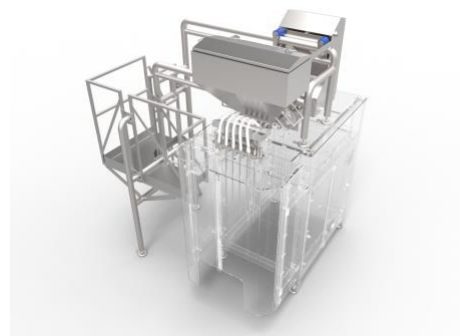


FILLFAST

CUSTOM DOSED

***Innovators in
filling technology
for liquid and
semi-liquid food
components***



• FILLING MACHINES • TRANSFER PUMPS • PACKAGING SOLUTIONS



FILLFAST VOLUMETRIC PISTONFILLERS

Atlantic Engineering has more than 25 years of expertise working in partnership with customers to provide the most innovative and effective filling and dosing technology. The nature of the product to be dosed, the production line, packaging and intended dosing ratio play an important part in the configuration.

The **FILLFAST VOLUMETRIC range** consists of five different and modular product lines, catalogued according to their maximum adjustable dosing volume: from 1ml up to 5000 ml, in single head or multihead versions with a choice between fully **pneumatic** or **servo** driven machines.



Type: FF1500 in horizontal single head execution – servo driven with heated hopper & mixing device
Application: filling sauces up to 560ml per stroke above topseal conveyor

RANGE – MAXIMUM VOLUME PER STROKE

FF 100	FF 500	FF 1500	FF 3000	FF 5000
140 ml	1.000 ml	1.570 ml	3.500 ml	5.700 ml

APPLICATION

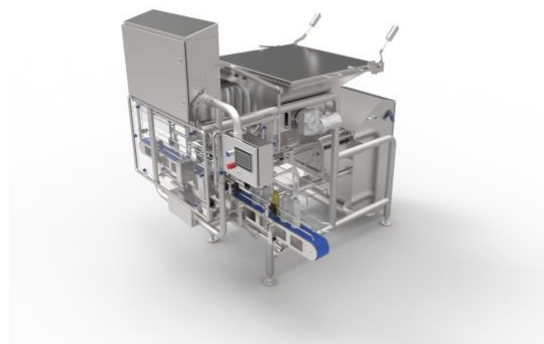
Filling (hotfill and/or cold) of soups, sauces, meat preparations, mashed potatoes, salads, spreads, tapenades, chocolate mixtures, oils, desserts, marmelade,...

EASY TO OPERATE, EASY TO CLEAN!

FillFast piston fillers offer an integrated **cleaning programme** to achieve optimum hygiene and quick change overs. The main valve, pistons and the filling head can be easily **dismantled** for visual inspection in 30 seconds without the need for special tools or technical knowledge.

MAIN FEATURES

- ✓ construction in Stainless Steel, mobile execution
- ✓ pneumatically driven filling nozzles
- ✓ pneumatic or servo driven piston(s)
- ✓ horizontal or vertical mount
- ✓ single head or multihead
- ✓ nozzles from 20 mm up to 50 mm
- ✓ custom made nozzles for difficult products
- ✓ manual or automatic dosing
- ✓ hoppers from 18L up to 1.200L
- ✓ automatic cleaning cycle
- ✓ ready to integrate and communicate with horizontal or vertical packaging machines



Type: FF1500 in 4 head execution– with servo driven fill -nozzles, heated hopper 500L with mixing device and integrated transport belt
Application: filling fruit mixtures in glass jars



Type: FF1500 in horizontal triple head execution – pneumatically driven
Application: filling soups above thermoforming machine

FILLFAST
CUSTOM DOSED



SOLUTIONS FOR VERTICAL FLOWPACKERS

- ✓ Mobile, sanitary concept for filling pouches and sachets
- ✓ Sanitary "heavy duty" design
- ✓ Can be integrated with any VFFS packaging machine
- ✓ Easy, one-minute changeover between batches
- ✓ Servo driven technology, easy to operate
- ✓ Suited to difficult products: hotfill, mashed potatoes, soups, sauces with large particles
- ✓ Several executions available: horizontal side mount, horizontal top mount, vertical side mount



Type: FF3500-H1-SERVO BY ATLANTIC / Application: transfer and filling of hotfill soups and sauces in 3L pouches, directly from the cooking kettle

