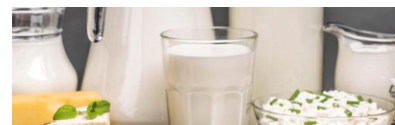




FILLOGY
FILLING EVOLUTION

FILLING KIT
FOR
DAIRY PRODUCTS



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

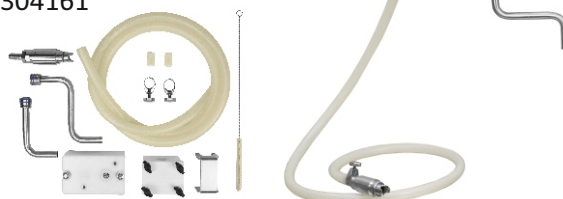
All sets are complete sets incl. accessories for immediate filling. No further technical accessories required.



+ 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



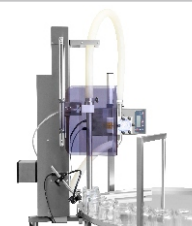
OPTIONAL ACCESSORIES

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

FILLING EVOLUTION

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Contents subject to alterations.

Due to permanent updates of the machines there may occur differences between
the pictures in the catalogue and the real appearance of the machines.

Binding prices only in a written offer.

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