



# 9000 series

forming, filling & sealing for mini portions

10-15-25 Gr Tereyag,margarin, reçel, Bal, labne dolum makinası

# FORMING, FILLING & SEALING MACHINERY

Trepko's 9000 Series offers a Forming, Filling and Sealing Solution for 10g / 15g / 25g portion margarine, butter, jam, pastes and other such spreadable condiments.

There are two machine options available within this Series. A three lane and a six lane which due to the rigid and proven mechanical design, are capable of up to 33 cycles per minute, with an output range of 6.000-12.000 packs per hour.

Utilising a reel feed system, the base rigid film is fed into the pre-heating station. The base packaging is then sent to the forming station where it is moulded and cooled into shape. A date marker applies the appropriate information onto the bottom of the packaging. The 9003 is fitted with 3 dosing pistons and the 9006 with 6 dosing pistons, both have the capability to manually adjust fill volumes and stroke lengths. There are several filling nozzle options, both for decorative and efficiency purposes. An additional reel feed system positions the top seal in preparation for the sealing unit. Finally, a cutting knife cuts away any excess material from the reel leaving the finished product, which is released onto the discharge conveyer.

The machines are equipped with a HMI touch screen interface from which all functions and settings of the machine can be managed. Using highly developed control software this control system offers a first-class user friendly system, and allows all settings to be adjusted from the panel including control of speed, strokes/min, production, CIP on-off, sealing time and temperature and on-off of different stations. Both machine options utilise Trepko's standard design features and offer excellent hygiene levels. The machine frame and covers are manufactured out of stainless steel and all piping and dosing system components out of acid proof stainless steel.

As with the entire range of Trepko machines, the 9000 Series is CE-marked and is built in accordance with all applicable European safety standards.

## **OPTIONS**

OPTIONS		
	type 9003	type 9006
HYGIENE OPTIONS		
Laminar flow cabins	•	•
CIP/SIP of dosers	•	•
UV radiation	•	•
Chemical sterilisation	•	•
Gas flush	•	•
EFFICIENCY OPTIONS		
Automatic volume adjustment	•	•
Automatic weight adjustment	•	•
OTHER OPTIONS		
Date marking systems	•	•
Telephone modem	•	•

#### **SPECIFICATIONS**

	type 9003	type 9006
Number of Lanes (for 10g/15g/25g)	3	6
Maximum Output	90 per/min	180 per/min
Power Supply	380/50 Hz	380/50 Hz
Power Consumption	6KW	9KW
Compressed air pressure	6 bar	6 bar
Compressed air consumption	1.800 nl/min dry and clean air	2.100 nl/min dry and clean air

#### pre-heating & forming station



#### dosing station



## sealing station



# cutting station









info@trepko.com www.trepko.com