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FILLER)
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CFT offers 11 different filling valves to satisfy the specific product/container need.

PISTON FILLERS TECHNOLOGY

Our complete range of volumetric rotary piston fillers is specifically engineered and manufactured to fill products containing pieces or big particles.



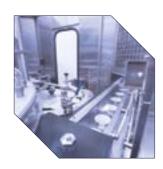


PISTON FILLER
PF POWERTECH
MAGNUM MRV C
MAGNUM MRV E

TWO-PHASE FILLING TECHNOLOGY

POCKET & VACUUM/GAS FILLER

This particular and flexible technology allows the filling of different consistency products (liquid, solid, gas, vacuum) in the same container.





MAGNUM VF MAGNUM TF

ELECTRONIC VOLUMETRIC TECHNOLOGY

FLOW METER

We manufacture a full range of premium rotary fillers equipped with flow meter technology capable of filling a variety of food products, both viscous and smooth.





MAGIC FW (BOTTLE AND JARS)
MAGIC CAN FW

WEIGHT TECHNOLOGY

LOAD CELL

Our Weightech machines are designed for filling edible oil as well as sauces and juices. This range can reach the maximum filling accuracy in any condition and allows a continue and non-stop filling cycle. These machines feature an extreme high reliability and low maintenance costs since all the electronic components are easily located in the top section of the machine.





WEIGHTECH E

CONTAINERS

On the market several containers are present. Each one can be associated to one or more business areas.



 $\mathbf{4}$

PRODUCTS

		CONTAINERS											
PRODUCTS	PRODUCT EXAMPLES	GLASS	Т	R	GLASS	Т	R	PET/PP or HDPE*	Т	R	SEAMED or	Т	R
- M. L		JARS			BOTTLES			BOTTLES			CAPPED* CANS		
Edible oil	Olive oil				PF W			PF W			PF W*		
Non viscous liquid food (high acid)	Gaspacho (UC-no preservatives)							FW*					
Non viscous liquid food (high acid)	Dressing sauces (soya /oyster)				PF FW	•		PF FW		*			
Non viscous liquid food (low acid)	Evaporated Milk										PF FW		•
Viscous liquid food (high acid)	Tomato Paste	PF FW			PF FW	*					PF FW	*	
Viscous liquid food (high acid)	Ketchup							PF FW W		•			
Viscous liquid food (high acid)	Ketchup (UC no preservatives)							FW W					
Viscous liquid food (high acid)	Ketchup (with preservatives)							PF FW W					
Viscous liquid food (high acid)	Marmelades (no particulate)	PF W	*					PF W		•	PF	*	
Viscous liquid food (high acid)	Baby Food (Fruit base - no pieces)	PF FW W	•										
Viscous liquid food (high acid)	Ragu'/Condiments (meat base)	PF		*									
Viscous liquid food (high acid)	PET food (similar pâté texture)										PF		•
Viscous liquid food (low acid)	Chocolate Creams	PF											
Viscous liquid food (low acid)	Sweet Condensated Milk										PF FW		
Viscous liquid food (low acid)	Cocoa Cream										PF FW		•
Viscous liquid food (low acid)	Baby Food (Meat Base)	PF FW		*									
Two phases (high acid)	Beans in tomato sauce										BF		
Two phases (high acid)	Tuna fish in escabeche sauce	BF		*							BF		
Two phases (high acid)	Peeled tomato in tomato sauce	BF		*							BF		
Two phases (high acid)	Diced tomato in tomato sauce	BF		*							BF		•
Two phases (high acid)	Corn with salted water										BF		•
Two phases (high acid)	PET food in jelly										BF		•
Two phases (high acid)	Black olives (in salted water)	BF		*							BF		•
Two phases (low acid)	Tuna fish in oil	BF		*							BF		•
Two phases (low acid)	Mushrooms in oil	BF		*							BF		•
Two phases (low acid)	Vegetables in oil	BF		*									
Two phases (low acid)	Vegetable salads in oil										BF		*
Two phases (low acid)	Green olives (in oil)	BF	*								BF	*	

HOT FILLING MODE COLD FILLING MODE

FILLING TECHNOLOGIES	>	PF : Piston Fillers BF : Bi-fase Fillers	FW : Flow Meter Fillers W : Weight Fillers
		T : Post Filling TUNNEL	R : Post Filling RETORT