FILLFAST LIQUIPACKER® FOR B-to-B POUCHES

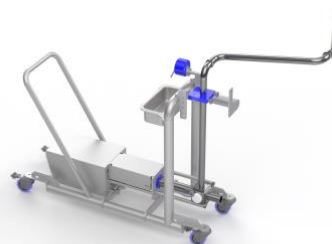
- ✓ Innovative "all-in-one" COOK & CHILL concept for pumping, filling and packaging of foodstuffs in synthetic flat pouches
- ✓ Suitable for both cold fill and hot fill applications
- ✓ Range of bag sizes for different dose volumes.
- ✓ 3L, 5L and 10L bag capacities as standard
- ✓ Complete solution for filling applications in the food industry and industrial kitchens
- ✓ Ideal for filling soups, sauces, desserts (custard, rice pudding, ...) in dispenser bags
- ✓ Capability to fill and pack 200L product in just 20 minutes directly from the cooking kettle



Type: FILLFAST LIQUIPACKER / Application: hotfill packaging directly from a cooking kettle

FILLFAST VOLUMETRIC FOR CATERING AND COLLECTIVITIES

- ✓ Compact mobile single head fillers
- ✓ Pneumatically driven execution for reliability
- ✓ 100% "wash down" concept, no tools required
- ✓ Complete solution for filling applications in smaller kitchens
- ✓ Ideal for filling soups, sauces, desserts (custard, rice pudding, ...)
- ✓ Capability to fill up to 30 packs/minute



Type: FF500-H1 in horizontal low level single head execution – pneumatically driven. Application: for direct connection to a cooking kettle or external buffer hopper via a suction hose for filling soups/sauces and more

Type: FF500-V1 in vertical single head execution – pneumatically driven with 40L conical hopper. Compact footprint. Application: for filling soups/sauces/mashed potatoes and more



FILLFAST
CUSTOM DOSED

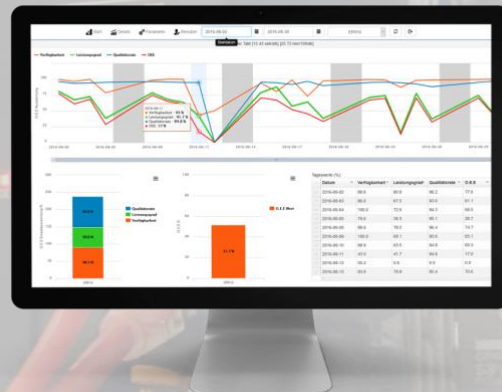


POWER UP YOUR PROCESS WITH SERVO TECHNOLOGY

- ✓ Filling recipes easily accessible for operators
- ✓ Program your filling recipes through more than 20 different parameters (suction and dosing speed, suckback volumes, non linear dosing speeds, requested fill rate and temperature of hoppers, heating and level detection in hoppers)
- ✓ Remote router access for quick service
- ✓ USB storage of production data

SMART FILLERS FOR A LEAN FOOD INDUSTRY

- ✓ Your filler as the gatekeeper of your process
- ✓ Monitor your production data in real time
- ✓ Real time auto adjusting of filling volume's when connected with end of line checkweighers
- ✓ OPC/UA ready PLC's let you connect our machines in your network
- ✓ Control product temperatures, effective output, downtimes
- ✓ Calculate the Overall Equipment Effectiveness at all times



Contact BELGIUM & Int.

ATLANTIC ENGINEERING BV
Ter Mote 7a
9850 Nevele
(B) BELGIUM
Tel : +32 (0)9 385 62 36
Mail: info@atlantic-engineering.be



Contact UK & IRELAND

HOLMACH LTD.
The Dingle - Pilsgate
Stamford PE9 3HW
(UK) UNITED KINGDOM
Tel : +44 (0)1780 749 097
Mail: info@holmach.co.uk



Contact NETHERLANDS & GERMANY

DUTCH PROCESS TECHNOLOGY B.V.
Gildenweg 4
7021 BR - Zelhem
(NL) THE NETHERLANDS
Tel: +31 (0)314 20 20 12
Mail: info@dutchprocesstechnology.eu



Contact FRANCE

INDUSTRADE
17, rue Alfred Kastler
67300 Schiltigheim
(F) FRANCE
Tel: +33 (0)390 20 07 07
Mail : info@industrade.fr



Technology partners

