

fillogy.com

FILLOGY

FILLING EVOLUTION

FILLING TECHNOLOGY
FOR DIRECT MARKETERS

PRODUCT CATALOGUE 2018



WELCOME

FILLING

LIQUIDS - FILLOGY „LIQUID“

e.g. water, oil, alcohol, dyes, flavours, perfumes, e-cigarette liquids ...

FLOWABLE PRODUCTS - FILLOGY „FLOWABLE“

e.g. ketchup, flowable mustard, fruit pulp, pureed marmalades, sauces ...

HOT PRODUCTS OR SUCH WITH PIECES - FILLOGY „CHUNKY“

e.g. stirred yoghurt, jam, pesto, jelly, marmalade, chutney ...

CREAMY AND PASTY PRODUCTS - FILLOGY „CREAMY & PASTY“

e.g. fresh cheese, curd, cosmetic cremes, heat paste, silicon paste ...

+ AUTOMATIZATION

TURNTABLES

CONVEYORS

FURTHER ACCESSORIES

SCALES

FILLING KIT FOR SPECIFIC PRODUCT GROUPS

MILK PRODUCTS

FRUITS

OILS, VINEGARS, SPIRITS

E-CIGARRETTE LIQUIDS

CONTACT FORM



DEAR CUSTOMERS,

for more than 18 years we have been producing compact filling machines now - with some we have even reached the status of a world market leader. We are proud of that. In the meantime we have developed elaborated filling solutions for every demand. Certainly there is also a solution for you!

OUR COMPANY:

- employs an **international team** with highly skilled and motivated employees
- economizes **sustainably** by buying the components primarily from **local producers** and supplying the company with **green energy** and long-distance heating from cogeneration
- works with a certificated **quality management system** according to **EN ISO 9001**.

OUR SERVICE:

- covers besides a standard manual and a FAQ list the personal **support** by our skilled service team on the phone, in the chat or via e-mail in seven languages
- comprises even the **installation in your place**, the setup of the machines with your products and the instruction of your stuff
- has **short delivery times** as most components are in stock
- enables a quick exchange of wearing parts and quick repairs.

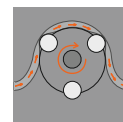
OUR MACHINES:

- are **handmade in Dresden/Germany**
- are **simply designed** - you only pay the functionality
- are **compact** - the smallest ones fit onto a table
- are **robust** - the record filling amount of one single machine up to now is 350 tons of honey!
- consist of a unique **modular system** and can anytime be extended
- **are made of stainless steel**
- all parts that get in contact with the product are **food-safe** resp. **chemically resistant** to many chemical products
- are especially energy-efficient and fulfill all ecological and functional standards:
 - they work without energy-wasting air pressure systems
 - they work with current-saving 24 -36 V DC electric motors
 - they can even be run by photovoltaik systems
- are **easy to handle**, can be operated intuitively and can be cleaned quickly
- are unbeatable regarding price and output.

OUR MACHINES CAN FILL:

- **products with** viscosities from 0,23 to 100.000 mio mPa·s – from liquid ones like diethyl ether or water to non-fluent products like toothpaste or cream cheese
- **foamy, chemically aggressive or hot** products
- **products with abrasive parts**
- **very small amounts**
- products with **temperatures** from 2–95° C/35,6° F - 203° F
- 400-1000 jars/h
- jars with **heights** up to 40 mm/1,57 inches and **opening-Ø** from 4 mm to 150 mm/0,16 to 6 inches.

The **ADVANTAGES** of our machines compared to manual filling therefore are: larger amounts will be filled in less time, very exact dosages are possible, „difficult“ products will be filled safely.



- For filling liquid products up to approx. 150 mPa-s, for example:
- high-quality oils, spirits, e-cigarette liquids, perfumes, dyes, flavours, chemical aggressive products, products with abrasive parts, sterile products

Advantages of a peristaltic pump head

- the product only touches the hose, therefore only the hose has to be cleaned
- for different products different hoses can be used, therefore contaminations can be prevented
- the hose can be changed quickly
- filling chemical aggressive, abrasive or sterile liquids is possible
- filling speed, filling accuracy and volume flow can be regulated by the hose diameter

