

## Bag in Box Filler MBF1500



Suitable particularly for filling **wine** (cold filling) and for the filling of **fruit and vegetable juices** (hot filling).

**Comprising:**

- Stand on 4 rollers and box-supporting table
- Stainless steel centrifugal pump with total drainage function
- Precise quantity measurement with litre counter
- Controls with multiple language choice display (German, English, French, Spanish)
- Integrated CIP method with automatic cleaning of the vacuum pipes

**Filling process:**

1. Place the bag manually.
2. Use the operating lever to remove the tap and bring the filler valve into position above the bag opening by pivoting the operating lever.
3. After starting the filling procedure the bag is first evacuated and then filled at once.
4. After completing the filling procedure the bung with the tap are closed again.
5. Remove the bag and allow it to slide into the box.

**Filling capacity:**

3 l .....up to 220 bags per hour  
5 l .....up to 180 bags per hour  
10 l .....up to 150 bags per hour

Bag retainer and hermetically closed filling head for no-drip operation



**Technical data:**

Compressed air requirement..... 6 bar  
Air requirement: .....0.3 m<sup>3</sup>/h  
Electrical capacity: .....1 kW  
Voltage: .....3x400V/50Hz  
LxWxH: .....1000x700x1500  
Weight: .....80 kg

CE Conformity



Cleaning adapter



Stainless steel centrifugal pump with total drainage function for hygienic operation