

I.B.C. Filler

Semi Automatic IBC Filler **Model 500-02**



- Filling cycle procedure includes sanitary filling & automatic capping with optional features including bag evacuation & gas or liquid purge
- Capable of filling most liquids into 1000 litre IBC containers & 200 litre drums
- Batch control via Weigh Scale or Flowmeter
- Compatible with clean in place (C.I.P.) systems
- Australian design & manufacture using #316 stainless steel
- Filling speed up to 10 x 1000 litre containers per hour, dependent on product supply conditions

The revolutionary IBC (Intermediate Bulk Container) for the global transportation of a vast range of fluids. The IBC with it's unique feature to stack when full & nest when empty, enables the user to substantially reduce their handling, storage & transport costs.

OUR FILLERS ARE DESIGNED & MANUFACTURED IN MELBOURNE. THEY ARE BUILT FROM STAINLESS STEEL COMPONENTS (#316) WITH ELECTRICAL ENCLOSURE TO IP 66 & WILL OPERATE RELIABLY IN WET ENVIRONMENTS WITH AGGRESSIVE CLEANERS.

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Specifications

FILLING SPEED

Up to 10 x 1000 litres bags per hour. This equals 10 tonnes of product per hour with a product flow rate of 4 litres per second.

FILL RANGE

200 - 1400 litres

BATCH ACCURACY

Better than +/-0.5% dependent on product flow rate and choice of batching system ie: Weigh scale or magnetic flow meter batch measurement.

FLOOR SPACE

2000W x 1600D x 3280H mm

ELECTRICITY

110 - 240 Volts AC, 10 Amps, 50 - 60 Hz

COMPRESSED AIR

Clean, dry air @ minimum 600Kpa, 150L/Min

Typical Product Applications

Virtually any liquid can be handled. Typical products are dairy products, cooking oils, wine, purees, yeast extract, food service products also a wide range of chemicals such as detergents, pesticides & fertilisers, depending on chemical compatibility with suitable bag laminates.



1

Empty boxes are carried by fork lift into the clean room and located on the scales.



2

The mechanism is lowered into the box and stops 150mm above the floor of the box, the operator then loads the spout into the bag fork.



3

The bag is decapped & a sensor checks the cap is removed; filling begins. As the bag expands with product the filler mechanism raises.



4

The bag is recapped and the spout removed from the bag fork.



5

The mechanism is raised to its top position, ready for the box to be removed.