

FILLOGY  
FILLING EVOLUTION

OPTIMA

Expertise you need. Service you deserve.

FLEXIBLE FILLING TECHNOLOGY  
FOR  
DIRECT MARKETERS  
AND  
SMALL TO MEDIUM-SIZED COMPANIES



[www.optimaweightech.com.au](http://www.optimaweightech.com.au)



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Simply fill your product by yourself. **Save time and money** – with your own filling machine from FILLOGY®.

FILLOGY®-Machines are reliably **in daily use** worldwide at small and medium-sized producers in the food and cosmetics industries.

FILLOGY®-Machines do **not** require **pressured air** and no **high voltage current**. A simple household power connection is sufficient.

The FILLOGY® modular system allows **easy cleaning** and a **quick change between products**.

The **modular** and **expandable** FILLOGY® building block **system** enables the **future growth** of your business already today.

Discover the numerous possibilities offered by FILLOGY®.

With FILLOGY®-Machinery liquid to creamy-pasty products can be filled (viscosities from 0,23 to 100.000 mPa·s), e.g.:

- Milk Products
- Fruit and Vegetable Products
- Oils and Vinegars
- Alcoholic Beverages
- Cosmetics and Drugstore Items
- and many more

Filling volumes:	2 - 65,000 ml
Filling speed:	up to 15 l/min
Filling accuracy:	+/- 1-2 %
Filling temperature:	2 - 95 °C
Container height:	up to 400 mm, starting at 4mm opening

## FILLING OF MILK PRODUCTS







e. g.

- | fresh milk
- | fruit milk
- | chocolate milk
- | whey
- | freshly inoculated and warm yoghurt
- | yoghurt drinks
- | yoghurt with small fruit pieces
- | pudding, custards
- | thickened salad / yoghurt dressings



## FILLING OF FRUIT AND VEGETABLE PRODUCTS





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e. g.

- | juices
- | smoothies
- | lemonades
- | syrups
- | jellies (hot and liquid)
- | marmelades, jams, chutneys
- | fruit purée
- | olive pastes, pestos
- | vegetable pastes, sandwich spreads
- | curds with fruit
- | mustards, ketchup, mayonnaise
- | chili sauces, BBQ-Sauces, dressings



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## FILLING OF OILS, VINEGARS, AND ALCOHOLIC DRINKS

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e. g.

- | vegetable oil
- | vinegars
- | liqueurs
- | drinkable alcohols
- | fruit wine
- | mead
- | dressings





## FILLING OF COSMETICS AND DRUGSTORE ITEMS



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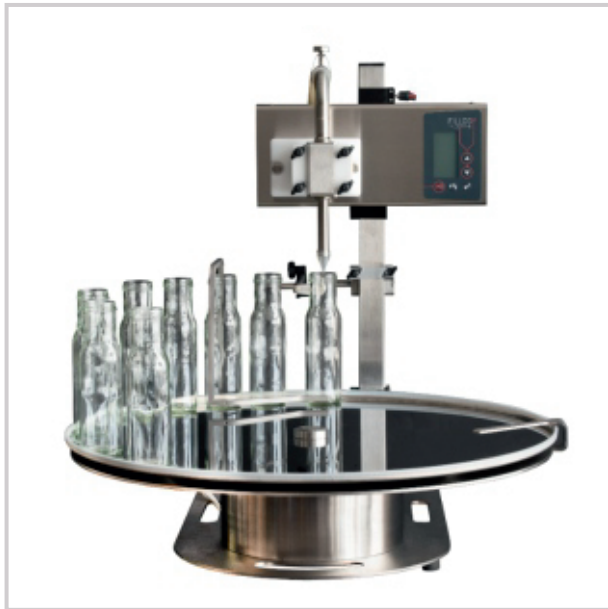
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e. g.

- | cremes
- | body lotion
- | ointments
- | shampoos
- | shower gels
- | liquid soaps
- | bath additives
- | cleaning agents
- | perfumes
- | mascara
- | colourings, aromas
- | hair colours





FILLOGY® AUTO S - turn table Ø 65 cm



FILLOGY® AUTO M - turn table Ø 100 cm

## Application

- | each FILLOGY®-Maschine can be equipped with a turntable
- | turntable including sensor for container detection

## Operating principle

- | empty containers are moved below the filling point
- | the sensor detects the container, stops the turntable and the filling process is automatically started
- | filled containers gather in the middle of the turntable and need to be removed by hand

## Technical Data Auto S

- motor: 24 V DC
- rotational speed: 0.2 – 7.5/min
- filling capacity: e.g. 400 containers à 500 g/h
- min./max. container size: approx. 30 g/500 g
- max. container height: 170 mm, max. Ø: 120 mm
- space on turntable surface: for approx. 15 containers à 500g
- required floor space: approx. 65 x 75 cm

## Technical Data Auto M

- motor: 24 V DC
- rotational speed: 0.2 – 7.5/min
- min. container opening: 10 mm
- max. recommended container size: 1 kg
- max. container height: 350 mm, max. Ø: 120 mm
- filling capacity: e.g. 400 containers à 500 g/h
- space on turntable surface: for approx. 40 containers à 500g
- floor space: ca. 120 x 110 cm



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## NOTES





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