

HEMA NUTRI | ELECTRONIC ROTARY FILLER



HEMA NUTRI Basics

- Electronic filling technology reaching unequalled levels of accuracy
- Suitable for containers made of glass, PET, HDPE or other materials
- Net weight filling technology (mass flow in option)
- Volume: from 80 ml to 5,000 ml
- Speed: up to 40,000 containers per hour

HEMA NUTRI Strengths

- Product flexibility
- High accuracy dosing
- Modular filler configuration
- Fast product changeovers
- Easy cleaning and robust design

HEMA NUTRI has been designed for all sauces & food products such as : ketchup, barbecue, tomato, oyster, chili, soy, bi or tri-phase sauces, dressing, mustard, mayonnaise...

HEMA NUTRI | ROTARY FILLER FOR THE SAUCE & DRESSINGS MARKET



Production Flexibility

- The HEMA NUTRI is designed for all types of sauce and dressings - with or without particles
- Our NUTRI filler is a flexible machine, known for its reliability for your products
- Recipes can be changed directly from the touchscreen control panel
- Accommodates containers in glass, PET, HDPE... and round, oval or with handle shapes
- Caps application : flat screw, push-pull, twist off...
- Up to 40,000 bottles per hour, from 80 ml to 5000 ml

High Accuracy Dosing

- High filling precision: standard deviation < 0.8 grams for one liter
- Different electronic filling technologies: net weight, mass flow
- Accurate filling technology will deliver a rapid return on investment

Modular Filler Configuration

- HEMA NUTRI is available as stand-alone configuration or in Synchronbloc with upstream equipment (rinsers,...)
- Our filler can also be combined with blow molders for PET
- Number of filling heads : 15 to 66
- Number of capping heads : 5 to 22
- A common frame, allowing integration of numerous environmental options

Fast Product Changeovers

- Quick, no-tool bottle format change
- Wide doors, allowing easy access to the filling and capping zone for fast maintenance or transfer tooling changeover
- NUTRI electronic fillers are equipped with a reduced-sized hopper and off-centered filling valves, ensuring minimal product loss between recipe changes

Easy Cleaning and Robust Design

- Our fillers meet the highest hygiene requirement : they are built following 3A and EHEDG standards. Our load cells are EHEDG certified
- Filler hygienic design with full stainless steel base
- An angular collecting trough collects the product at the end of production and CIP solutions
- HEMA is delivering long-lasting solutions to our customers since 1936