FILLOGY LIQUID XS, Art. 301043

Driving module Fillogy 2+/250

Double peristaltic pump head M

The product is supplied via a hose of Ø 1,6 mm/3,2 mm/6,4 mm/8,0 mm

For filling amounts of 2 ml - 500 ml



FILLOGY LIQUID SM, Art. 301013

Driving module Fillogy 2+/250

Peristaltic pump head L

The product is supplied via a hose of Ø 13 mm

For filling amounts of 100 ml - 1000 ml



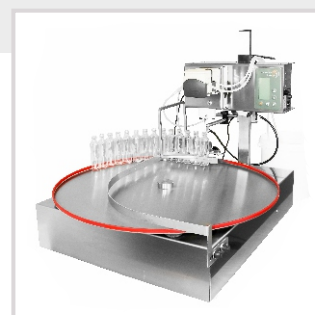
FILLOGY LIQUID XS AUTO S, Art. 301035

Driving module Fillogy 2+/250

Double peristaltic pump head M

The product is supplied via a hose of Ø 1,6 mm/3,2 mm/6,4 mm/8,0 mm

Turntable 65



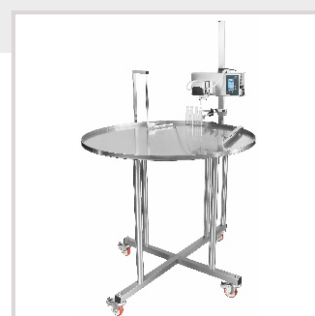
FILLOGY LIQUID XS AUTO M, Art. 301068

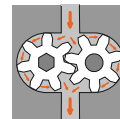
Driving module Fillogy 2+/250

Double peristaltic pump head M

The product is supplied via a hose Ø 1,6 mm/3,2 mm/6,4 mm/8,0 mm

Turntable 100





- For filling liquid products up to approx. 150 mPa·s, for example:
- water, spirits, vegetable and mineral oils, fruit juices, smoothies, drinks without gas, milk, drinking yoghurt, sauces, cleansers, water-soluble coatings, inks, glycerin mixtures, e-cigarette liquids ...

Gear pump head S and M

fast-running for bigger amounts

- quick and precise filling
- easy cleaning
- quick assembly and disassembly
- quick change of the product if a separate pump head is used for every product
- two different sizes of gear pump heads (S and M) for different filling speeds

50 – 1,000 ml: FILLOGY LIQUID S, Art. 301020

Driving module Fillogy 2+/3000

Gear pump head S

The product is supplied via a hose of Ø 14 mm

TECHNICAL DATA • Volume flow up to 9 l/min • filling jars from ca. 50 ml to 1000 ml
• up to 400 jars à 500 ml/h



500 – 2,000 ml: FILLOGY LIQUID S AUTO M, Art. 301024

Driving module Fillogy 2+/3000

Gear pump head S

The product is supplied via a hose of Ø 14 mm

Turntable 100

TECHNICAL DATA • Volume flow up to 9 l/min • filling jars from ca. 500 ml to 2000 ml
• up to 400 jars à 500 ml/h



2,000 – 10,000 ml: FILLOGY LIQUID M, Art. 301065

Driving module Fillogy 2+/3000

Gear pump head M

The product is supplied via a hose of Ø 19 mm

TECHNICAL DATA • Volume flow up to 17 l/min • filling jars from ca. 2000 ml to 10.000 ml
• up to 220 jars à 2000 ml/h



500 – 2,000 ml: FILLOGY LIQUID M AUTO M, Art. 301069

Driving module Fillogy 2+/3000

Gear pump head M

The product is supplied via a hose of Ø 19 mm

Turntable 100

TECHNICAL DATA • Volume flow up to 17 l/min • filling jars from ca. 500 ml to 2000 ml
• up to 400 jars à 1000 ml/h





- For microdosing flowable products, even with micro particles up to ca. 20 µm:
- Royal jelly, fingernail UV gel, lotions, dyes, polishing gel/creme, water-soluble coatings, artist's colours (oil/acrylic/gouache), wood glue ...

Gear pump head S and M,

slow-running for very precise filling

- volume flow 2 l/min (S) resp. 5 l/min (M)
- precision < 1 %
- quick and precise filling
- easy cleaning
- quick assembly and disassembly
- quick change of the product if a separate pump head is used for every product

2 - 25 ml: FILLOGY FLOWABLE S, Art. 301019

Driving module Fillogy 2+/250

Gear pump head S

The product is supplied via a funnel of 5 l

TECHNICAL DATA • Volume flow up to 2 l/min • filling jars from ca. 2 ml to 25 ml • up to 400 jars à 2 ml/h



2 - 25 ml: FILLOGY FLOWABLE S AUTO S, Art. 301070

Driving module Fillogy 2+/250

Gear pump head S

The product is supplied via a funnel of 5 l

Turntable 65

TECHNICAL DATA • Volume flow up to 2 l/min • filling jars from ca. 2 ml to 25 ml • up to 400 jars à 2 ml/h



2 - 100 ml: FILLOGY FLOWABLE M, Art. 301055

Driving module Fillogy 2+/250

Gear pump head M

The product is supplied via a funnel of 5 l

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 2 ml to 100 ml • up to 600 jars à 50 ml/h



2 - 100 ml: FILLOGY FLOWABLE M AUTO S, Art. 301071

Driving module Fillogy 2+/250

Gear pump head M

The product is supplied via a funnel of 5 l

Turntable 65

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 2 ml to 100 ml • up to 600 jars à 50 ml/h





- For filling thickened but flowable products, even with soft particles up to 4 mm, e.g.
- ketchup, flowable mustard, fruit pulp, mayonnaise, remoulade, peanut butter/nut pulp, lotions, dyes, polishing gel/creme, water-soluble coatigs, artist's colours ...

