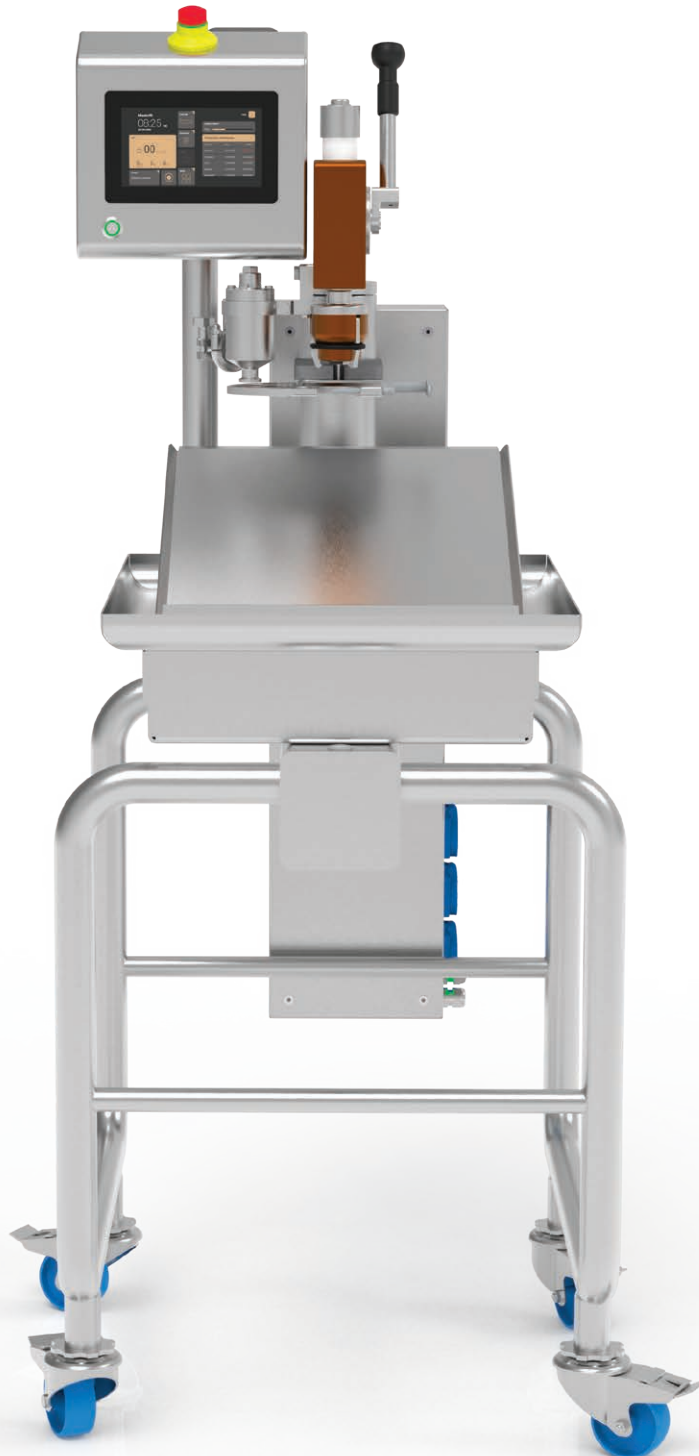


Bag Filler



Bag Filler
a new way
of thinking.





> What is the Bag Filler?

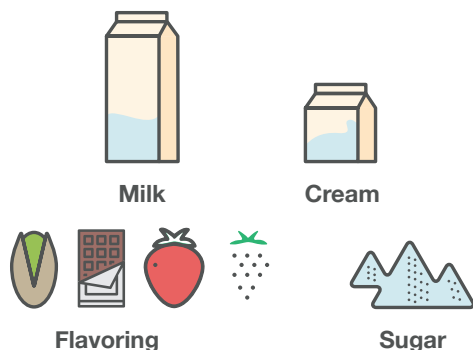


The **Carpigiani Bag Filler** allows you to fill bags with pasteurized mixture with maximum hygienic safety. Together with a Carpigiani pasteurizer, you can build centralization system to produce blends, optimizing space, resources and production quality. The point of sale will only have to batch freeze the already pasteurized and standardized mixture.

