

PISTON FILLERS

MODEL/205

Semi-Automatic Liquid, Viscous Applications For Smaller Fill Sizes

The Model 205 is a versatile single nozzle, semi-automatic, pneumatically operated piston filler for accurate dispensing of smaller amounts of liquid, lotions and other light creams. Construction is corrosion resistant with frame and covers fabricated in stainless steel. All contact parts are manufactured from T316 stainless steel or suitable food grade plastic, allowing them to be used for such diversified products as food products and corrosive chemicals. Material may be handled hot or cold, and volumetric accuracy is usually within +/- 0.5%.

Its compact size with fully pneumatic controls makes it ideal for tabletop/benchtop operations for filling cosmetic and pharmaceutical products into tubes, pouches, and other small containers. Integral cutoff eliminates drips and product waste while saving the expense of separate cutoff accessories. Standard 1 1/2" diameter cylinder included with other sizes down to 1/2" diameter are available.



SPECIFICATION SUMMARY:

Features:	Compact size well suited for tabletop/benchtop operation. Built-in cutoff assures clean fills.
Production Rates:	Results vary according to fill size, product characteristics and operator efficiency.
Nozzle Sizes:	A range of delivery nozzles allows exceptionally clean cut off of almost any liquid or semi liquid product.
Fill Volumes:	0.0169 fl. oz. - 2.8 fl. oz. per cycle
Cylinder Sizes:	1/2" up to 1.8" diameter
Accuracy:	±0.5%, typical
Product Supply:	Polished, stainless-steel conical 1.3 gal. capacity hopper or 90° inlet adapter with 5' of tubing for supply from bulk source.
Controls:	Fill volume: front-mounted stroke adjustment knob; fill and recharge speed: adjustable; initiation: spring-loaded push buttons at the front of the unit, with optional footswitch operation.
Pneumatic Requirements:	40 PSI, 1 SCFM
Options:	Diaphragm cut-off; tri-clover fittings for hopper and nozzle connections; push-button or footswitch initiation; portable stainless-steel stands (low-level, standard, and heavy-duty with adjustable height); insulated hoppers.

PRECISION & CONSISTENT FILLING:

Precision fills can be achieved by using a range of expert-bored, heavy wall metering cylinders – an optional multiple stroke mechanism is available for larger fills. A range of non-drip shut off nozzles enables exceptionally clean filling of most products. Sub-surface fill option is available for efficient filling of foaming liquids. A suck back nozzle using a small diaphragm can also be fitted to prevent drips and stringing of sticky products or a positive cut-off nozzle. The piston filler is pneumatically operated and is completely safe in wet or hazardous areas. It is manufactured to strict hygiene standards and can be easily disassembled when cleaning is not applicable. During a filling cycle, a piston travels back to draw product from the hopper into a precision machined cylinder, then extends forward to fill. Product is dispensed into the container through a filling nozzle and/or cutoff device. Nozzles are available for single/multiple fill positions, or for specific products. Cutoffs prevent product from dripping after the fill.

COMMON APPLICATIONS:

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| • Adhesives | • Condiments | • Fungicides | • Medicines | • Relishes |
| • Butter & Margarine | • Desserts | • Honey | • Motor Oil | • Salad Dressings |
| • Burrito Mix | • Dough | • Ink | • Nail Polish | • Sauces |
| • Cheeses | • Epoxy | • Jams & Jellies | • Ointments | • Shampoos & Conditioners |
| • Cold Cream | • Essential Oils | • Ketchup & Mustard | • Paint & Resins | • Soups & Stews |
| • Cooking Oils | • Extracts | • Lotions | • Pate | • Waxes |
| • Cordials | • Fruit Salad | • Mashed Potatoes | • Peanut Butter | • Yogurt |

CUSTOM OPTIONS & UPGRADES AVAILABLE:



MULTIPLE NOZZLES:

Available as a single nozzle (Model 205) or a twin nozzle (Model 225) version for smaller volume fills.



PRECISION PARTS:

A range of cylinder sizes and nozzle tubes are available, with optional suck back design or positive cut-off.



OPTIONAL FRAME:

Standard bench mounting or upgrade to stainless steel frame; low level, standard and heavy duty with adjustable height and castors.

WORLD-CLASS SERVICE & SUPPORT:

We understand downtime and its effect on your bottom line. Packaging machinery is only as strong as its service and support system. If you run into challenges, All-Fill's Service team consists of 15 full time service employees with over 150 years of combined experience in the packaging industry. Our team can train, install, and troubleshoot any All-Fill machinery. We service domestically and in our international territories: Canada, Central and South America, India, China and Australia. Contact our Service team at Service@all-fill.com.

PARTS SUPPORT:

All-Fill machines are designed using the most innovative controls and the highest quality parts and components. All-Fill has an unmatched ability to identify and resolve issues that may arise with your machine. Our parts department provides quality support in a timely manner to reduce your downtime and stocks most parts for quick delivery. From mechanical assemblies, electronic components, tooling, machine accessories and software, we have the parts you need. Contact our Parts Department at AFI-parts@all-fill.com.

INTERNATIONAL INQUIRIES:

All-Fill's packaging machinery is available worldwide for almost any product and industry. Our more than 50 years of engineering expertise combined with our industry leading field support makes us a leader in the industry. We design, manufacture, install and service machinery with maximum accuracy and reliability. Our global presence means uncompromising service and support, no matter what or where your needs are. Reach out today to discuss your project with our international sales team. Contact us at info@all-fill.com.