Gear pump head L, for fast and precise filling

- volume flow 5 l/min
- precision +/- 1-2 %
- quick and precise filling
- easy cleaning
- quick assembly and disassembly
- quick change of the product if a separate pump head is used for every product

50 ml – 2,000 ml: FILLOGY FLOWABLE L, Art. 301053

Driving module Fillogy 2+/250
Gear pump head L
The product is supplied via a funnel of 14 l

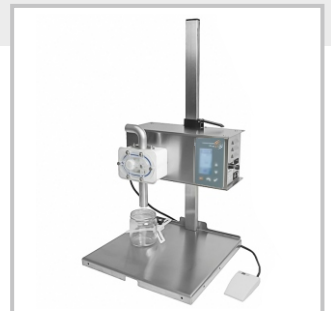
TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 2000 ml
• up to 600 jars à 500 ml/h



50 ml – 5,000 ml: FILLOGY FLOWABLE XL, Art. 301040

Driving module Fillogy 2+/250
Gear pump head L
The product is supplied via a hose of Ø 25 mm

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 5000 ml
• up to 600 jars à 500 ml/h



50 ml – 2,000 ml: FILLOGY FLOWABLE XL AUTO M, Art. 301072

Driving module Fillogy 2+/250
Gear pump head L
The product is supplied via a hose of Ø 25 mm
Turntable 100

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 2000 ml
• up to 600 jars à 500 ml/h

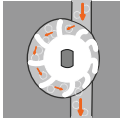


150 ml – 2,000 ml: FILLOGY FLOWABLE XL AUTO M HUB L, Art. 301081

Driving module Fillogy 2+/250
Gear pump head L
The product is supplied via a hose of Ø 25 mm
Turntable 100
Lifting module 350 mm

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 150 ml to 2000 ml
• up to 600 jars à 500 ml/h





- For filling slowly flowable or hot products, even with (fruit) pieces up to 7 mm, e.g.
- jam, marmelade, jelly, fruit pulp, chutney, pesto, sauces, yoghurt with fruit pieces ...

Impeller pump head

- the rubber-like impeller runs within an eccentric housing
- the fins of the impeller are erected on the left and transport the product downwards
- the space in between the fins allow the transport of even bigger pieces up to 7 mm
- on the right side the fins are pressed together by the eccentric tappet, thus the product is pressed out of the pump head
- filling temperature 2 - 90 °C

50 ml - 2,000 ml: FILLOGY CHUNKY S, Art. 301037

Driving module Fillogy 2+/100
Impeller pump head
The product is supplied via a funnel of 14 l

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 2000 ml • up to 500 jars à 500 ml/h



50 ml - 2,000 ml: FILLOGY CHUNKY S + R, Art. 301049

Driving module Fillogy 2+/100
Impeller pump head
The product is supplied via a funnel of 14 l with stirrer (for badly flowing or easily demixing products like pesto with oil etc.)

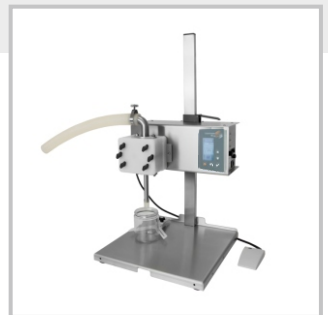
TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 2000 ml • up to 500 jars à 500 ml/h



50 ml - 2,000 ml: FILLOGY CHUNKY M, Art. 301010

Driving module Fillogy 2+/100
Impeller pump head
The product is supplied via a hose of Ø 25 mm

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 2000 ml • up to 500 jars à 500 ml/h

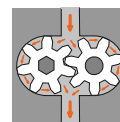


50 ml - 2,000 ml: FILLOGY CHUNKY M AUTO M HUB L, Art. 301074

Driving module Fillogy 2+/100
Impeller pump head
The product is supplied via a hose of Ø 25 mm
Turntable 100
Lifting module

TECHNICAL DATA • Volume flow up to 5 l/min • filling jars from ca. 50 ml to 2000 ml • up to 500 jars à 500 ml/h





- For filling creamy products, e.g.
- cream cheese, curd, hand cream, balm, fat ...

