



## **MODEL #120-SQRND**

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

### **Description:**

Automatic inline filler featuring continuous product flow, automatic denesting, automatic container transfer, Sawvel's exclusive Bottom-Up<sup>®</sup> volumetric filling and automatic lidding. Designed for 48 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:**

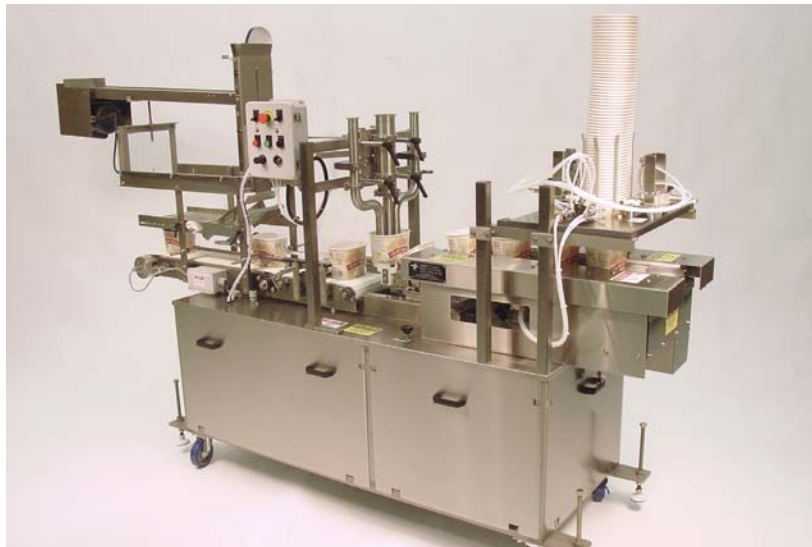
- Sawvel's exclusive Bottom-Up<sup>®</sup> volumetric filling
- PLC controlled
- Continuous product flow
- 90° rotation prior to lidding
- Wide range of custom tooling available
- Right or left hand operation
- Speeds to 58 cpm
- 304 stainless steel construction

### **Container Size Range:**

- 48 ounce through 1/2 gallon square-round paper or plastic containers
- 1/2 gallon round paper or plastic containers

### **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
- Tooling for additional size containers





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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:**

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

#### **90° Rotation Prior to Lidding:**

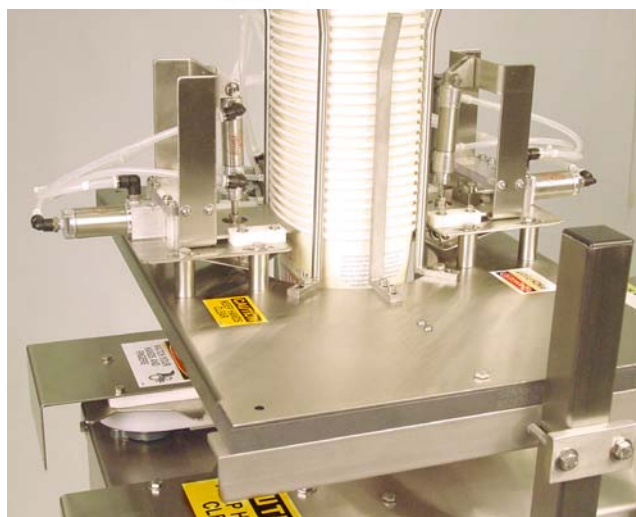
Each container is rotated 90° prior to the lid placer.

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

#### **Right or Left Hand Operation:**

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

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



*Automatic Denesting*



*Deluxe Neapolitan Head*



Notes:

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Specifications and Elevation Drawing

### Air Requirements:

20 cfm @ 80 psi

### Width:

2' 4" (72.07 cm)

### Electrical Requirements:

220V AC, 10 amp, 60 Hz

### Length:

9' 2.25" (283.56 cm)

### Shipping Weight:

1200 lbs.

