



Notes:

MODEL #702-1-5G

Automatic Volumetric Mechanical Drive Filler

Description:

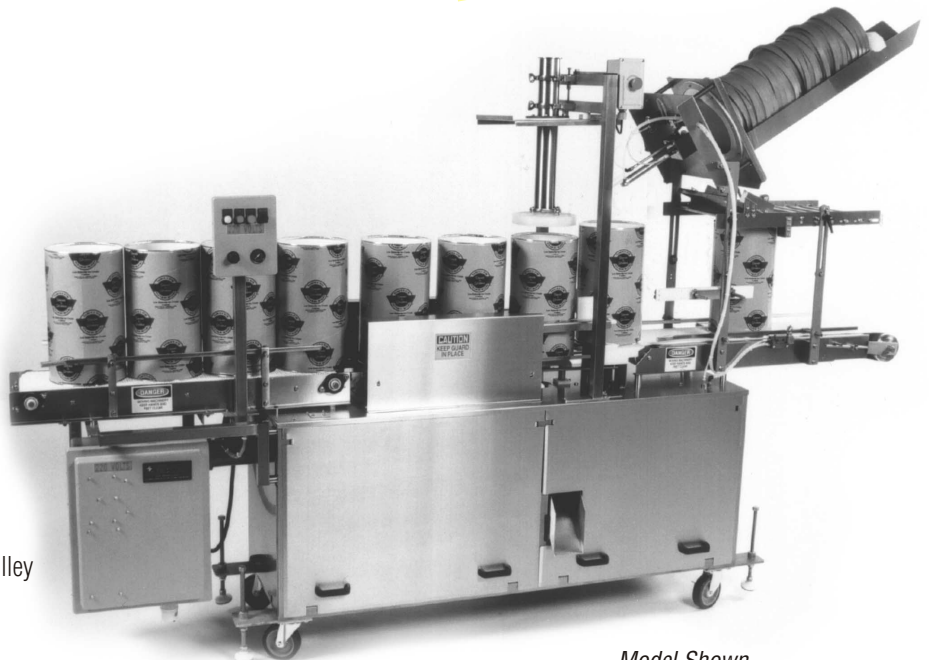
High-speed, mechanically driven, automatic volumetric bulk filler designed for enhanced reliability.

Products:

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

Key Features

- Mechanical drive
- Bottom-Up® volumetric filling
- Continuous product flow
- Simple, reliable control circuit
- 180-Degree rotation prior to lidding
- Diaphragm style lid feeder
- Maintenance free Intralox infeed conveyor
- Easy-to-clean lidding conveyor with motorized pulley
- Drip guards over fill station
- Wide range of custom tooling available
- Enhanced reliability
- Speeds to 4000 GPH



*Model Shown
702-1-5G*

Container Size Range:

- 2.5 to 5 Gallon straight wall containers

Options Available:

- Variegators: single and dual flavor, choice of air or electric drives
- Air driven tub spinner for rotating container as it fills
- Sawvel 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
- Neapolitan adapter for straight line separation
- Left hand controls (right hand is shown)

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



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Features and Benefits

Mechanical Drive:

Three out of four primary motions of the machine are cam driven.

- Provides smooth, high-speed operation
- Simplifies control circuits
- Enhanced reliability: less down time = more profits
- Two year limited warranty on drive
- Less controls = fewer parts to fail, simplified trouble shooting

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 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

Simple, Reliable Control Circuits:

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

Notes:

180-Degree Rotation Prior to Lidding:

Each container rotates 180-degrees prior to the lid placer.

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

Diaphragm Style Lid Feeder:

Picks lids with a vacuum cup through a rubber diaphragm instead of a spin rod assembly.

- Less moving parts = enhanced reliability
- Works even better on warped or imperfect lids
- Direct acting 4-way limit switch activates cylinder

Maintenance Free Intralox Infeed Conveyor Assembly:

- No tension required for this conveyor belt
- No tracking problems
- Longer life for bearings
- Easy-to-clean sanitary design

Easy-to-Clean Lid Conveyor With Tilt-up Motorized Pulley:

- Spliced food grade belt for easy replacement
- Tilt-up motorized pulley for cleaning ease
- Motorized pulley eliminates chain drive for enhanced reliability

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Specifications and Elevation Drawing

WIDTH:
1' - 10 1/2" (57.2 cm)

LENGTH:
11' - 4" (345.5 cm)

SHIPPING WEIGHT:
900 LBS. (409 kg)

AIR REQUIREMENTS:
7 CFM @ 80 PSI

ELECTRICAL REQUIREMENTS:
220 VAC, 3 PH, 60 HZ, 7 AMPS
(other voltages available on request)

DRIVE/INDEX TYPE:
MECHANICAL