Gear pump head for fast and precise dosing

- volume flow 1 - 10 l/min
- precision +/- 1-2 %
- quick and precise filling
- easy cleaning
- quick assembly and disassembly
- quick change of the product if a separate pump head is used for every product

2 ml - 25 ml: FILLOGY CREAMY S, Art. 301058

Driving module Fillogy 2+/250

Gear pump head S

The product is supplied via a container of 3 l with floating lid

TECHNICAL DATA • Volume flow up to 1000 ml/min • filling jars from ca. 2 - 25 ml • up to 400 jars à 25 ml/h



2 ml - 25 ml: FILLOGY CREAMY S AUTO S HUB S, Art. 301075

Driving module Fillogy 2+/250

Gear pump head S

The product is supplied via a container of 3 l with floating lid

Turntable 65 with jar lifter

TECHNICAL DATA • Volume flow up to 1000 ml/min • filling jars from ca. 2 - 25 ml • up to 400 jars à 25 ml/h

For 25 - 200 ml and up to 500 jars à 200 ml/h: Fillogy Creamy S Auto S Hub S, Art. 301077 - with gear pump head M and a jar of 10 l



25 ml - 200 ml: FILLOGY CREAMY M, Art. 301076

Driving module Fillogy 2+/250

Gear pump head M

The product is supplied via a container of 10 l with floating lid

TECHNICAL DATA • Volume flow up to 5000 ml/min • filling jars from ca. 25 - 200 ml • up to 500 jars à 200 ml/h



50 ml - 1,500 ml: FILLOGY CREAMY L, Art. 301011

Driving module Fillogy 2+/250

Gear pump head L

The product is supplied via a container of 10 l with floating lid

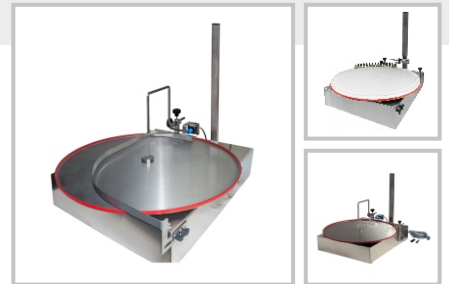
TECHNICAL DATA • Volume flow up to 10 l/min • filling jars from ca. 50 ml - 1500 ml • up to 400 jars à 500 ml/h



All of our machines can be automatised to increase productivity, because with a turntable one person is able to fill continuously - including removal of the jars, screwing lids and perhaps labeling. For filling without automatization mostly a second person is necessary.

FILLOGY AUTO S: Turntable Ø 65 cm, Art. 303120

- turntable for stable standing jars with an opening-Ø of 4 - 120 mm and a height up to ca. 170 mm
- with jar magazine for filling unstable standing (plastic) jars
- with additional plate and jar lifter **FILLOGY HUB S** for filling below surface (cremes or foaming products)



FILLOGY AUTO M: Turntable Ø 100 cm

Available in the versions:

- as filling turntable with stand, Art. 303038
- as filling turntable with stand, jar arranging set and outlet for connecting a conveyor, Art. 303039
- with inlet as collecting turntable at the end of a conveyor, Art. 303118



FILLOGY AUTO L: Conveyor 200 cm x 20 cm, Art. 303155

The conveyor can replace **FILLOGY AUTO M** in all Fillogy systems.

Available in the versions:

- as table top model, Art. 303155
- with rack, Art. 303155 + 303156, for connecting 1 or 2 turntables



FILLOGY HUB L: Lifting module 350 mm, Art. 303049

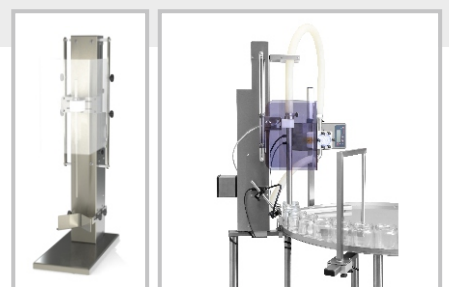
The lifting module is used for:

- foamy products
- creamy and pasty products that don't dissolve in the jar, to minimize the air within the product

The nozzle drives automatically into the jar. During the filling process the nozzle slowly drives back upwards. So the end of the nozzle always stays below the surface of the product. The height and speed can be modified easily.

The lifting module works only on electricity (without compressed air) and is compatible to all Fillogy 2+ machines.

The diameter of the nozzle can be chosen. The standard-Ø of the nozzles are 25 mm / 15 mm / 10 mm. There are different hose sets depending on the viscosity of the product.



