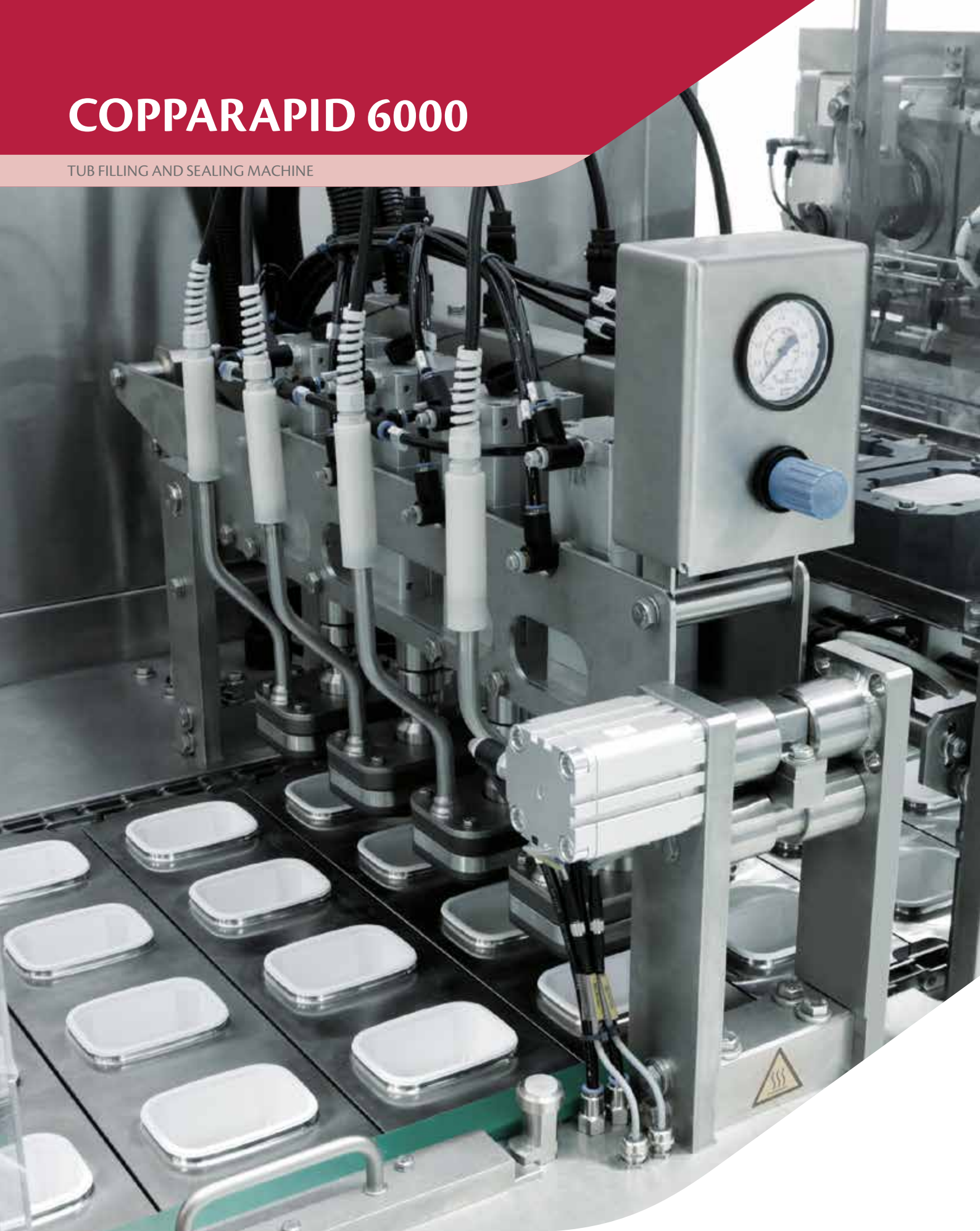


COPPARAPID 6000

TUB FILLING AND SEALING MACHINE



COPPARAPID 6000 TUB FILLING AND SEALING MACHINE



Buffer magazine for tubs



Standard filling unit

TUB FILLING AND SEALING MACHINE

The tub filling and sealing machine COPPARAPID 6000 is designed to fill pasty products with high hygiene requirements into preformed tubs. This four line machine enables an output of up to 200 tubs per minute.

Make your choice between filling weights within the wide dosing range of 50 to 1,000 g, various dosing systems for different product requirements and retrofitting of complete functional modules. The COPPARAPID 6000 is outstanding for its modular concept, extremely high reliability and compactness, as well as for exceptional filling accuracy ($s=0,5$ g for $Q_n < 250$ g).





