity	70~850ml	70~850ml
Production capacity	80~200{c/m}	80~400{c/m}
Power	4kw	7.5kw
Weight	1500kg	4000kg
Dimension	1800×1500×1900mm	3214×2104×1900mm