PISTON FILLERS TECHNOLOGY

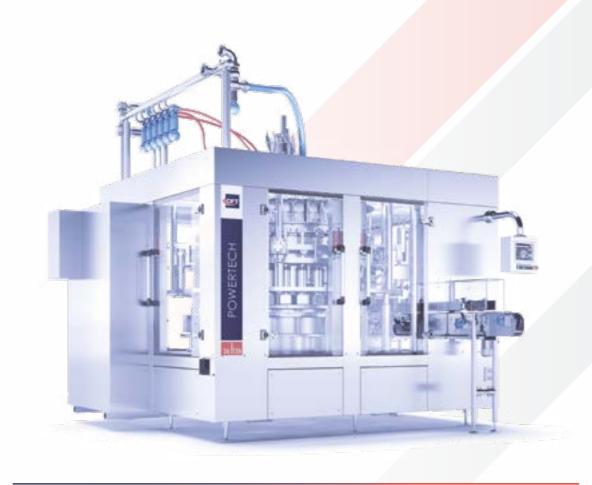
PISTON FILLER





BUSINESS AREA	Food		
PRODUCTS	Food preparations Spreadable products Tomato derivatives Milk products		
CONTAINERS	Bottles, glass jars, seamed cans		
FILLING SYSTEM	Volumetric (mechanic)		
DRIVE	Mechanical (servo drive technology as option)		
AVAILABLE CONFIGURATION	Free standing / 2block / 3block / 4block		
SIZES	From 6v to 72v		
DIAMETERS	From dp 720 to 2160		
PITCHES	377, 283, 188, 162, 141, 126, 113, 94		
OUTPUTS	From 3000 cph up to 72000 cph		
MAIN FEATURES	Motorized adjustment (as option) Piston extraction system for cleaning (as option) Possibility of bottom up filling Hot filling configuration (as option)		





BUSINESS AREA	Food	
PRODUCTS	Food preparations Tomato derivatives	
CONTAINERS	Bottles, glass jars, seamed cans	
FILLING SYSTEM	Volumetric (mechanic)	
TANK CONFIGURATION	Central	
DRIVE	Servo drive technology	
AVAILABLE CONFIGURATION	Free standing / 2block / 3block / 4block	
SIZES	From 24v to 40v	
DIAMETERS	From dp 1080 to 1440	
PITCHES	141, 126, 113	
OUTPUTS	From 14000 cph up to 24000 cph	
MAIN FEATURES	Motorized volume adjustment (as option) Suggested for products with pieces Possibility of bottom up filling Full automatic cleaning system (as option)	





BUSINESS AREA	Food		
PRODUCTS	Spreadable (chocolate cream)		
CONTAINERS	Glass jars		
FILLING SYSTEM	Volumetric (mechanic)		
TANK CONFIGURATION	Central		
DRIVE	Servo drive technology		
AVAILABLE CONFIGURATION	2block / 3block / 4block		
SIZES	From 12v to 40v		
DIAMETERS	From dp 1080 to 1800		
PITCHES	283, 188, 141, 113		
OUTPUTS	From 6000 cph up to 21000 cph		
MAIN FEATURES	Motorized adjustment (as option) Easy maintenance Jar lifters to optimize the filling process Central tank heating system (as option)		





BUSINESS AREA	Food				
PRODUCTS	Edible oil				
CONTAINERS	Bottles (glass/PET) and capped cans				
FILLING SYSTEM	Volumetric (mechanic)				
TANK CONFIGURATION	Central				
DRIVE	Servo drive technology				
AVAILABLE CONFIGURATION	2block / 3block / 4block				
SIZES	From 6v to 70v				
DIAMETERS	From dp 720 to 2520				
PITCHES	377, 283, 226, 188, 141, 126, 113				
OUTPUTS	From 900 cph up to 37000 cph				
MAIN FEATURES	Motorized adjustment (as option) Easy maintenance Simple configuration Possibility of pre-set recipes				





