



Notes:

MODEL #120-SQRND

Automatic Square-Round Volumetric Filler

Description:

Automatic inline filler featuring stainless steel construction, automatic denesting, automatic container transfer, Sawvel's Exclusive Bottom-Up® volumetric filling and automatic lidding. Designed for 48 oz through 64 oz square-round containers.

Products:

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

Key Features:

- Bottom-Up® volumetric fill with clean-wipe feature
- PLC controlled
- Continuous product flow
- 90° rotation prior to lidding
- Wide range of custom tooling available
- Right or left hand operation
- Speeds to 58 cpm
- 304 stainless steel construction

Container Size Range:

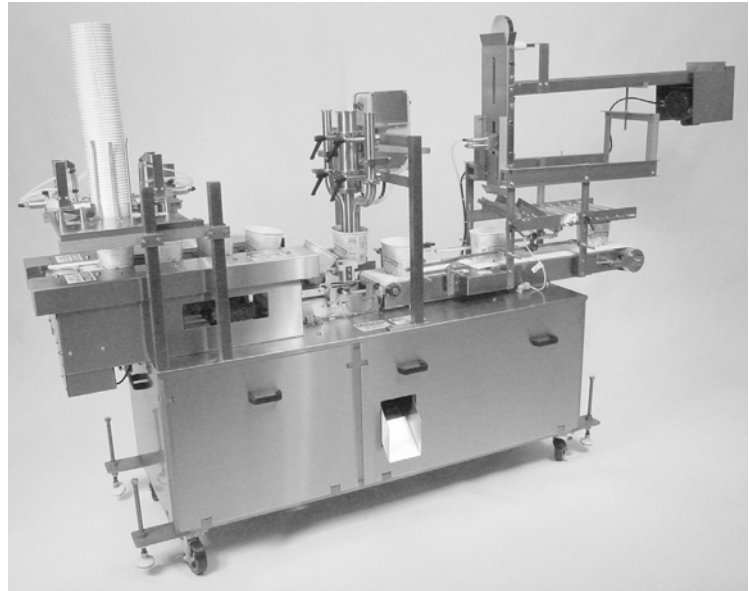
- 48 oz through 1/2 gallon square-round containers
- 1/2 gallon round containers

Container Types:

- Paper or Plastic

Options Available:

- Deluxe neapolitan head for linear flavor separation
- Variators: 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
- Marbling blender for multi-color mixes; creates distinctive pattern while maintaining identity
- Tooling for additional container sizes
- Inline blender provides uniform color from three-barrel freezer



Square-Round Volumetric Filler is shown set up for Left Hand Operation with Deluxe Neapolitan Head and Custom Tooling for 1/2 gallon round containers.

Bottom-Up® is a registered trademark of T.D. Sawvel Co., Inc.



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Features and Benefits

Sawvel's Exclusive Bottom-Up® Volumetric Filling:

Each container rises to meet the incoming product. The product pushes the container down 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:

Empty containers enter fill station without product flow interruption.

- Reduced back pressure at the freezer
- Higher production rates possible
- Straight fill pipe maintains pattern integrity

90° Rotation Prior to Lidding:

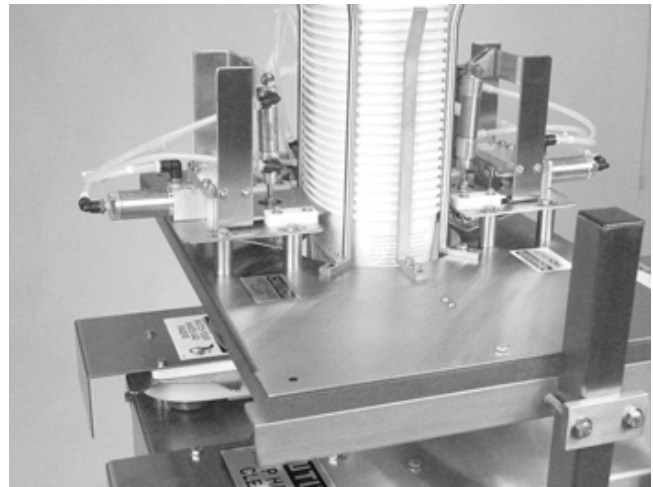
Each container is rotated 90° prior to the lid placer.