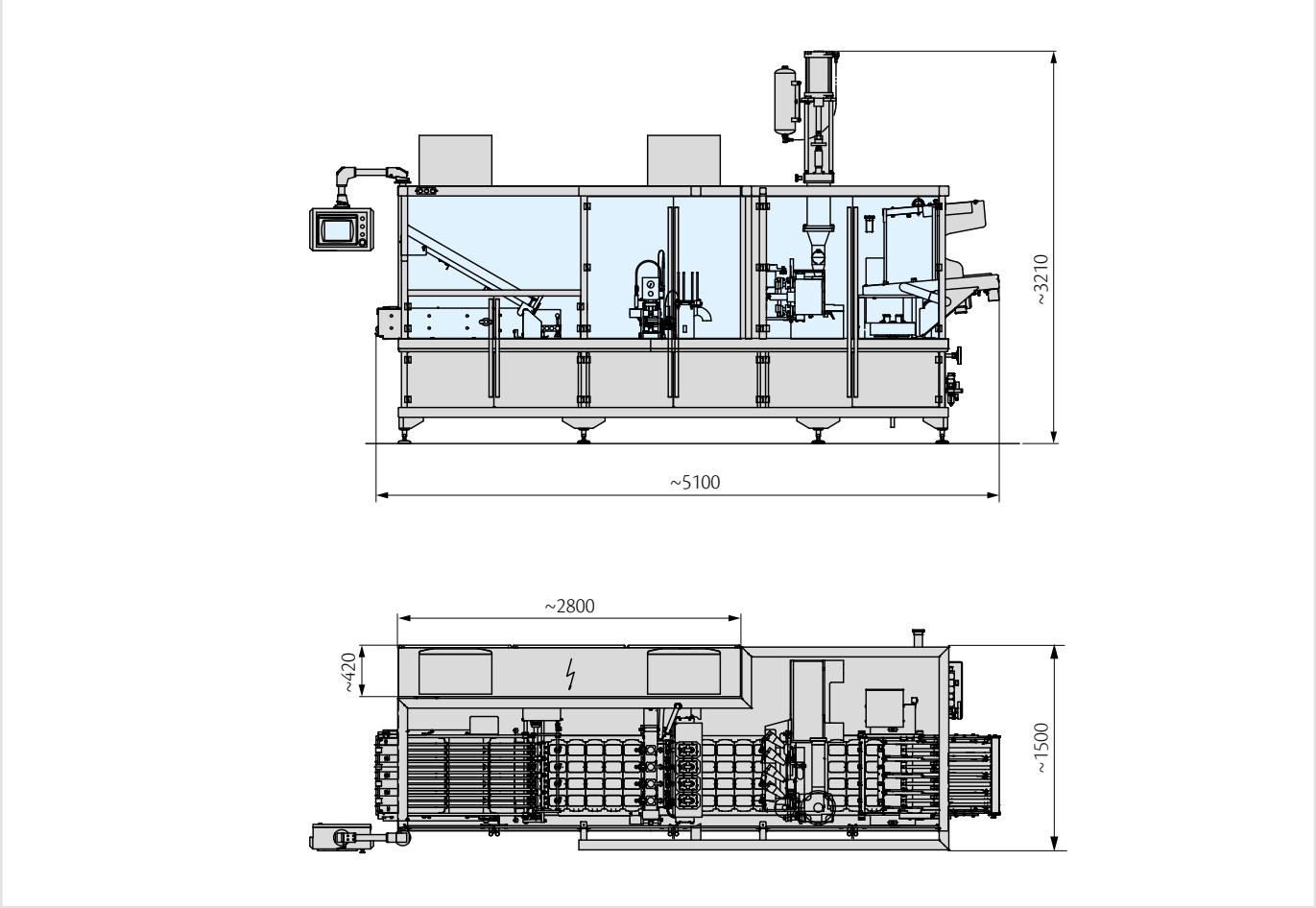
Filling unit detail



Sealing unit



TECHNICAL DATA



Filled products	Butter, margarine, fresh/curd cheese, delicatessen salads and other pasty products
Dosing range	50 g - 1,000 g
Nominal output	Up to 200 tubs/min.
Filling accuracy	S = 0,5 g for Qn < 250 g
Product feed	Direct feed from the process plant, vertical hopper
Tub shapes	Rectangular, oval and round
End-of-line packaging	By downstream fully automatic case packer
Equipment	Main servo drive with cam controlled transfer mechanisms for all movements without impact on size parts, individual servo-drives for wrapping material feed and dosing
Options	CIP cleanable dosing unit, date coding, laminar flow, various discharge conveyor options, remote access control, UVC sterilization
Machine control	PLC by Allen Bradley with touch screen operating panel

