

FILLOGY
FILLING EVOLUTION

FILLING KIT FOR
FRUIT PROCESSING





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

