



# Bag-in-Box Filling Unit

## MBF 750-R6



Bag-in-box filling unit combinable with 6-row bottle filler for hot or cold filling of fruit and vegetable juices. Designed for filling of standard bags having a filling volume of 3 / 5 / 10 / 20 l and bottles from 0,25 to 2 l.

**voran®**

# Bag-in-Box Filling Unit



## MBF 750-R6

### Consisting of:

- Flow container with level indicator and level probe, this guarantees that the preselected filling volume of the bags is ensured
- Exact volume dosage controlled via a weighing component working to fine tolerances. After filling the bag is closed manually by means of the tap which was previously taken off.
- Optional equipment with 6-row bottle filler (gravity pressure filler)
- Clearly arranged control panel for preselecting the filling mass (filling volume)
- Optional with solid table frame of stainless steel

### Functioning principle:

Via the pump of a pasteurizer connected upstream the juice is pumped into the flow container of the bag-in-box filling unit. As soon as a bag is inserted in the fixing device and the tap removed manually, the filling station is turned over the opening of the bag and the start button may be pressed. The preset mass is filled into the bag via gravity pressure.

As soon as this mass is reached, the filling valve, which is controlled via the weighing component working to fine tolerances, is switched off. Thus an extremely high filling accuracy is achieved. The filling valve is provided with a special cone to prevent dripping after and to ensure a hygienic filling.

### Further advantages:

- space-saving erection because of compact design
- **Bag:** faster filling volume changing is possible through selector switch.
- **Bottles:** filling height adjustable till full to the brim; size of the bottles from 0,25 to 2 l (also special bottles)
- effective cleaning of the basic device because of good accessibility, complete draining of flow container and full stainless steel design
- simple efficient cleaning of the filling system about prepared connection points and preselecting self cleaning function
- shower water protected construction
- CE-conformity



### Technical data

Capacity	up to 750 l/h (for bags of 10 l)
Stainless steel design	1.4301 (AISI 304)
Dimensions (L x W x H)	700 x 900 x 950 mm
Max. filling temperature	80°C
Max. cleaning temperature	90°C
Possible filling accuracy	± 0,5 %
Weight empty and without table	approx. 85 kg
Air consumption per hour	~100 l (at 6 bar)

Subject to technical modification!

### Further Voran products

Washing/crushing plants | packing presses  
screen-belt presses | pasteurizers

# **voran**<sup>®</sup>

Voran Maschinen KRANZL Ges.m.b.H.Nfg.KG, A-4632 Pichl/Wels  
Tel. (+43) 0 72 49/444-0, Fax (+43) 0 72 49/444-50, e-mail: office@voran.at, www.voran.at