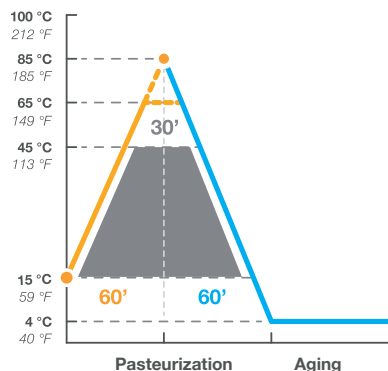


> What is the Bag Filler?

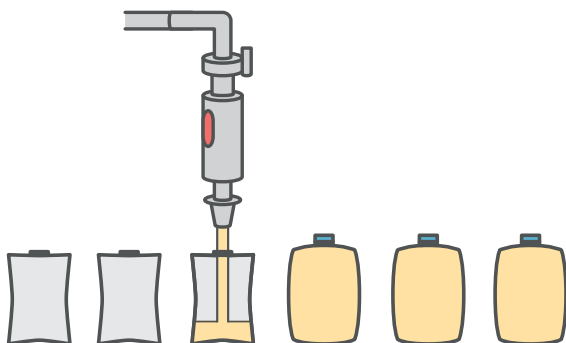
1 Preparation of the ingredients for the mixture



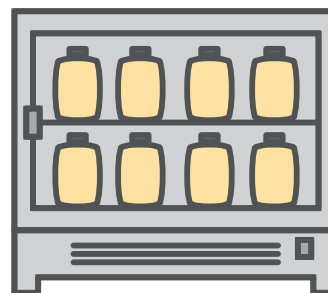
2 Pasteurization of the characterized mixture