CAP SCREWER, Art. 303114 resp. 303139, 303098

The semiautomatic cap screwer with base plate closes jars with screw caps or lids. Without the base plate it can be integrated into a filling line.



CAN CLOSER, Art. 303076 resp. 303080

The fully electric can closer closes can lids or small buckets. It runs semiautomatically with switch, but can also be integrated into a filling line.



SYRINGE DRAWER resp. SYRINGE FILLER

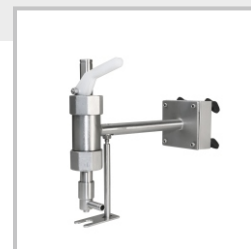
The syringe drawer (Art. 303104) is made for gels, glues and liquids which are sucked directly out of a storage container by the lifting module.

The syringe filler (Art. 301050) works with highly pasty products which are supplied via a cartridge with piston, supported by compressed air.



FILLING SET FOR SPOUT POUCH BAGS, 303106

The holder for plastic bags enables the semiautomatic filling of plastic bags with spout pouch with welded on thread with our **FILLOGY LIQUID** or **FLOWABLE** machines.



UPRIGHT HOUSING

Sometimes an upright housing makes sense. For example for saving space or to increase productivity - several upright housings can be installed next to each other.

Fillogy 2+/100 Art. 301005

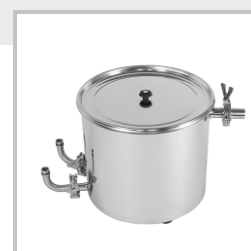
Fillogy 2+/250 Art. 301060

Fillogy 2+/3000 Art. 301006



FLOATING CONTAINER, Art. 304039

The floating container keeps the filling accuracy of our **FILLOGY LIQUID** machines constant. It is installed between bigger tanks resp. IBC containers and the filling machine and guarantees always the same pressure, independently of the filling level in the storage container.



FILLOGY SCALE: Weighing modules from 4 kg - 50 kg

The weighing modules only work in combination with our Fillogy system. The weighing modules extend the filling with the accurate volume by a function for filling it with the accurate weight.

Application examples for the FILLOGY SCALE

- for weighing out foamy products
- for filling jars that already contain another product (e.g. comb honey)
- for filling canisters or buckets quickly and exactly

Filling process

The filling process takes place in two speed levels:

- first the quick filling until the configured intermediate weight
- then the fine filling until the desired filling weight.

Modes

- AutoTara: The jar is put onto the scale, the foot switch is activated, the scale tares, starts the filling process automatically and stops when reaching the filling weight
- NoTara: The jar is put onto the scale, the scale starts the filling process and stops when reaching the filling weight, independently from the previous filling of the jar

Revolutionary self-learning function (defeatable)

The weighing module has an automatic self-learning function, which corrects the filling weight during the filling process in such a way that the desired filling weight is adhered to. You only put in the desired filling weight and the rest is done by the weighing module. This function is unique in the branch.

FILLOGY SCALE M: Weighing module 4 / 9 / 15 kg

- extremely compact scale; controlling unit and loading cell in one housing
- very simple and intuitive operation with just four keys
- self-learning function standardly (defeatable)
- works perfectly with our Fillogy 2+ models
- max. load capacity: 4 kg, 9 kg resp. 15 kg, depending on the version
- Measurement accuracy: +/- 0,5 g resp. 2 g, depending on the version
- for filling jars, glasses or bottles
- table-top model, fits exactly onto the stand plate of the Fillogy 2+
- here on the picture combined with the Fillogy 2+/100 for filling comb honey



FILLOGY SCALE L: Weighing module up to 50 kg, Art. 303128

- Platform scale with a compact, separate display
- very simple and intuitive operation with just four keys
- self-learning function standardly (defeatable)
- max. payload: 50 kg
- precision: +/- 5 g
- for filling buckets and canisters
- with base plate ca. 40 cm, for easy removal of the canisters
- here on the picture combined with the Fillogy 3/550 split

On request we can offer weighing modules with a higher maximum load capacity.





FILLOGY LIQUID M

Quick filling of liquid, even hot products from 2 l, e.g.

- fresh milk, fruit milk, chocolate milk
- freshly seeded and warm yoghurt
- whey
- drinking yoghurt

Product feeding: via hose Ø 19 mm
 Filling speed: 15 l/min = 14 s for 2000 ml (34 oz) = up to 220 jars à 2 l/h
 Filling amount: from 2000 ml, adjustable, works also with gram/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 95 °C / 35,6 - 203 °F
 Inclusive: laminar nozzle for filling without foaming



FILLOGY 2+/250 + Filling set LIQUID M

Liquid, even hot products, e.g.