- Assures a clean lidding application
- Eliminates the need to wipe the container after lidding

Right or Left Hand Operation:

Can be field converted from right hand to left hand operation quickly.

- If your floor plan changes you don't need to buy another filler



Deluxe Neapolitan Head

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Specifications and Elevation Drawing

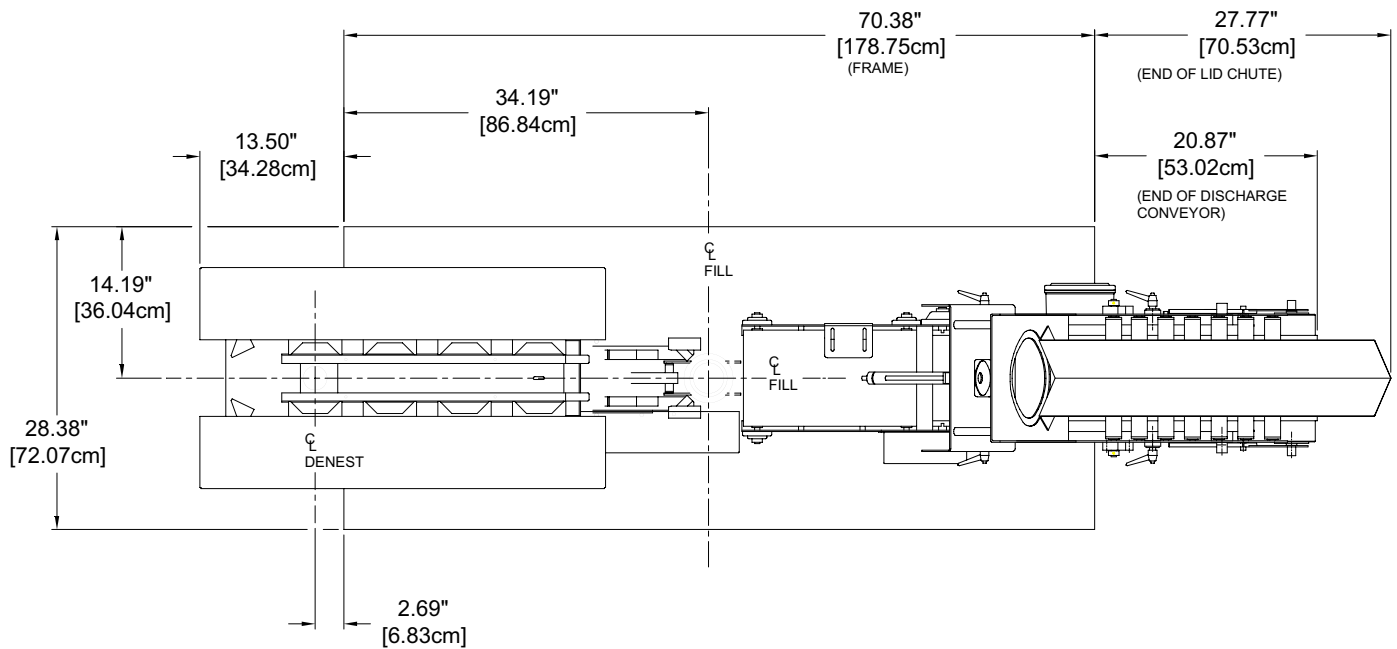
WIDTH:
2' 4" (72.07 CM)

AIR REQUIREMENTS:
20 CFM @ 80 PSI

LENGTH:
9' 2.25" (283.56 CM)

ELECTRICAL REQUIREMENTS:
220V, 10 amp, 60 HZ

SHIPPING WEIGHT:
1300 pounds



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Electro Cam® is a registered trademark of Electro Cam Corp.