

HEMA SENSI | ELECTRONIC NET WEIGHT FILLER



HEMA SENSI Basics

- Electronic filling technology reaching unequalled levels of accuracy
- Suitable for containers made of glass, PET, HDPE, PS, cardboard...
- 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 SENSI Strengths

- Product flexibility
- High accuracy dosing
- Modular filler configuration
- Fast product changeovers
- Easy cleaning and superior hygiene

HEMA SENSI has been designed for the sensitive dairy products market: drinkable yogurt, probiotics, milks (white, flavored, fermented, vegetal), liquid creams...

BW Packaging Systems represents the collective capabilities of Barry-Wehmiller packaging companies including, Accraply, BW Flexible Systems, BW Integrated Systems, Pneumatic Scale Angelus and Synerlink. Through their diverse capabilities, these companies can collectively provide everything from a single piece of equipment to fully integrated packaging systems for a wide range of industries, including: food and beverage, personal care, container manufacturing, pharmaceutical and medical devices, household products, paper products and textiles, industrial and automotive, and converting, printing and publishing. For more information, go to BWPackaging.com



HEMA SENSI | NET WEIGHT FILLER FOR DAIRY PRODUCTS





Production Flexibility

- The HEMA SENSI can handle liquid or viscous products with or without particles.
- Our SENSI filler is a flexible machine, known for its reliability for your dairy product : fresh milk, pasteurised milk, drinkable yogurt, probiotics, vegetal milk...
- Recipes can be changed directly from the touchscreen control panel
- Accommodates containers in glass, PET, HDPE, PS, cardboard...
- Caps application : flat screw, push-pull, alu foil...
- Up to 40,000 bottles per hour, from 80 ml to 5,000 ml

High Accuracy Dosing

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

Modular Filler Configuration

- HEMA SENSI is available in stand-alone configuration or in Synchrobloc with upstream equipment (rinser...). Our filler can also be combined with blow molders for PET containers.
- Number of filling heads : 15 to 66
- Number of capping or heatsealing heads : 5 to 33
- 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
- SENSI electronic fillers are equipped with a reduced-sized hopper and offcentered filling valves, ensuring minimal product loss between recipe changes

Easy Cleaning and Superior Hygiene

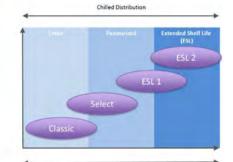
- No contact between the filling valve and the container, to prevent contamination
- Our fillers are designed to handle microbiologically sensitive products. Hygiene configurations are customized to answer product needs, from Clean to Ultra Clean environments
- The configuration mainly depends on the dairy product (low or high level of acidity), the distribution circuit (cold chain or ambient temperature) and the expected shelf life of the product
- Filler hygienic design with stainless steel base
- Our fillers meet the highest hygiene requirement : they are built following 3A and EHEDG standards. Our load cells are EHEDG certified







Filling environments



From Standard to Clean to Ultra Clean