BUSINESS AREA	Food				
PRODUCTS	Two-phases food preparations The machine fills the liquid (oil or sauce) into pre-filled container				
CONTAINERS	Glass jars and seamed cans				
FILLING SYSTEM	Volumetric (mechanic)				
TANK CONFIGURATION	Open top cylindrical unit				
DRIVE	Mechanical (servo drive technology as option)				
AVAILABLE CONFIGURATION	Free standing / 2block				
SIZES	From 6v to 96v				
DIAMETERS	From dp 720 to 2880				
PITCHES	377, 283, 226, 188, 162, 141, 113, 94				
OUTPUTS	From 3000 cph up to 70000 cph				
MAIN FEATURES	Single or double vacuum filling valve Hot filling configuration as option Vacuum generation system Easy maintenance				





BUSINESS AREA	Food	
PRODUCTS	Two-phases food preparations The machine fills solid products (dried or semi dried)	
CONTAINERS	Glass jars and seamed cans	
FILLING SYSTEM	Volumetric (mechanic)	
TANK CONFIGURATION	Open top cylindrical unit	
DRIVE	Mechanical (servo drive technology as option	
AVAILABLE CONFIGURATION	Free standing	
SIZES	From 15v to 96v	
DIAMETERS	From dp 720 to 2880	
PITCHES	226, 188, 141, 113, 94	
OUTPUTS	From 3000 cph up to 70000 cph	
MAIN FEATURES	Possibility of motorized volume adjustment Single shutters for sensitive products with NCNF Easy maintenance Presser device (for salads) is available	



- Management of different filling speeds.
- Variable flow according to the filling phase.



BUSINESS AREA	Food					
PRODUCTS	Milk Formulated products					
CONTAINERS	Bottles and jars (glass/PET)					
FILLING SYSTEM	Volumetric (flow meter technology)					
TANK CONFIGURATION	Central					
DRIVE	Mechanical (servo drive technology as option)					
AVAILABLE CONFIGURATION	Free standing / 2block / 3block /4block					
SIZES	From 18v to 132v					
DIAMETERS	From dp 1080 to 3960					
PITCHES	188, 141, 126, 113, 94					
OUTPUTS	From 5000 cph up to 85000 cph					
MAIN FEATURES	Hot filling configuration as option High flexibility Manual dummy cans as option Filling valves controlled by PLC					





- Management of different filling speeds.
- Variable flow according to the filling phase.



Food
Milk Formulated products
Cans
Volumetric (flow meter technology)
Central
Mechanical or Servo drive technology as option
Dual block
From 9v to 132v
From dp 1080 to 3960
377, 266, 188, 162, 126, 113, 94
From 3000 cph up to 84000 cph
Hot filling configuration as option High flexibility Manual dummy cans as option Filling valves controlled by PLC



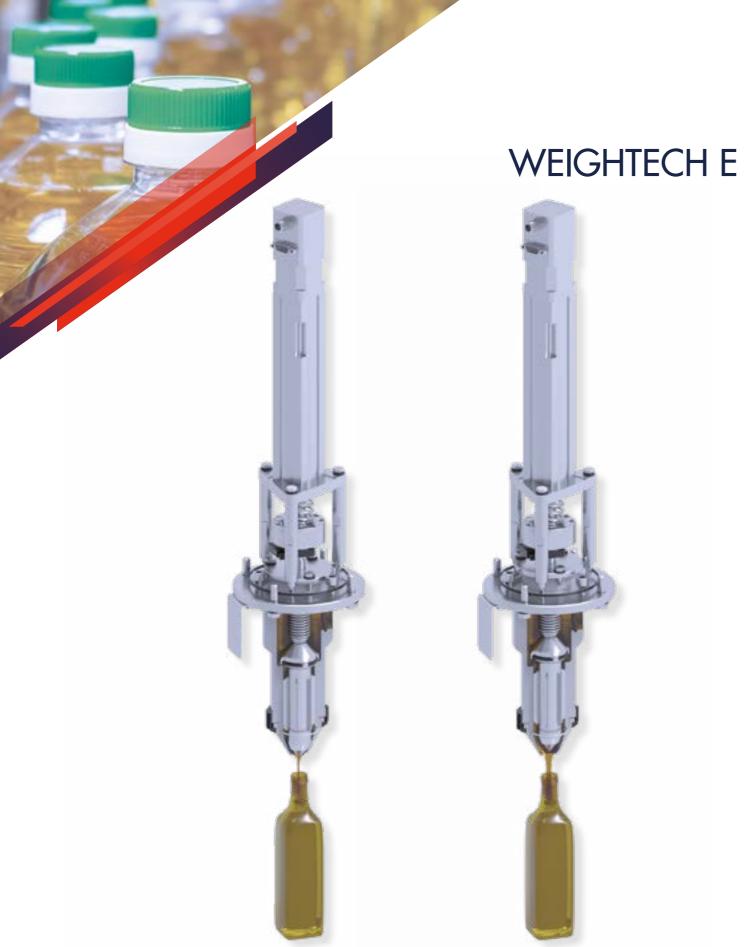
- Management of different filling speeds.
- Variable flow according to the filling phase.



