

fillogy.com

FILLOGY

FILLING EVOLUTION

FLEXIBLE FILLING TECHNOLOGY
FOR
DIRECT MARKETERS
AND
SMALL TO MEDIUM-SIZED COMPANIES

Simply fill your product by yourself. **Save time and money** – with your own filling machine from Fillogy.

Fillogy-Machines are reliably **in daily use** worldwide at small and medium-sized producers in the food and cosmetics industries.

Fillogy-Machines do **not** require **pressured air** and no **high voltage current**. A simple household power connection is sufficient.

The Fillogy modular system allows **easy cleaning** and a **quick change between products**.

The **modular** and **expandable** Fillogy building block **system** enables the **future growth** of your business already today.

Discover the numerous possibilities offered by Fillogy.

With Fillogy-Machinery liquid to creamy-pasty products can be filled (viscosities from 0,23 to 100.000 mPa-s), e.g.:

- Milk Products
- Fruit and Vegetable Products
- Oils and Vinegars
- Alcoholic Beverages
- Cosmetics and Drugstore Items
- and many more

Filling volumes:	2 - 65,000 ml
Filling speed:	up to 15 l/min
Filling accuracy:	+/- 1-2 %
Filling temperature:	2 - 95 °C
Container height:	up to 400 mm, starting at 4mm opening

FILLING OF MILK PRODUCTS





e. g.

- | fresh milk
- | fruit milk
- | chocolate milk
- | whey
- | freshly inoculated and warm yoghurt
- | yoghurt drinks
- | yoghurt with small fruit pieces
- | pudding, custards
- | thickened salad / yoghurt dressings



FILLING OF FRUIT AND VEGETABLE PRODUCTS





e. g.

- | juices
- | smoothies
- | lemonades
- | syrups
- | jellies (hot and liquid)
- | marmelades, jams, chutneys
- | fruit purée
- | olive pastes, pestos
- | vegetable pastes, sandwich spreads
- | curds with fruit
- | mustards, ketchup, mayonnaise
- | chili sauces, BBQ-Sauces, dressings



FILLING OF OILS, VINEGARS,
AND ALCOHOLIC DRINKS





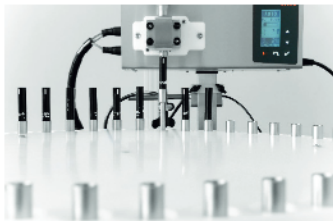
e. g.

- | vegetable oil
- | vinegars
- | liqueurs
- | drinkable alcohols
- | fruit wine
- | mead
- | dressings



FILLING OF COSMETICS AND DRUGSTORE ITEMS

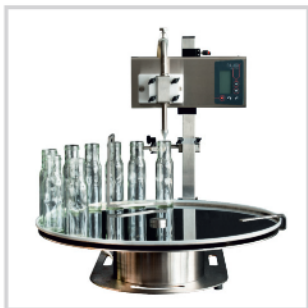




e. g.

- | cremes
- | body lotion
- | ointments
- | shampoos
- | shower gels
- | liquid soaps
- | bath additives
- | cleaning agents
- | perfumes
- | mascara
- | colourings, aromas
- | hair colours





FILLOGY AUTO S – turn table Ø 65 cm



FILLOGY AUTO M – turn table Ø 100 cm

Application

- | each Fillogy-Maschine can be equipped with a turntable
- | turntable including sensor for container detection

Operating principle

- | empty containers are moved below the filling point
- | the sensor detects the container, stops the turntable and the filling process is automatically started
- | filled containers gather in the middle of the turntable and need to be removed by hand

Technical Data Auto S

- motor: 24 VDC
- rotational speed: 0.2 - 7.5/min
- filling capacity: e.g. 400 containers à 500 g/h
- min./max. container size: approx. 30 g/500 g
- max. container height: 170 mm, max. Ø: 120 mm
- space on turntable surface: for approx. 15 containers à 500g
- required floor space: approx. 65 x 75 cm

Technical Data Auto M

- motor: 24 VDC
- rotational speed: 0.2 - 7.5/min
- min. container opening: 10 mm
- max. recommended container size: 1 kg
- max. container height: 350 mm, max. Ø: 120 mm
- filling capacity: e.g. 400 containers à 500 g/h
- space on turntable surface: for approx. 40 containers à 500g
- floor space: ca. 120 x 110 cm

Browse through our website: Fillogy.com.

Or have a look at our **YOUTUBE**-channel (Fillogy).





FILLOGY - FILLING MACHINES BASED ON A MODULAR SYSTEM

... support the future growth of your business already today.

[INQUIRE NOW](#)

SINCE 1998

MANUFACTURER FOR FILLING TECHNOLOGY

Under the name Fillogy, we now offer filling systems **based on the modular principle** for almost all liquid to creamy products. For direct marketers, manufacturers, startups and contract fillers.



We have the ideal machine for you.
Give us a call or complete our online inquiry form
(approx. 15 min): en.fillogy.com/your-request

3 Contact

FILLOGY
FILLING EVOLUTION

HOME SERVICES ADVANTAGES APPLICATIONS 4 STEPS DISTRIBUTORS INQUIRY

INQUIRY FORM

Please take a few minutes and carefully fill out the following form! The more information we get, the better we can adapt the inquired machine to your needs.

* This field is required to be filled

* Your product(s) is/are

* Temperature of the filled product

* If viscosity value is unknown, is your product more:

- ☐ Liquid
- ☐ creamy-pasty
- ☐ Granular

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