

BMSV – BENCH MODEL SINGLE VALVE PISTON FILLER

The Bench Model Single Valve filling machine has been designed specifically to provide accurate economical filling of viscous products for lab work and small scale filling operations. The Bench Model is ideal for filling food sauces, paints, syrups, honey, caulks, etc. The unit features fully pneumatic operation and provides accuracy of up to +/- .05%, by volume dependent on products viscosity and flow characteristics.

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FILLING PRINCIPLE

The amount of product dispensed is controlled by the length of the piston stroke. Once the stroke length is set, each cycle will discharge the same amount of product into each container. On the intake stroke, the piston draws the product from the supply tank or hopper, through the inlet check valve and into the product cylinder. On the discharge stroke, the product flows from the product cylinder through the outlet check valve, and into the product container.

THIS UNIT CAN BE CUSTOM TAILORED TO MEET SPECIFIC FILLING REQUIREMENTS.

- •Equipped with variable speed controls for 1 to 30 strokes (or cycles) per minute.
- Filling is controlled by a cycle mode switch, either single or continuous cycle can be selected.
- An emergency stop control is standard with the unit.

FEATURES

- · 316L stainless steel straight down nozzle
- 304 stainless steel frame
- Easily disassembled for cleanup
- •Emergency stop control
- Easy to operate
- Precision adjustment and volume adjustment capability
- Pneumatic components appropriate for explosion proof processes
- ·Speed is adjustable during operation
- •Foot pedal operation for greater operator flexibility
- · Fill volume adjustment counter for repeatability
- •Dimensions: 50L x 19.5W x 22H

OPTIONS

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- $\cdot\,20$ or 35 gallon type 316 stainless steel reservoir for larger fill volumes
- Manifold feed pipe
- Pedestal mount with casters for mobility
- Indexing star for automated lines
- · Agitator with manual starter switch

SUPPLY HOPPER AND CHECK VALVE

The optional supply hopper and check valve assemblies on this unit disassemble easily with the use of tri-clover clamps for ease of cleanup and changeover. Fill volumes from 3ml to 5000ml are available depending on the model machine purchased.

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