



**T.D. Sawvel Co. Inc.**

Providing Automated Packaging Solutions Since 1976

Notes:

## MODEL #120

Automatic Volumetric Filler / Ice Cream Filler /  
Bottom-Up Volumetric Filler / Inline Filler

### Description:

Automatic single lane inline filler featuring continuous product flow, automatic container transfer, Sawvel's exclusive Bottom-Up<sup>®</sup> volumetric filling and automatic lidding.

### Products:

Ice cream, frozen yogurt, whipped butter or similar product that does not seek its own level and can be supplied continuously.

### Key Features:

- Sawvel's exclusive Bottom-Up<sup>®</sup> volumetric filling
- Continuous product flow
- Simple, reliable control circuits
- 180° rotation prior to lidding
- Easy-to-clean lidding conveyor with motorized pulley
- Right or left hand operation
- Speeds to 60 cpm
- 304 stainless steel construction

### Container Size Range:

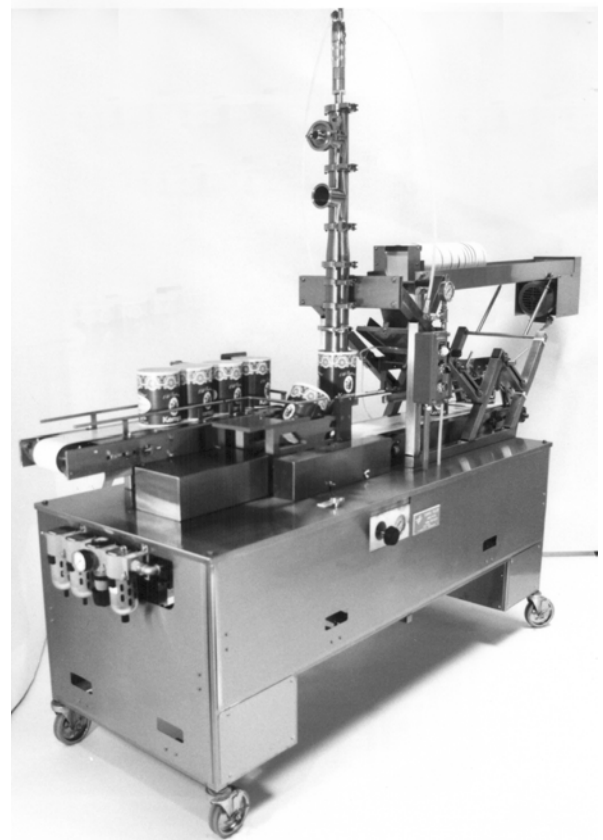
- 1 quart and 1 gallon

### Container Types:

- Convocan

### Specifications:

- Air requirements: 20 cfm @ 80 psi
- Electrical requirements: 115V AC, 60 Hz, 10 amp
- Shipping weight: 1200 lbs.



### Options Available:

- Variigators: single and dual flavor, choice of air or electric drive
- 1.5" or 3" bypass valves for ice cream and syrup
- Automatic bypass controls; diverts product if no container is present
- Inline blender; provides uniform color from three-barrel freezer
- Marbling blender for multi-color mixes; creates distinctive pattern while maintaining identity
- Deluxe neapolitan head for linear flavor separation
- Dry or liquid top dresser
- Tooling for additional container sizes

Bottom-Up<sup>®</sup> is a registered trademark of T.D. Sawvel Co., Inc.  
The features, specifications and dimensions describes in this document are subject to change at any time without notice

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## **MODEL #120**

### Features and Benefits

#### **Sawvel's Exclusive Bottom-Up® Volumetric Filling:**

Each container rises to meet the incoming product. The product pushes the container downward as it fills.

- Eliminates air pocket formation
- Removes air pockets coming from freezer or ingredient feeder
- Every container fills to the exact same volume, no more over or under fill complaints
- Percentage of freezer overrun determines weight

#### **Continuous Product Flow:**

Each container enters the fill station without product flow interruption.

- Straight fill pipe maintains pattern integrity, allowing you to produce the industries most attractive variegated and multi-colored patterns
- Reduced back pressure at the freezer
- Higher production rates are possible

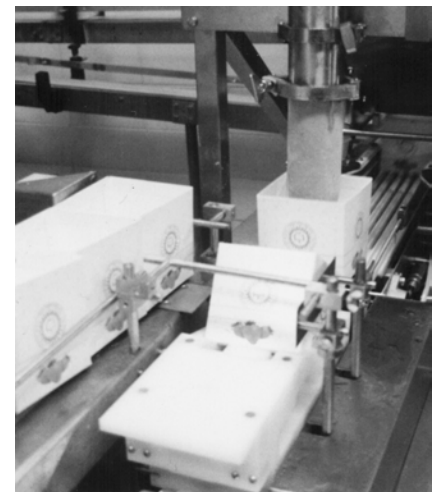
#### **Simple, Reliable Control Circuits:**

- Saves you money on original purchase
- Saves you from expensive down time
- Saves you money on service trips

#### **180° Rotation Prior to Lidding:**

Each container is rotated 180° prior to the lid placer.

- Assures a clean lidding application
- Eliminated the need to wipe the container after lidding
- Friction driven turn around, no moving parts



*Bottom-up® Volumetric Filling*