

ROBOT FOOD TECH

LEADERSHIP IN PACKAGING



Particulate filler AWF



The best employee you could ever have



AWF 1, mobile on wheels, lightweight version with 60 l product hopper, controlled through vibration

Advantages which count in your production

- when equipped with a mobile chassis (for up to 3 lanes), the AWF can be used for different recipes on different positions of a production line
- special models can be supplied after technical consulting
- push-button parameter-adjustment of the AWF to different products
- recipe memory
- quick product changeover through quick changeover filler components
- easy-to-clean design of the format parts
- fast tool-free disassembly of the filler components for cleaning or format changeover
- easy synchronization with machines from other brands due to own PLC
- automatic start of filling process when cups are detected
- no permanent operator required
- automated product feeding via flighted elevator or lifting and tilting device

Optional equipment

- wide range of products
- fast product changeover
- fast and simple cleaning process
- high payback
- high repeatable filling weight accuracy
- operator-friendly
- manual volume adjustment
- for combination with fully automated LIEDER lines as well as machines and transport systems from other brands
- motorized volume adjustment
- lifting and tilting device
- sensor system for automated controlling of the lifting and tilting device
- storage rack for format parts
- movable mouth piece unit for use on continuously running transport systems
- integrated pressure vessel for a product wetting spraying-system





LIEDER Particulate filler AWF

Mobile versions

Standalone for up to 3 lanes, the AWF can be switched between different LIEDER filling and closing machines, bag machines, thermoforming machines and belt lines.

For products such as

- angelotti
- fusilli
- carrots (diced, sliced, grated)
- potatoes (diced, sliced, grated)
- cheese cubes
- kidney beans
- cabbage salad
- lentils
- orechiett
- penne
- mushrooms
- rice, rice mixtures
- ravioli
- spaghetti / spaghettini
- tagliatelle
- beans, bean salads
- muesli mixtures
- chocolate sprinkles and flakes
- sugar sprinkles
- fruit salad
- greek cheese salad
- grated carrots
- cottage cheese
- corn
- diced pepper
- pasta salads
- olives
- caviar
- bacon cubes
- tabbouleh
- etc.



AWF 1, mobile through lift truck, heavy version with 300 l product hopper, controlled through vibration



AWF 2, mobile on wheels, with integrated flighted elevator, feeding hopper and distributor for 2 lanes



Technical data

Volume adjustment	continuously adjustable
Filling volume	10 g - 5000 g
Chassis material	Stainless steel
Electrical connection	230/400 V, 50 Hz
PLC	Simatic S7
Output per filling head	up to 40 filling operations/min
Number of filling heads	1 to 10

Stationary versions

Up to 10 lanes, combinable for instance with LIEDER filling and closing machines, bag machines, thermoforming machines and belt lines.



AWF 2 with operator platform for installation on a machine from a different brand, with format part storage and 300 l product hopper with product feeding through a lifting and tilting device



AWF 3 integrated in LIEDER RCR 3



AWF 4 for installation on a machine from a different brand, with 300 l product hopper with product feeding through a lifting and tilting device



Offset filling heads for machines with plural feed



AWF 4 integrated in LIEDER TA 64



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Optional equipment

The basic models can be extended through various additional equipment options in order to match the machine with the production requirements.



Conveyor for spherical products such as tomatoes, meatballs, falafel



Pressure vessel for spraying system



Movable mask/mouth piece



Flighted elevator:

- mobile chasis (Standard)
- feeding hopper
- freely adjustable speed



Spaghetti feeder for long fibrous or lumpy products

Additional equipment:

- spaghetti feeder
- lifting and tilting device (mobile or stationary)



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References



ROBOT FOOD TECHNOLOGIES

Germany GmbH

Industriestraße 1-5

29323 Wietze

Phone +49 5146 985-0

Telefax +49 5146 985-160

E-Mail: info@rftg.de

www.robotfoodtech.com