

Premia WS TOP 540

Description

Semi-automatic filling machine

PREMIA WS* TOP 540

*WEB-SINGLE (attached – separate)

Filling machine for BIB, POUCH and CHEERTAINER bags, either separate (SINGLE) or in strips (WEB), in a range of formats

Automated, ergonomic and efficient, the PREMIA WS TOP 540 filling machine is ideal for medium and large production runs of 1.5 to 20 litre BIB, 1.5 to 5 litre Pouch, and 3 to 20 litre Cheertainer vacuum bags.

In SINGLE and WEB mode

Designed to offer you the best productivity on the market on a daily basis, with very good standard equipment and a wide range of options to suit your sector of activity, the PREMIA WS TOP 540 can fill up to 540 3L BIB bags per hour*, at high temperature, in a cold chain or at ambient temperature.

Unrivalled design, reliability and ease of use!

*depending on the characteristics of the product to be filled, the filling process, the options chosen and the machine operator's working conditions.

Equipment complies with Machinery Directive 2006/42/CE. Conformity verified and validated by an independent body.

OPERATION AND DEGREE OF AUTOMATION

Complete filling cycles with manual and automated stages depending on the type of bag used:

- **Single mode** with separate bags Works in the same way as the PREMIA TOP 420
- **Web mode** with attached bags (= in a strip)

Works in a similar way to the PREMIA TOP 420, but thanks to the use of strips of bags, it offers higher speeds and improved working ergonomics.

With the PREMIA WS, all the stages are automated, with the exception of 3 effortless manual operations at the end of each fill: pulling, assisted separation and removal of the full bag.

INTEGRATED CONVEYOR OPTION

- Integral with the machine
- Made of stainless steel with PVC rollers
- Depending on the direction of the customer's line and the format of the boxes to be packed, it can be positioned on the right, centre or left under the filling machine's roller table
- Fitted with a depth-adjustable guide and able to handle 3L to 20L boxes
- Box hold tool: a simple but highly effective idea which facilitates packing by holding the box on the conveyor by its base, leaving the operator's hands free once the box is shaped and put in place. A very useful conveyor!

A FILLING MACHINE FOR MULTIPLE FLEXIBLE PACKAGING SOLUTIONS

The PREMIA WS was designed recently, and developed to meet today's specific needs. • More than 100 models of specific necks, caps and taps have already been designed and fitted on the PREMIA WS, with up to 4 different models on the same filling machine. With locking forces sometimes > 1000 N.Our specific tooling with single or double pneumatic assistance will give you the 100% performance you expect.

- The PREMIA WS can also be fitted with quick and easy filling head height adjustment from the display, by electric motor.

Additional working comfort, time savings and optimum management of the level of liquid in the pockets.

The PREMIA WS is ideal for filling 1.5 to 20 litre BIB, 1.5 to 5 litre Pouch and 3 to 20 litre Cheertainer vacuum bags.

MORE INFO

Print

Contact us

Range of filling machines

SPEEDS

BIB & CHEERTAINER/hour

PUMP AL40/PUMP AL50

	WEB mode	SINGLE mode
3 L	520 / 540	445 / 460
5 L	440 / 470	390 / 410
10 L	325 / 350	290 / 315
15 L	255 / 280	235 / 255
20 L	210 / 235	195 / 215
POUCH/hour		
	PUMP AL40/PUMP AL50	
	SINGLE mode	

405 / 420

1.5 L

POUCH/hour

3 L 405 / 420

According to manufacturer's data

BIB & CHEERTAINER/hour

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	SINGLE mode	
1.5 L	405 / 420	
3 L	405 / 420	

According to manufacturer's data

TECHNICAL CHARACTERISTICS

- Electricity supply: 400 VAC 50 Hz 3P+E (+N depending on configuration)
- Compressed air pressure required: 6 bar
- Nitrogen pressure required: 1 bar
- Liquid infeed and outlet connection: to be defined (40 MACON as standard)

- **Dimensions**: Depth: 1110 mm / Height: 1670 mm / Width: 745 mm
- Total depth in web version (including box of bags): approx. 2700 mm
- Weight: 155 Kg (excluding options)
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STANDARD CONFIGURATION – STANDARD EQUIPMENT

- Frame + box shelf + 304 stainless steel castors
- Work surface: height- and tilt-adjustable stainless steel roller table with drip tray
- 316 stainless steel liquid circuit for continuous use up to 90°C
- **AL40** side-channel **pump**: flow rate +/- 55 HL/h at filling head, 316 stainless steel body and turbine, with 2 total drainage valves and direction reverser
- 40 MACON connector
- 316 stainless steel filling head with integral closure and seamless conical nozzle, integrated vacuum and nitrogen-injection circuits
- Programmable and automated CIP circuit
- Paddle-wheel flowmeter with 316 stainless steel body
- Intuitive 3.5? colour touchscreen display with micro-SD card. 30 customisable recipes
- **PETG** protective **covers**
- T1 mechanical clamp for Vitop or equivalent taps, high neck
- Cutting aid tool for web bags, positioned on the right, patented system
- Options: please consult us
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 $\frac{https://www.technibag.com/wp-content/uploads/2023/12/Video-sans-titre-?-Realisee-avec-Clipchamp-6.mp4$

performance in action

Don't just take our word for it, see what our customers have to say!