3 Bag filling



4 Storage of bags at 4 °C or -18 °C after blast freezing

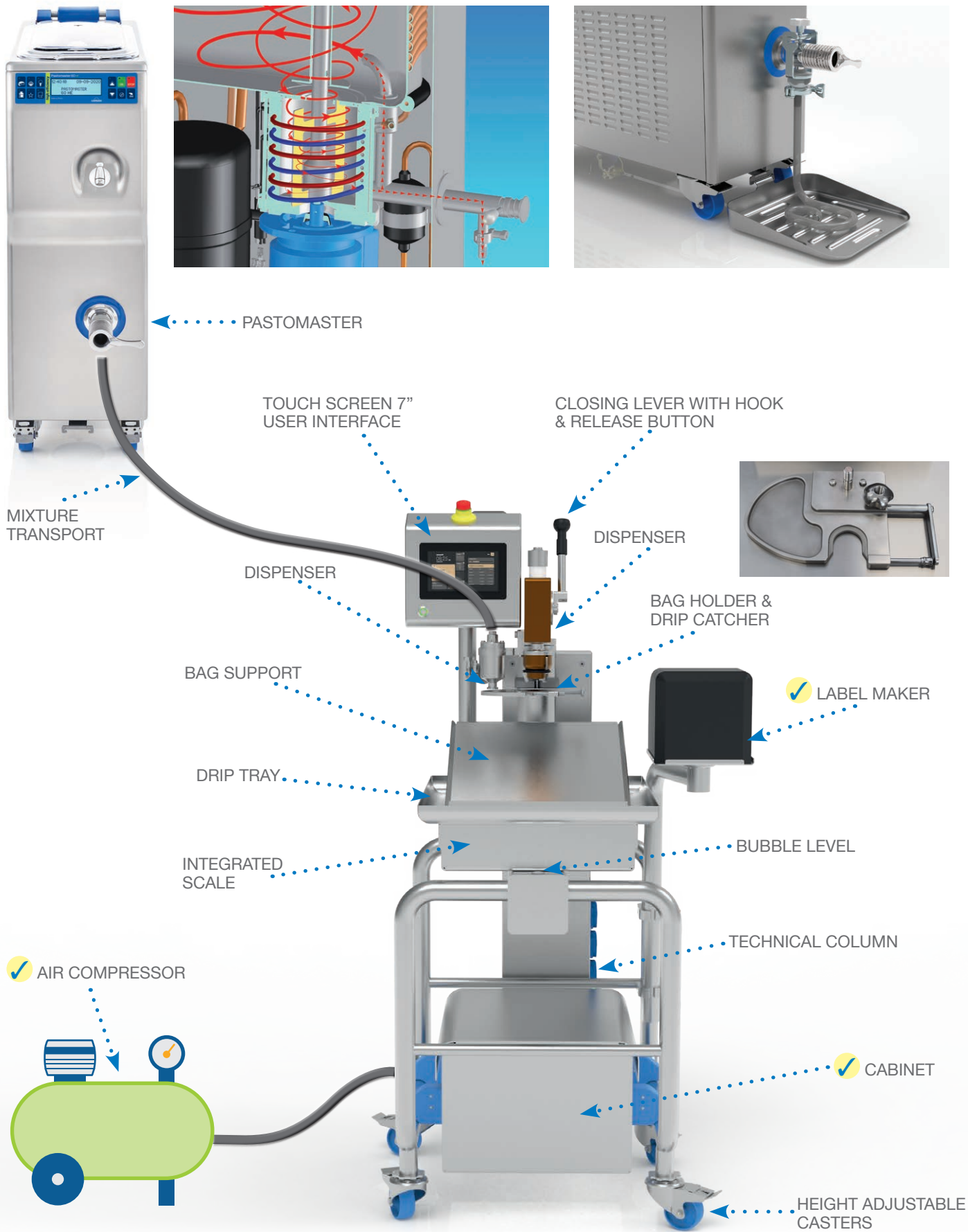


5 Refrigerated transport at 4 °C or -18 °C from the centralized laboratory to the final locations



The **Bag Filler** is compatible with Pastomaster models, thanks to the presence of the heat exchanger pump and the dedicated mixture transport kit. **(Optional)**







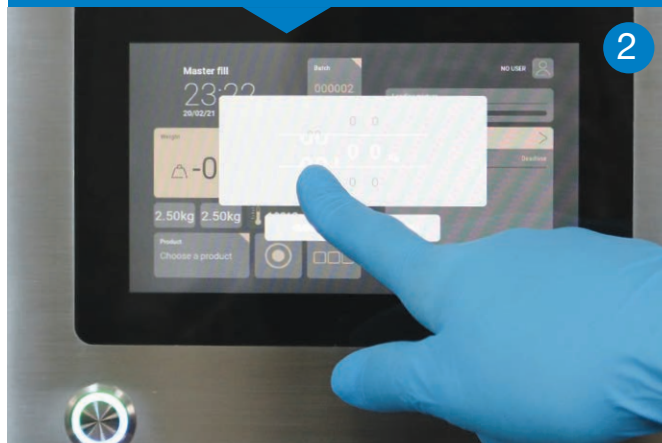
> PERFORMANCE AND QUALITY

Semi-automatic filling in 5 simple steps

1) Place the bag and remove the cap.



2) Set the quantity of mixture you want to put in the bag.



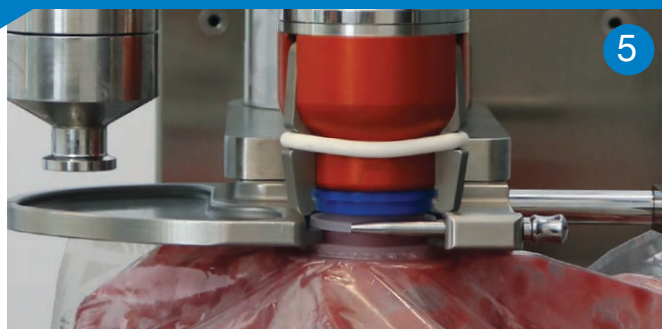
3) Place the dispenser and press the fill button.



4) After dispensing, press for bag closing.



5) Press the button to close & release the bag.



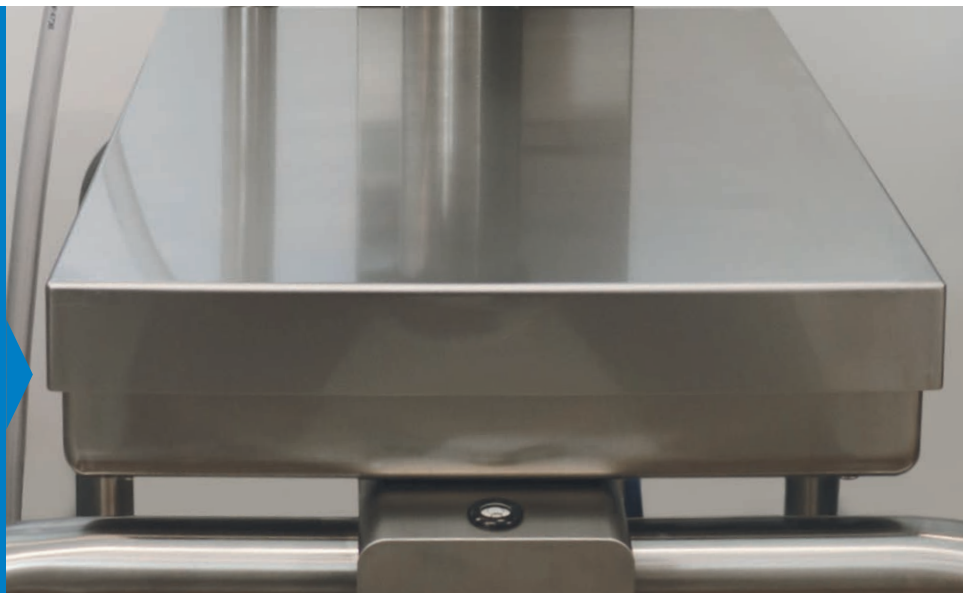
Legend:  Optional available even after purchase



