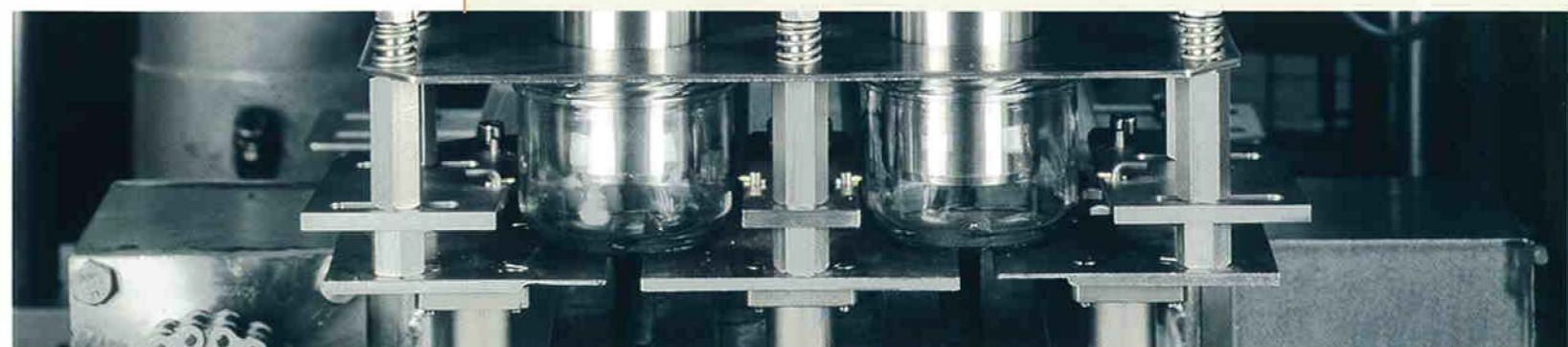


Inline HEMA MV filler

for viscous products with or without pieces



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WHETHER IT'S PÂTÉ, CORNED BEEF, LUNCHEON MEAT, RAW OR MINCED MEAT, SPINACH OR SAUERKRAUT, MANY OF YOUR PRODUCTS ARE DIFFICULT TO PACKAGE. SIDEL'S INLINE MECHANICAL VOLUMETRIC FILLER IS FLEXIBLE, PRECISE, AND PERFECTLY SUITED TO THE DEMANDS OF FILLING THESE TYPES OF PRODUCTS IN METAL CANS, GLASS JARS, BAGS AND MORE.

A simple and precise system for filling your product.



Your product's composition, texture, appearance, taste and flavour are all unique. Finding the right packaging process and the ideal package/product combination are both key elements to successfully selling your product.

A VERSATILE FILLER

- Pâté, corned beef, luncheon meat, raw meat or meat in sauce, spinach and sauerkraut – whether they are thick or pasty, homogeneous or contain chunks, the mechanical volumetric filler packages products with a wide variety of textures.
- The HEMA MV filler's configuration and options selected will depend on the product to be packaged and the package itself. Metal cans, glass jars and bags can all be used.
- For a specific package, the filler can fill several types of products.

A SIMPLE DESIGN

- Sidel's mechanical volumetric filling concept is simple. A product is fed into the central hopper and dispensed into the package. A cam-controlled piston establishes the fill volume.
- An operator runs machine production from a console with touch screen. Various parameters, including package format height, capacity and output rate, are pre-programmed based on the product to be filled.
- The easy-to-use mechanical volumetric filler requires few adjustments. Motorized adjustments modify frame height and fill volume.

- Cleaning the filling system is easy and requires no tools.

PRECISE FILLING PROTECTS YOUR PRODUCT

- The HEMA MV filler is extremely consistent and highly precise thanks to cam-operated mechanical controls (repetitive motion).
- A 200 litre hopper holds the product.
- The product is protected. It retains its original texture with no alteration by maintaining the correct chunk/liquid proportions without any separation of product components.

MAXIMUM EFFICIENCY

- The mechanically designed filler guarantees efficiencies of around 98 %.
- A filler equipped with two filling heads can reach output rates of up to 500 cans/minute or 120 bags/minute depending on the product being packaged.
- The "no can no fill" concept limits product loss and guarantees machine cleanliness.

ROBUST EQUIPMENT FOR LONG-LASTING PERFORMANCE

- The entire mechanical section of the machine operates in an oil bath and requires no lubrication guaranteeing the long-life of the equipment.
- Sidel recommends periodic preventive maintenance to ensure the equipment's durability. For instance, Sidel recommends that the machine has an oil change every 2,000 hours.

The operator console on the HEMA MV filler is equipped with a touch screen.



The HEMA MV filler is perfectly suited to the demands of filling viscous products with or without pieces in metal cans, glass jars, bags and more.

Custom configuration

	Standard	Optional
Adjustable double feedscrew with intermittent motion	X	
Adjustable-height filling heads	X	
Motorized volume adjustment	X	
Operator console with touch screen	X	
Filling nozzle with ball knife cut-off system for bottom-up fill		X
Double-walled hopper for hot products		X
Security guarding meets EC standards	X	
All filling parts removable without tools	X	

Package specifications

Dimensions min./max.	- Ø de 50 à 100 mm - 50 x 50 mm - 140 x 100 mm
Material	- Metal - Glass - Paperboard - Plastic bag
Volume	0 - 5,180 cc
Production rate per minute	from 30 cpm to 250 cpm per filling head
Number of filling heads	- 1 head (HEMA MV1 – series 60C) - 2 heads (HEMA MV2 – series 120)

Bottom-up fill keeps air from entering the product.

