



Upgrade efficiency and productivity with the Response Monobloc Filler & Capper, for the **Food & Beverage Industry**



UK MANUFACTURED: ZERO EU IMPORT DUTY

For Liquids, Oils, Pastes, Butters, Sauces, Jams, Chutneys, Nut Butters and more

Time-efficient, fast filling and capping

- Standard machine: 3ml – 500ml filling (containers up to 85mm diameter, up to 250mm high). Larger machine up to 1L filling (containers up to 110mm diameter, up to 200mm high).
- Up to 35 containers/min on a 10ml fill, and up to 30/min on a 200ml fill (dependent on product & container).
- Quick and easy to change parts from one fill-size container to another (takes on average 20 min), to reduce costly production downtime.
- Different container sizes can be pre-programmed, for re-call any time in the future. This significantly reduces the set-up time for each shift, and also reduces the changeover time between filling different products.

Reduces product waste, increases profitability

- Exceptional filling accuracy of up to $\pm 0.25\%$ significantly improves your ROI.
- 'No container. No fill' sensor reduces container and product waste.
- Precise torque application, for a higher quality of capping and fewer rejects.

Enhanced quality control

- Ability to pre-set for check weighing; for example, to identify every 20th product to be ejected for checking.
- Options to collect data on the containers produced, which can be downloaded onto a memory stick.

[Watch a video of the Response Monobloc >>>](#)

[Download the Response Brochure >>>](#)



Market-specific features to precisely meet your requirements

- Including vacuum capping, to reduce oil leakage from mixtures such as all Nut Butters (crunchy and smooth). This ensures your product will always arrive with customers in optimum condition.



Exceptionally hygienic

- 316L pharmaceutical grade stainless steel wetted parts and sanitary Tri-Clamp hopper connections adhere to FDA regulations, to guarantee international pharmaceutical quality compliance for your business.
- Clean, lubricant-free pneumatics, certified for use with foods.



Our technical team will be delighted to suggest the best specification for you. Please share with us the below information, so that we can prepare a quotation:

1. Product Details
2. Product Viscosity
3. The container volumes required to be filled and capped
4. Container and cap dimensions
5. The filling and capping speeds expected

Please Note: The basic price starts from £46,500 (€55,800).

[Contact our Sales Team for a quotation >>>](#)



Incorporating your Response Benchtop Filler increases production from semi to fully automatic, for a fraction of the cost