- fresh milk, fruit milk, chocolate milk
- freshly seeded yoghurt
- whey
- drinking yoghurt
- yoghurt sauces

Product feeding: via hose Ø 14 mm
 Filling speed: 7 l/min = 14 s for 1000 ml (34 oz) = up to 250 jars of 1 l/h
 Filling amount: from 50 ml, adjustable, works also with gram/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 95 °C / 35,6 - 203 °F
 Inclusive: laminar nozzle for filling without foaming



FILLOGY 2+/250 + Filling set CHUNKY S/M/L

Chunky or hot products, e.g.

- stirred yoghurt with fruit pieces
- fruit preparations / jam
- pudding, rice pudding

Product feeding: via hose Ø 25 mm or funnel of 14 l (optional)
 Filling speed: 5 s for 350 g = up to 400 jars/h
 Filling amount: from 50 grams, adjustable, also ml/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 90 °C / 35,6 - 194 °F



FILLOGY 2+/250 + Filling set FLOWABLE L

Still flowable products, e.g.

- stirred yoghurt (even with small fruit pieces)
- thickened salad dressing

Product feeding: via hose Ø 25 mm or funnel of 14 l (optional)
 Filling speed: 3 s for 250 g = up to 400 jars/h
 Filling amount: from 50 grams, adjustable, works also with ml/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 50 °C / 35,6 - 122 °F resp. 50 - 95 °C / 122 - 203 °F (hot filling gears)



FILLOGY 2+/250 + Set CREAMY L

Creamy and not flowable, pasty dairy products, e.g.

- spreads, creamy cheese
- with an optional nozzle: filling cream cheese into antipasti
- curd, also fruity one

Product feeding: via a container of 10 l with floating lid (2 pieces included)
 Filling speed: 3 s for 250 g = up to 400 jars/h
 Filling amount: from 50 grams, adjustable, works also with ml/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 50 °C / 35,6 - 122 °F resp. 50 - 95 °C / 122 - 203 °F (hot filling gears)





FILLOGY 2+/250 BASIC

incl. accessories
Art. 301063

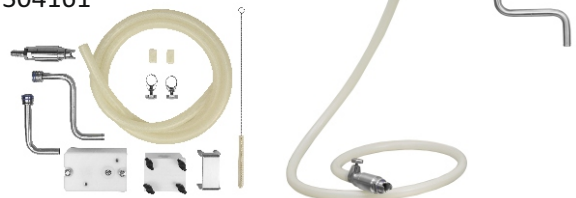
All sets are complete sets incl. accessories for immediate filling. No further technical accessories required.



+ Filling set LIQUID M

with gear pump head M

Art. 304161



+ Filling set CREAMY L

with gear pump head L
and 2x container of 10 l
with floating lid

Art. 304159



FILLOGY CHUNKY S

with impeller pump head
and funnel
of 14 l
Art. 301037



FILLOGY CHUNKY L

with impeller pump head
and hose
Art. 301010



+ Filling set FLOWABLE XL

with gear pump head L
and hose Ø 25 mm

Art. 304162



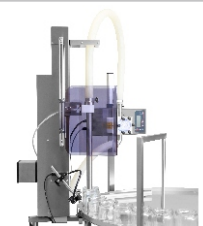
OPTIONAL ACCESSORIES

When your company grows, your filling machine grows with you. Our plug and play solutions for automatization can be upgraded easily:

FILLOGY AUTO M: Turntable Ø 100 cm, Art. 303038

FILLOGY AUTO L: Conveyor 200 cm, Art. 303155

FILLOGY HUB: Lifting module for underlevel filling
Art. 303049 + accessories





FILLOGY LIQUID M

Fast filling of liquid and even hot products from 2 l, e.g.

- fruit juice
- lemonades
- syrups
- smoothies
- milk mix drinks
- jellies (hot and fluid)
- plant oils

Product feeding: via hose Ø 19 mm
 Filling speed: 15 l/min = 14 s for 2000 ml (34 oz) = up to 220 jars à 2 l/h
 Filling amount: from 2000 ml, adjustable, works also with gram/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 95 °C / 35,6 - 203°F
 Inclusive: laminar nozzle for filling without foaming



FILLOGY 2+/250 + Filling set LIQUID M

Liquid, even hot products, e.g.

- fruit juice
- lemonades
- syrups
- smoothies
- milk mix drinks
- jellies (hot and fluid)
- plant oils

Product feeding: via hose Ø 14 mm
 Filling speed: 7 l/min = 14 s for 1000 ml (34 oz) = up to 250 liter jars/h
 Filling amount: from 50 ml, adjustable, works also with gram/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 95 °C / 35,6 - 203°F
 Inclusive: laminar nozzle for filling without foam



FILLOGY 2+/250 + Filling set CHUNKY S/M/L

Chunky and hot products, e.g.

