



**Multi-Fill**  
FOOD FILLING SOLUTIONS



**MPFSH-075**

[www.multi-fill.com](http://www.multi-fill.com)

# MPFSH-075

The MPFSH-075 volumetric filler dispenses clean, accurate portions of a wide variety of non-pumpable products in the most precise and efficient way.

## Efficiency & ROI

- Up to 60-75 cpm depending upon the product, container, and conveyor configuration.
- Quick return on investment: enhanced production capacity
- Product flow and pocket loading are enhanced with a self-contained, adjustable liquid ring vacuum system.
- Preserve product integrity

## Hygienic Design & Easy to Clean

- Fast and easy cleaning with minimal moving parts, a tilt-out hopper, hinged console, tilt-drip pans, easy head disassembly, and quick belt release
- Filling head and belt can be quickly and completely disassembled without tools
- Standards of major regulatory bodies (ANSI, FDA, USDA, and CE)
- Compartmentalized stainless steel enclosure (NEMA 4X, IP66) to isolate electrical power, air, water controls, and operating components. It is mounted to the conveyor base, and the functions of the filler are controlled by a PLC/HMI providing the operator a friendly machine/human interface.
- An optional parts cart available to store parts during cleaning or change over

## Multi-Packaging



## Multi-Products



RICE

PASTA &  
GRAINS

REFRIGERATED  
SALADS

FRUITS &  
VEGETABLES

OTHER

<b>AIR CONSUMPTION</b>	(100CPM) 80 PSI 70-80 ft <sup>3</sup> /Min 5.5 bars 1.98-2.26 m <sup>3</sup> /min
<b>WATER CONSUMPTION</b>	0-1.0 gal/min at 40 PSI 0.00 -3.8 l/min at 3 bar
<b>POWER REQUIREMENTS</b>	Conveyor motor 1/2 HP 3PH wih variable speed Frequency inverter (.37 kw) TOTAL POWER REQUIRED : 0.45 KW
<b>APP. HOPPER CAPACITY</b>	13 gal 50 l

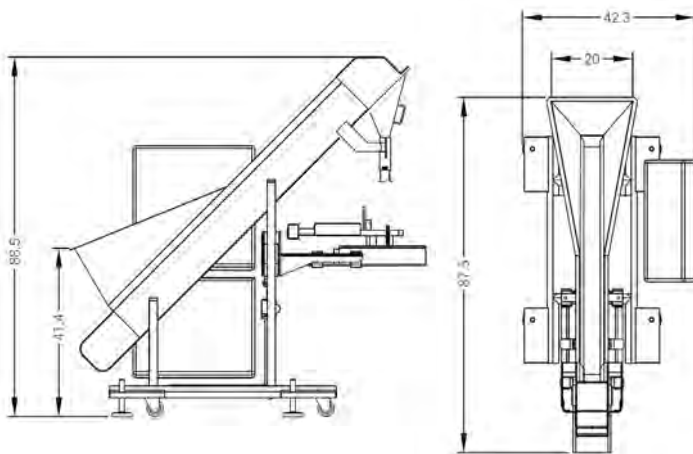
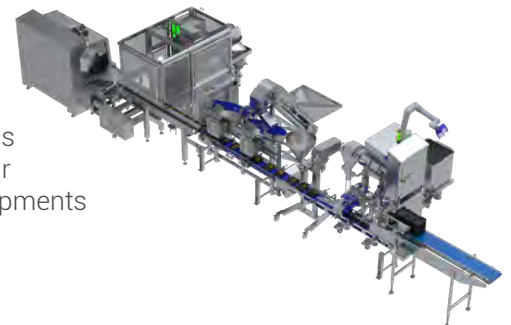
FILLING HEAD ASSEMBLY	STANDARD RANGE	OPTIONAL RANGE	SPECIAL RANGE
1.75" (44mm)	36 to 154 cc		
2.00" (51mm)	47 to 165 cc	145 to 188 cc	
2.75" (70mm)	93 to 339 cc	317 to 457 cc	447 to 636 cc
3.25" (82mm)	123 to 459 cc	429 to 619 cc	
4.75" (121mm)	267 to 887 cc	744 to 1,211 cc	Up to 1,700 cc
5.75" (146mm)	386 to 1,395 cc	1,307 to 1,862 cc	
4.25" x 7.25" (108 x 184mm)	531 to 1,762 cc	1,762 to 2,380 cc	



- ① Suction by air vacuum pump to fill up to 75 ppm
- ② Different head sizes to fill a wide range of weights
- ③ Adapted covers, belt and parts for hot filling up to 90°C (optional)
- ④ Automatic head washing system
- ⑤ From 2100 to 3450 mm conveyor to be able to fill over every type of line
- ⑥ Adjustable head height for different conveyor and container heights

## Easy Integration and Versatility

Create the perfect line adapted to your needs thanks to our various equipments possibilities.



## Multi-channel Distribution Systems

<b>DISTRIBUTION MODE</b>	Horizontal and parallel or perpendicular to the line
<b>NUMBER OF BAGS</b>	2, 3, 4, 6 or 8

<b>TYPE OF READY MEALS</b>	<ul style="list-style-type: none"> <li>• Vacuum packed,</li> <li>• Fresh,</li> <li>• Frozen</li> </ul>
<b>CONTAINERS</b>	<ul style="list-style-type: none"> <li>• Cartons,</li> <li>• Capsules,</li> <li>• Bags,</li> <li>• Tin cans,</li> <li>• Trays with compartments,</li> <li>• Jars, etc.</li> </ul>
<b>LINES AND INTEGRATION OPTIONS</b>	<ul style="list-style-type: none"> <li>• Thermoformers</li> <li>• Loading robots</li> <li>• Vertical packer</li> <li>• Tray unstacker</li> <li>• Single, double and triple conveyors</li> <li>• Counting machines</li> <li>• Multi-head calibration and weighing</li> <li>• Vibratory feeders</li> <li>• Liquid pump fillers</li> <li>• Rotary bag fillers</li> <li>• Sealing machines</li> </ul>



## COMPLETE AND INNOVATIVE FOOD SOLUTIONS



AVAILABLE  
WORLDWIDE



OVER 1,000 SATISFIED  
CUSTOMERS



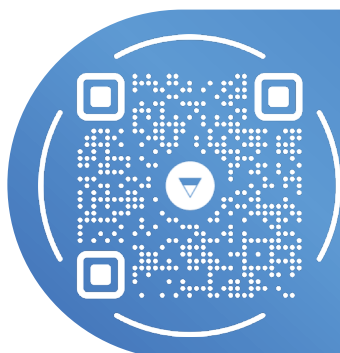
ENGINEERING  
DESIGN



60 YEARS OF  
EXPERIENCE



REPLY WITHIN  
24 HOURS



DISCOVER OUR SOLUTIONS ON OUR WEBSITE AND CONTACT US  
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