

HEMA CANFL | INLINE VOLUMETRIC FILLER



HEMA CANFL Basics

- Designed for pasty & thick products
- 1,800 to 24,000 containers per hour
- Filling volume from 100 to 2,000 ml with 1 or 2 filling heads
- Metal, glass or plastic cans
- Ideal for corned beef, luncheon meat, goulash, tushunka, meat & fish pate, raw meat, pet food...
- Can be paired with a HEMA CS vacuum seamer for shaped or round cans.

HEMA CANFL Strengths

- Engineered for Performance
- High accuracy dosing
- Integrity of your products
- Unmatched robustness & accessibility
- Production flexibility

HEMA CANFL | COMPACT INLINE VOLUMETRIC FILLER



Engineered for Performance

- Speed up to 400 cans per minute
- Different formats : round, rectangular or trapezoidal, with or without slope
- Running different materials : metal, glass or plastic
- Short time from installation to market

High Accuracy Dosing & Integrity of your products

- Filling cornet with ball and circular cutting knife for hard pate or pieces
- Rotary knife for a perfect product cutting in case of meat with nerves as an alternative (round cans only)
- The "no can-no fill" concept limits losses and guarantees machine cleanliness
- The design of our filling valve guarantees optimal filling accuracy

Unmatched robustness & accessibility

- Entire mechanical section of the machine in an oil tank requiring no lubrication (long-life guaranty of the equipment)
- Safety guards with sliding doors (single head version) for easy access and cleaning, in compliance with EC standards
- A walkway gives access to the product feeding hopper for maintenance or cleaning
- Conveyor transfer: lifting platform in case of bottom filling system

Production flexibility

- Easy to use filler that requires minimal adjustments to set up
- Adjustment to the height of the frame and the filling volume is motorised.
- Production is managed from a tactile operating panel and different parameters are pre-programmed, depending on the recipes being filled.