- marmelade, jam
- fruit pulp, fruit preparations
- creamy yoghurt with fruit pieces
- olive paste, pesto

Product feeding: via hose Ø 19 resp. 25 mm or funnel 14 l (optional)
 Filling speed: 5 s for 350 g = up to 400 jars / h
 Filling amount: from 50 grams, adjustable, works also with ml/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 90 °C / 35,6 - 194 °F



FILLOGY 2+/250 + Filling set CREAMY L

Creamy and not flowable, pasty dairy products, e.g.

- vegetable pastes, spreads, creamy cheese
- with an optional nozzle: filling cream cheese into antipasti
- curd, even fruity one

Product feeding: via container of 10 l with floating lid (2 pieces included)
 Filling speed: ca. 3 s for 250 g = up to 400 jars/h
 Filling amount: from 50 grams, adjustable, works also with ml/oz
 Filling accuracy: +/- 1-2 %
 Filling temperature: 2 - 50 °C / 50 - 95 °C (hot filling) / 35,6 - 194 °F





2 - 500 ml: **FILLOGY LIQUID XS**, Art. 301043

Precise filling of liquid and even hot products from 2 - 500 ml, e.g.

- vegetable oils
- perfumes
- etheric oils
- spirits
- liqueurs

Product feeding: via hose Ø 1,6 mm / 3,2 mm / 6,4 mm or 8,0 mm
 Filling speed: 175 ml - 2600 ml/min
 Filling amount: 2 - 500 ml
 Filling accuracy: +/- 1 %
 Filling temperature: 2 - 95 °C / 35,6 - 203 °F

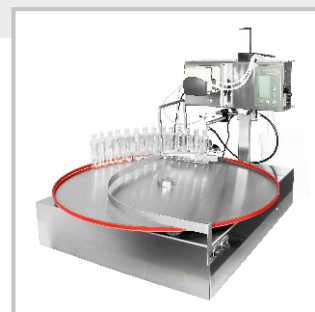


2 - 500 ml: **FILLOGY LIQUID XS AUTO S**, Art. 301035

Precise filling of liquid and even hot products from 2 - 500 ml, e.g.

- vegetable oils
- perfumes
- liqueurs
- etheric oils
- spirits

Product feeding: via hose Ø 1,6 mm / 3,2 mm / 6,4 mm or 8,0 mm
 Filling speed: 175 ml - 2600 ml/min
 Filling amount: 2 - 500 ml
 Filling accuracy: +/- 1 %
 Filling temperature: 2 - 95 °C / 35,6 - 203 °F



50 - 1,000 ml: **FILLOGY LIQUID S**, Art. 301020

Precise and fast filling of liquid products from 50 - 1000 ml, e.g.

- vegetable oils
- spirits up to 42 % vol.
- liqueurs
- mead and wine

Product feeding: via hose Ø 14 mm
 Filling speed: up to 9 l/min / up to 400 jars à 500 ml/h
 Filling amount: 50 ml - 1000 ml
 Filling accuracy: +/- 1-2 %



500 - 2,000 ml: **FILLOGY LIQUID S AUTO M**, Art. 301024

Precise and fast filling of liquid products from 50 - 2000 ml, e.g.

- vegetable oils
- spirits up to 42 % vol.
- liqueurs
- mead and wine

Product feeding: via hose Ø 14 mm
 Filling speed: up to 9 l/min / up to 400 jars à 500 ml/h
 Filling amount: 500 ml - 2000 ml
 Filling accuracy: +/- 1-2 %





FILLOGY 2+/250 + Set LIQUID M

Liquid and flowable products, e.g.

- glycerine
- molasse

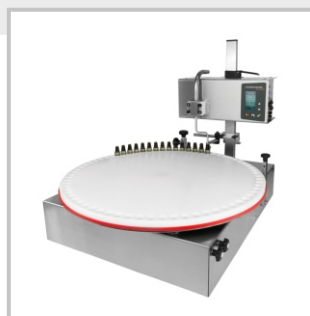
Product feeding:	via hose Ø 14 mm
Filling speed:	7 l/min = 14 s for 1000 ml (34 oz) = up to 250 jars/h
Filling amount:	from 50 ml, adjustable, works also with gram/oz
Filling accuracy:	+/- 1-2 %
Filling temperature:	2 - 95 °C / 35,6 - 203 °F
Inclusive:	laminar nozzle for filling without foaming



