

# 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

BW Packaging Systems represents the collective capabilities of Barry-Wehmiller packaging companies including, Accraply, BW Flexible Systems, BW Integrated Systems, Pneumatic Scale Angelus and Synerlink. Through their diverse capabilities, these companies can collectively provide everything from a single piece of equipment to fully integrated packaging systems for a wide range of industries, including: food and beverage, personal care, container manufacturing, pharmaceutical and medical devices, household products, paper products and textiles, industrial and automotive, and converting, printing and publishing. For more information, go to BWPackagingSystems.com



# 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.

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