

VERTICAL AND HORIZONTAL FILLING LINES

A range of high performing injecting lines available both free standing and in-line, engineered to fill any type of product, in tray or in paper cup. Promac By Gorreri filling units can be equipped with pneumatic injecting heads or with electronic control with the possibility of the automatic product loading and unloading and with product presence sensor.



VERTICAL FILLING LINES

Vertical filling lines with electronically controlled head perfect for products in trays.

It allows different types of filling with jams, creams and highly viscous creams.

The new vertical filling machines, have been studied and manufactured to fill products in tray or in paper cup.

With the Promac By Gorreri filling lines, by means of the electronically controlled head, is possible to fill many products as cupcakes, custard cake, Twinkies, croissants and mini croissants, donuts and others with jam and cream even with high viscosity. Possibility of automatic product discharge through de-panners.

FEATURES

- Chain tray conveyor with step advancement.
- Loading hopper made of stainless steel AISI304 jacketed for the product heating and additional heating for the injection head; injection head made of stainless steel with valve made of plastic material.
- Injection pistons with mechanic adjustment of the stroke (equipped with special seals in accordance to the FDA rules).
- needles-holder plate, easily interchangeable and with washing collector.
- The injection head is vertically moved by an eccentric and moto reducer controlled by a frequency converter.



HORIZONTAL FILLING LINES

Horizontal filling lines perfect for filling jams, creams and highly viscous creams. These lines are highly flexible units able to diversify and optimize the production.

Many products can be filled (hopper heating system is optional) as well as filling typologies that can be performed.

Thanks to the servomotor it is possible to perform spot, multi-spot and strip fillings only selecting the mode in the recipe.

CONVEYOR BELT

- Belt made with special spacers for housing the products.
- Step by step belt motorization at high speed with motor controlled by vector inverter.
- Belt is easily removable without disassembling parts of the dosing head.
- Pneumatic product pusher moves laterally the filled products to a clear area for the packaging system.

INJECTING HEAD

- Stainless steel hopper of a capacity of 40 liters approx.
- The injection head is mounted on a trolley, mechanically driven by a frequency converter.
- The dosing head structure is made of anodized aluminium.
- Series of pistons equipped with special sanitation type seals.
- Injection needles easily removable and washable equipped with a special quick release system without using any spanner.
- Washing phase with a manifold to make a closed loop.
- A powerful PLC, combined with a touch screen panel, allows to check every filling cycle and save 50 different recipes.