

HEMA SENSI | ELECTRONIC NET WEIGHT FILLER



HEMA SENSI Basics

- Electronic filling technology reaching unequalled levels of accuracy
- Suitable for containers made of glass, PET, HDPE, PS, cardboard...
- Net weight filling technology (mass flow in option)
- Volume: from 80 ml to 5,000 ml
- Speed: up to 40,000 containers per hour

HEMA SENSI Strengths

- Product flexibility
- High accuracy dosing
- Modular filler configuration
- Fast product changeovers
- Easy cleaning and superior hygiene

HEMA SENSI has been designed for the sensitive dairy products market: drinkable yogurt, probiotics, milks (white, flavored, fermented, vegetal), liquid creams...

HEMA SENSI | NET WEIGHT FILLER FOR DAIRY PRODUCTS



Production Flexibility

- The HEMA SENSI can handle liquid or viscous products with or without particles.
- Our SENSI filler is a flexible machine, known for its reliability for your dairy product : fresh milk, pasteurised milk, drinkable yogurt, probiotics, vegetal milk...
- Recipes can be changed directly from the touchscreen control panel
- Accommodates containers in glass, PET, HDPE, PS, cardboard...
- Caps application : flat screw, push-pull, alu foil...
- Up to 40,000 bottles per hour, from 80 ml to 5,000 ml

High Accuracy Dosing

- High filling precision: standard deviation < 0.8 grams
- Different electronic filling technologies: net weight, mass flow
- Accurate filling technology will deliver a rapid return on investment

Modular Filler Configuration

- HEMA SENSI is available in stand-alone configuration or in Synchronbloc with upstream equipment (rinser...). Our filler can also be combined with blow molders for PET containers.
- Number of filling heads : 15 to 66
- Number of capping or heatsealing heads : 5 to 33
- A common frame, allowing integration of numerous environmental options.

Fast Product Changeovers

- Quick, no-tool bottle format change
- Wide doors, allowing easy access to the filling and capping zone for fast maintenance or transfer tooling changeover
- SENSI electronic fillers are equipped with a reduced-sized hopper and off-centered filling valves, ensuring minimal product loss between recipe changes

Easy Cleaning and Superior Hygiene

- No contact between the filling valve and the container, to prevent contamination
- Our fillers are designed to handle microbiologically sensitive products. Hygiene configurations are customized to answer product needs, from Clean to Ultra Clean environments
- The configuration mainly depends on the dairy product (low or high level of acidity), the distribution circuit (cold chain or ambient temperature) and the expected shelf life of the product
- Filler hygienic design with stainless steel base
- Our fillers meet the highest hygiene requirement : they are built following 3A and EHEDG standards. Our load cells are EHEDG certified



Filling environments

