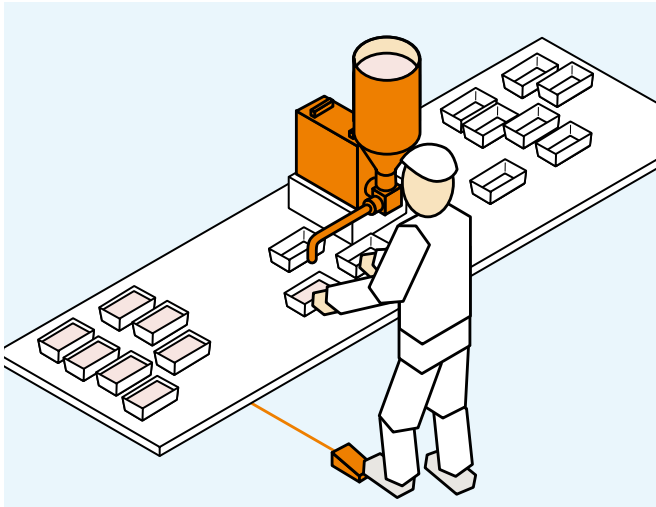


Salmon paté – tin filling

FILLFLEX

– the flexible filling machines



The client wants to increase productivity in his manufacture of salmon paté, fish au gratin and other ready-cooked food. At present, the tin filling is made entirely by hand.

The filling equipment should therefore be able to manage many different types of food. It should also be easy to change the filled volume.

Solution

We recommended a Fillflex Compact with a flexible impeller pump, equipped with a feed hopper. The machine was placed on the table previously used for manual filling. The filling cycle is started with a pedal and stopped by the machine.

This set-up is safe and simple to use and a new operator just needs a brief instruction before starting to fill.

Advantages

- the same machine can also be used for other products, e.g. mashed potatoes
- it is possible to further increase the production without investing in a new filler
- safe and simple to use
- low investment costs



The filling is started with a pedal. Telfafill stops the filling at the selected quantity.



The salmon paté is poured in the feed hopper – simple, hygienic and easy to clean. (This work can also be automated with Telfafill Feed Pumps, if the client so wishes.)



The impeller pump will not damage the product.

The production was doubled during two years. And, if needed, the client could further increase production rate with a conveyor belt, and fully automatic filling, and still use the same Fillflex Compact machine.

Selected filler and equipment

Filling machine: F5500C28320

Outlet pipe: TFA 10120-25

Feed hopper: TFA 10130-10-25

Pedal: 6210/OB