



PULSA-S FILLER CAPPER

FOOD



PRESSURIZED TANK

- › Smaller tank
- › Consistent product flow rate even with viscosity variations
- › Reduced amount of wasted product
- › More economical cleaning
- › Possibility to pressurize the tank with Nitrogen



FILLING

- › No drips
- › Weight-filling system
- › Legal Metrology available
- › Very high accuracy
- › Weighing accuracy not affected by temperature variations
- › Product savings due to no overfilling



NITROGEN PURGING

- › Option available :
 - Product protection after filling
 - Prevent container collapse

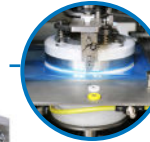
+ BENEFITS

- › Flexible equipment
- › Multi-format machine (drums, jerrycans, bottles, pails)
- › Small footprint
- › Several layout configurations



CLEANING SYSTEM

- › Customized cleaning programs
- › Reduced volume of wasted product and cleaning solutions
- › «Clean & Play»® system is an option



HEAT SEALING

- › Optimum hygiene (no contact between the lid and the product)



BRUSHLESS CAPPING SYSTEM

- › Consistently accurate torque values
- › Allows for uninterrupted production
- › Fast changeovers
- › Traceability
- › Checking for cap presence and correction positioning



LID PLACING / PRESSING

- › Pail lidding and closing inside the controlled atmosphere
- › No leak



Food Certificate

OUTPUTS

- › Up to 18 cpm

CONTAINERS

- › from 500ml to 20L

CAPS

- › screw cap, flexspout, push on cap, lid, bung, tab-seal

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