



Fish & Seafood



Meat & Poultry



Dairy Food



Convenience Food

Piston filler

Automatic accurate filling of liquids

Cabinplant offers a wide range of fully automatic piston fillers for fast and accurate filling of liquids.

The fillers are designed to match required capacity, viscosity and filling volume.

Advantages:

- Recipe control to ensure swift production change-over
- Specially designed filling heads with cut-off system to prevent dripping and spillage
- Even distribution of liquid across the product, e.g. in trays

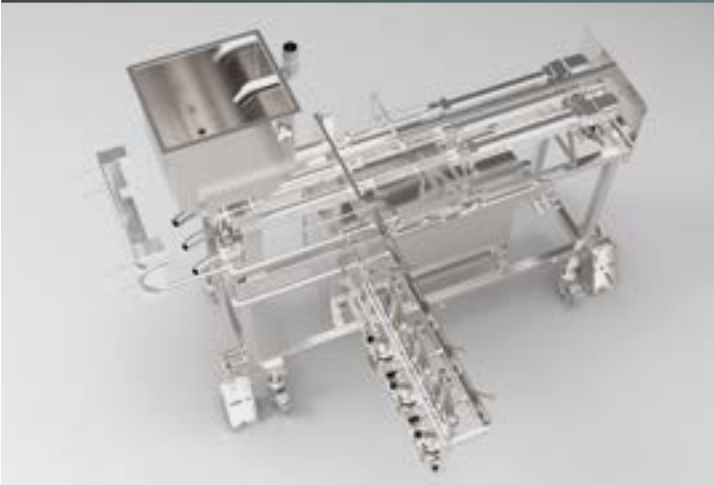
The piston fillers can handle products such as sauce, oil, marinade and mayonnaise.

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Cabinplant®

Piston filler



Designed for fast and accurate automatic filling

Cabinplant automatic piston fillers are designed for fast and accurate filling of liquids matching required capacity, viscosity and filling volume.

The filling valves can be fixed or mounted to follow the packing material for a higher capacity. The filling volume is up to 2 litres each filling. Capacity depends on product viscosity and quantity.

Capacity

	Strokes	3 heads
Strokes	min	150
Dosing volume	ml	2000

Dimensions mm

	3 heads
Length	1425
Height	1900
Width	800

Advantages

- Accurate filling
- “No can - No fill” system
- Reduced give-way
- Easy cleaning
- Low maintenance

Application

- Sauce
- Oil and brine
- Marinade
- Soup
- Mayonnaise
- Remoulade (tartare sauce)
- Liver pâté

Functionality

- Single or duplex filling valves
- Heated hopper – optional supply
- Pneumatic or servo drive
- Wheel-based or fixed
- Product feed pump for automatic feeding of hopper
- Recipe control to ensure quick production change-over
- Up to 16 individual filling valves
- Filling heads with cut-off system to prevent spillage
- Stand-alone electrical control system or integrated in the main system control
- RSW cooling section