

Filling devices



Mechanical filling device

- For creamy to semi-viscous, self-flowing fillings
- Recommended for Polyline



Pneumatic filling device

- For soft to firm fillings, also with small pieces of fruit or vegetables
- Recommended for Polyline, Starline and Starline Top



Rondofiller – the universal filling device

- One device for all types of filling
- Pieces of fruit, vegetables or meat are not crushed when applied
- Recommended for Polyline, Starline and Starline Top

Guillotines



Electromechanical guillotine

- For cut products and small stamped products
- Low-noise operation
- Cutting: 70 strokes/min.
- Stamping: 50 strokes/min.
- Available for Polyline



Pneumatic guillotine

- For cut and stamped products
- High cutting force for the best results
- Cutting: 100 strokes/min.
- Stamping: 50 strokes/min.
- Available for Starline and Starline Top



Travelling guillotine

- For cut and stamped products
- Very high capacity, as stamping can continue without stopping the belt
- Cutting: 120 strokes/min.
- Stamping: 70 strokes/min.
- Available for Starline and Starline Top