Data sheet: Nassenheider Fill up 2 (Art. 301001)

Description
Machine for the dosed filling of liquid, freshly extracted honey at temperatures of 15 - 40°C / 59 – 104°F of any kind. Very creamy honey with low water content needs to be heated to this temperature to ensure a fast and smooth filling process.

Customer Benefit
Precise and effective dosing and fast cleaning process

Operating conditions
- Hours of operation per day: 8
- Days of operation per week: 5
- Ambient temperature: 10 - 40°C / 50 - 104°F

Technical Data
- Nominal voltage: 24 V DC (Power supply for 220V / 115V incl.)
- Power consumption: 100 W
- Motor speed: 14 - 100 rotations / min
- Footprint: width 320 mm x length 350 mm
- Total Height: 500 mm
- Height under filling nozzle: 5 – 300 mm
- Weight: 16 kg (without power supply)
- Dosage at step size 1g: 5,0 - 35,000,0 g
- Filling accuracy: max. 1 - 2% deviation
- Max. suction lift: 1,5 m
- Max. pump height: 4,0 m
- Max. volume flow: 420 l/h or 600 kg/h
- Filling speed: ca. 400 containers each 500 g/h
- Filling temperature: 15 - 40°C / 59 – 104°F

Triggering of the filling process
- Frame switch (included)
- Foot switch (optional)
- Sensor (optional for operation with rotary table)

Automatability
In part

Extendability
- Extension set „Propolis“ for filling Propolis and Mead
- Extension set „Royal“ for filling Gelée Royale