> CONVENIENCE

Integrated scale

The touch screen interface allows you to set the quantity to be filled for each bag. Filling stops automatically when the set quantity is reached.



Touch Screen 7"

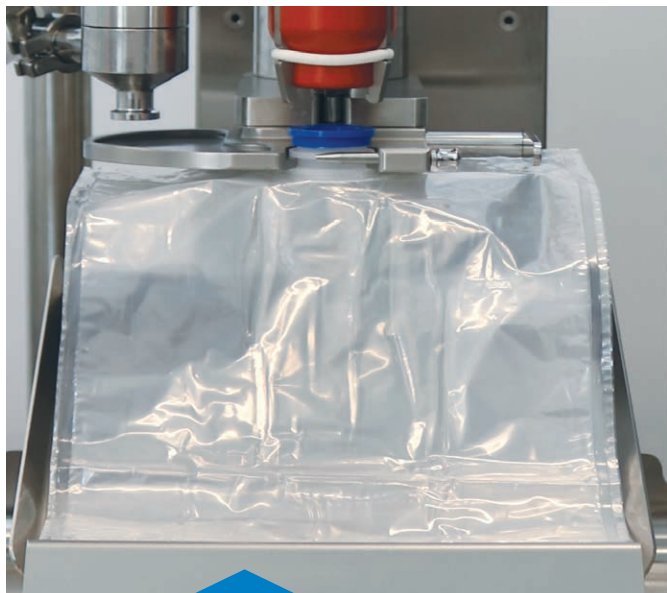
Facilitates the operator's interaction with the machine and makes the available customizations accessible.

Semi-automatic pneumatic system for opening & closing the bag cap ensuring maximum hygienic safety. The pneumatic system requires connection with an air compressor, which can be housed on the machine or remotely.





> CONVENIENCE



Bag Holder

Three different Bag Holders are available based on the choice of bag capacity (3, 5 and 10 Lt). The inclination of the support favors the correct filling of the bag and avoids the formation of air pockets.



To help guarantee the correct functioning of the integrated scale in diverse types of laboratories, the bag filler can adapt to sloped floors, thanks to the **height adjustable casters** and the **bubble level**.



Bags. The sterile bags, suitable for filling with dairy products, are available as spare parts.





> CONVENIENCE



Labeling Maker. Print adhesive labels, to be applied to the bag. Text is customizable text to optimizing the labeling and organization of the central laboratory. The movable arm allows maximum versatility, ensuring that the work configuration can be easily customized.



Integrated cabinet. It is possible to house the compressor in the lower part, simplifying the handling inside the laboratory.





> SAFETY



Ergonomic design with rounded and joined corners for accident prevention.



Emergency Stop Button.



Technical column. Optimize the electrical connection of options and accessories on the machine, all in total safety.

