



Premia TOP 420

Semi-automatic filling machine

PREMIA TOP 420

Filling machine for separate BIB, POUCH and CHEERTAINER vacuum bags in a range of formats

Automated and scalable, the PREMIA TOP 420 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.

The PREMIA TOP 420 is designed to meet your high production needs, is fully equipped as standard, and offers a wide range of options tailored to your sector of activity. It can fill up to 420 3L BIB bags per hour*, at high temperature, in a cold chain or at ambient temperature.

Adaptability, quality and solid performance to support your growth!

*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 cycle with manual and automated stages:

- Manual operation:
insert the empty bag, then,

- Automated operations:

automated start-up of the filling cycle when the operator removes their hand from the safety barriers:

tap removal, insertion of filling head into neck, vacuum created in bag, filling and counting to programmed volume, nitrogen injection and/or flushing (if programmed), repositioning of filling head, refitting and insertion of tap, automatic ejection of full bag,

- Final manual operation:

Manual removal of full bag.

AUTOMATED REMOVAL AND REFITTING OF TAP

Optimised operating speeds and comfort • **Safe**, automated start of the filling cycle: once a new bag is introduced into the machine, the cycle starts instantly when the operator removes their hand from the filling zone, without having to press one or two buttons at the same time. • The full automation of the filling cycle thus leaves the operator's hands free to close and remove the full box and then form the next one before putting the next bag in the box at the end of its filling cycle.

CONNECTED MACHINE: INDUSTRY 4.0

- Telemaintenance: upon receipt of your access authorisation, our automation engineers connect to your equipment in just a few minutes via a VPN router, which instantly displays your equipment's PLC programme. Thanks to the information transmitted, they can then quickly help resolve any problems encountered, as if they were in front of your machine, but without having to travel there.
- Data transfer: receive the data you want from your filling machines after specific configurations, in your ERP and on your smartphone: cleaning, BIBs produced, production speeds, preventive maintenance planning, statistics, etc.

MORE INFO

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Range of filling machines

SPEEDS

BIB & CHEERTAINER/hour

PUMP AL40/PUMP AL50

3 L 390 / 420

5 L

340 / 370

BIB & CHEERTAINER/hour

10 L	255 / 295
15 L	205 / 245
20 L	170 / 210

POUCH/hour

PUMP AL40/PUMP AL50

1.5 L	360 / 380
3 L	360 / 380

According to manufacturer's data

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TECHNICAL CHARACTERISTICS

- Electricity supply: 400 VAC 50Hz 3P+E
 - Compressed air pressure required: 6 bar
 - Nitrogen pressure required: 1 bar
 - Liquid infeed connection: to be defined (40 MACON as standard)
 - Dimensions: Depth: 1180 mm / Height: 1600 mm / Width: 790 mm
 - Weight: 120 kg (without options)
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STANDARD CONFIGURATION – STANDARD EQUIPMENT

- Frame + box shelf + 304 stainless steel castors
 - Work surface: height- and tilt-adjustable stainless steel top 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. A configurable recipe for each fill volume, up to 7 recipes
 - PETG protective covers
 - T1 mechanical clamp for Vitop or equivalent taps, high neck
 - Options: please consult us
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performance
in action

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