



**Notes:**

## **MODEL #702-1-CB**

### **Automatic 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
- Maintenance free Intralox infeed conveyor
- Drip guards over fill station
- Wide range of custom tooling available
- Enhanced reliability
- Speeds to 3000 GPH

#### **Container Size Range:**

- 3 to 6 gallon corrugated boxes, square or rectangular shapes only

#### **Options Available:**

- Variigators: single and dual flavor, choice of air or electric drives
- Stainless steel box closing and taping conveyor
- 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)



*Model Shown  
702-1-CB*

*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 then 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

#### **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

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### Specifications and Elevation Drawing

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

**LENGTH:**  
9' - 9 1/2" (299.1 cm)

**SHIPPING WEIGHT:**  
900 LBS. (408.2 kg)

**AIR REQUIREMENTS:**  
7 CFM @ 80 PSI

**ELECTRICAL REQUIREMENTS:**  
220 VAC, 1 PH, 60 HZ, 7 AMPS

**DRIVE/INDEX TYPE:**  
MECHANICAL