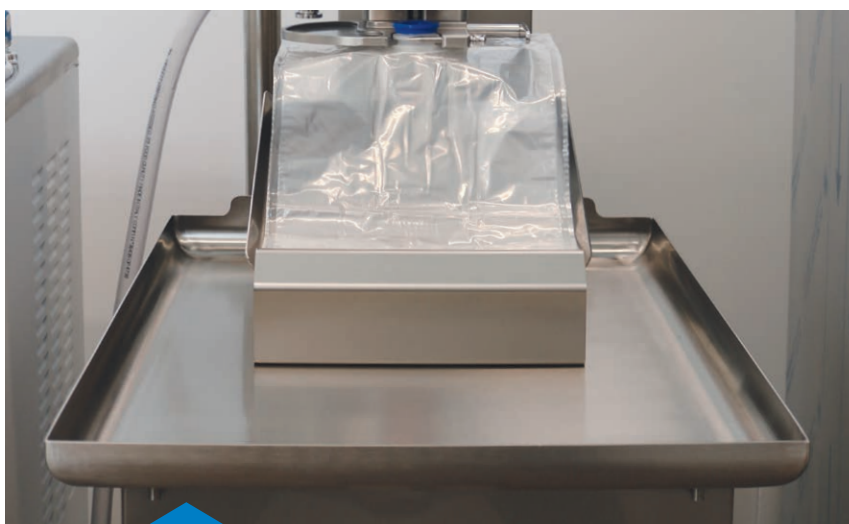


> HYGIENE

Adaptable Bag Holder, drip catcher and removable dispenser ensure the utmost hygiene.

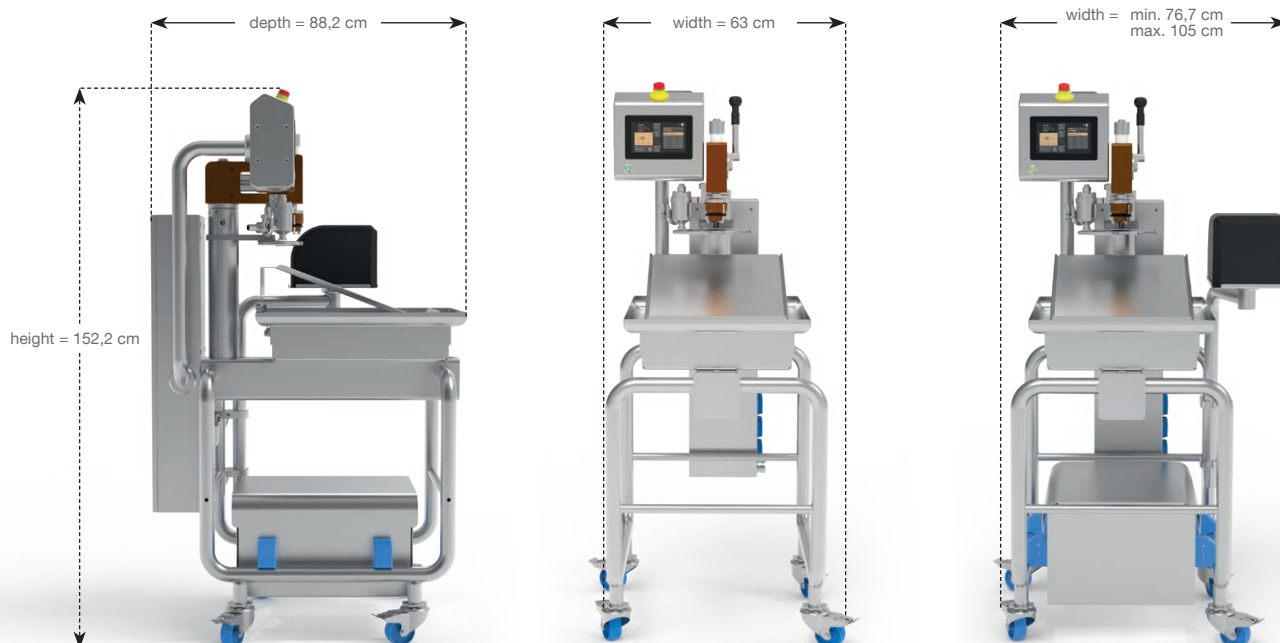


The **wheels** and the stainless steel height adjustable casters withstand cleaning from even with the most aggressive detergents.



The **integrated scale** includes the large drip tray to protect the machine from accidental product spills.

Bag Filler



Technical Specifications

	Electrical Supply			Rated Power Input W	Fuse A	Dimension cm at Base			Net Weight kg
	Volts	Hz	Ph			W	D	H	
Bag Filler	230	50	1	100	0,5	63	88	152,2	102
Optional Compressor*	230	50	1	450	2	30	33	35	15
Optional Labeling Maker	230	50	1	100	0,5	26,7	20,2	19,2	2,4

*Compressor Max 7 bar, oil free. Can be placed up to a 20 meters away with remote installation.
Sensitivity scale 1 g capacity 50 kg.

The Bag Filler are manufactured by Carpigiani using a UNI EN ISO 9001 Certified Quality System.

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary.



Via Emilia, 45 - 40011 Anzola dell'Emilia - BOLOGNA, Italy - T. +39 051 6505111 - info@carpigiani.it

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