10 - 100 ml: FILLOGY LIQUID S AUTO S, Art. 301067

Driving module Fillogy 2+/3000
Gear pump head S
Turntable 65
Jar magazine 65

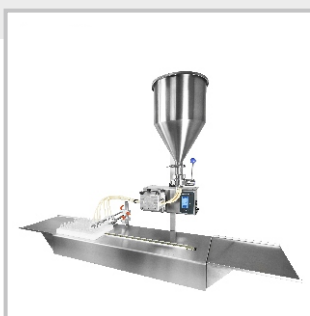
Product feeding:	via hose Ø 14 mm
Filling speed:	up to 9 l/min
Filling amount:	10 - 100 ml up to 400 jars à 500 ml/h



2 - 50 ml: FILLOGY LIQUID MULTI AUTO, Art. 301079

Driving module Fillogy 2+/250
Peristaltic pump head multi (4- or 6 times)
Jar palette, custom-made

Product feeding:	via a funnel of 14 l
Filling speed:	up to 300 ml/min/path up to 3600 jars à 10 ml/h
Filling amount:	2 - 50 ml



2 - 100 ml: FILLOGY FLOWABLE M AUTO S, Art. 301071

Driving module Fillogy 2+/250
Gear pump head M
Turntable 65

Product feeding:	via a funnel of 5 l
Filling speed:	up to 5 l/min
Filling amount:	2 - 100 ml up to 600 jars à 50 ml/h



- Despite the configuration of our machines for special products we ask you to fill in this contact form for every product exactly so that we can configure the ideal machine for you.
- We probably will order a sample of your product. For the product tests we will charge fees that are set off against the machine price: 25,00 Euro for each food product, 50,00 Euro for each chemical product.
- If you have more than one product, please fill in more contact forms - one contact form per product. Please scan and send us the form. An online form you can find on our website.
- Multiple answers are possible.

PRODUCT

Product to be filled: _____

Filling temperature: _____

Viscosity: Numeric value/unit: _____

If you don't have a value, is your product capable of flowing (yes/no)? _____ or rather creamy and pasty? _____

Consistency comparable with (e.g. ketchup etc.): _____

Does your product consist of more than one phase (solid fraction, e.g. fruit pieces, cores; air, foam fraction - yes/no)? _____

If yes, solid fraction in %: _____ Particle size: _____ Possibly hardness: _____

If yes, please describe the different phases: _____

Can you ensure that the product remains homogeneous throughout the filling time with respect to temperature and if possible with respect to phase mixing (yes/no)? _____

Is your product foaming when being filled (yes/no)? _____ **If yes, strongly or weakly?** _____

Does your product have aggressive ingredients (essential oils, acids, alkalis, solvents, abrasive contents etc. - yes/no)? _____

If yes, please describe: _____

Is your product flammable/explosive (yes/no)? _____ **If yes, please describe:** _____

JARS

Into what kind of jars do you fill (bottles, glasses etc.)? _____

What material do your jars consist of (glass/plastic/metall etc.)? _____

Which shape do your jars have (round, angular, oval etc.)? _____

(If the shape is hard to describe, please send us a picture.)

Which surface do your jars have (even, structured, rippled etc.)? _____

Which opening-Ø do your jars have (in mm)? _____

Which filling volume do your jars have (in g, ml)? _____

STORAGE TANK

Out of which storage container do you fill (please mark)?

Canister _____ Barrel _____ IBC container _____ Tank _____ Other _____

Which volume does your storage container have (liter, kilogram)? _____

AMOUNT

Which amounts do you want to fill (please cross before: liter _____ or kg _____)?

Per hour: _____ or per day: _____ or per month: _____ Other: _____

What accuracy do you need to achieve (in +/- gram/ml/%)? _____

How often do you use your machine (please mark)?

Few times a year _____ Few times a week _____ Daily _____ 24/7 _____

PRODUCT FEEDING

If technically possible, do you prefer to supply the product (please mark):

via a funnel (max. 25 l) from above: _____ via a hose using a large container: _____

Do you want to fill with the help of a turntable (automatic supply of the jars, yes/no)? _____

SERVICE

Do you wish a startup operation by our employees at your place? Yes _____ No _____

Do you wish a maintenance of the machine by one of our technicians according to the service intervals of the machine?

Yes _____ No _____

MISCELLANEOUS

Which cleaner do you use for your filling machine (name, ingredients)? _____

Your special concern:

CONTACT INFORMATION

Please fill in your contact information for an individual offer (*mandatory field):

Company*:

Mrs., Mr.*

Telephone*:

Name*:

First name*:

E-mail*:

Street, number:

Postal code, city*:

Website:

Country*:

Thanks for your message.
Your team of Fillogy.



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Personal appointments on request.

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