BUSINESS AREA	Food
PRODUCTS	Formulated products (sauces, mayo, ketchup)
CONTAINERS	Bottles (glass/PET/HDPE)
FILLING SYSTEM	Weight (load cell technology)
TANK CONFIGURATION	Central
DRIVE	Servo drive technology
AVAILABLE CONFIGURATION	Free standing / 2block / 3block / 4block
SIZES	From 8v to 70v
DIAMETERS	From dp 720 tp 2520
PITCHES	283, 226, 188, 141, 126, 113
OUTPUTS	From 3500 cph up to 33000 cph

MAIN FEATURES

Tare function
Content certification
Pressurization system for high viscosity products
Filling valves controlled by PLC





Variable flow according to the filling phase.



BUSINESS AREA	Food				
PRODUCTS	Edible oil				
CONTAINERS	Bottles (glass/PET) and capped cans				
FILLING SYSTEM	Weight (load cell technology)				
TANK CONFIGURATION	Central				
DRIVE	Servo drive technology				
AVAILABLE CONFIGURATION	2block / 3block / 4block				
SIZES	From 6v to 70v				
DIAMETERS	From dp 720 to 2520				
PITCHES	565, 471, 377, 283, 226, 188, 141, 126, 113				
OUTPUTS	From 3500 cph up to 45000 cph				
MAIN FEATURES	Tare function Content certification Pressurization system for high viscosity products Filling valves controlled by PLC				

SEAMING TECHNOLOGIES

We produce a range of 3 series of high quality seaming machines and components in-house, including chucks and rolls. Our seamers are the ideal solution to seal cylindrical cans made of steel, aluminium, cardboard and plastic, as well as very thin and hard materials. All CFT Group seaming technologies can be tested in our seaming test laboratory and can handle both Food and Beverage products.

3000 N SERIES



«Rotary Can» seamers, food or beverage version available, featuring 4 to 12 heads, up to 1500 cpm. Suitable for diameters. 52 to

3000 IB SERIES



Rotary Can seamers, food or beverage version available, featuring 4 to 6 heads, up to 600 cpm. Suitable for diameters. 52 to 105 mm.

3000 E SERIES



A fully electronic seamer designed for a wide range of cans and all types of lids. The cans diameter can go from 50 to 99 mm, the height from 45 to 290 mm.

2000 L SERIES



Rotary can seamers, food or beverage version available, featuring 2 to 6 heads, up to 600 cpm. Suitable for diameters from 52 to 99 mm.

2000 S SERIES



Stationary can seamers for food products, ideal for diced tomatoes and fruit salads; 3 and 4 seaming head models, up to 200 cpm. Suitable for diameters from 99 to 180 mm.

VACUUM SERIES



The 8-heads seamer, installed inside the vacuum chamber, can run up to 600/700 cpm. Can diameter range from 50 to 73 mm.

END OF LINE

Our End of Line technogical platform features automated solutions for secondary packaging equipment and sorting. Please refer to our catalog dedicated to the End of line solutions for all the details.

PALLETIZERS AND DEPALLETIZERS



High and low level palletizers and depalletizers for multiple type of containers like empty cans, jars and bottles.

BASKET LOADING AND UNLOADING SYSTEMS



Complete basket/crate loading and unloading machines and custom-tailored combi systems, with different speeds and capacities.

KEGS HANDLING



Kegs centering devices, palletizers and depalletizers, pallets stackers and unstackers, pallets' warehousing and control stations.

PICK AND PLACE SYSTEMS



Packaging machines with pick and place systems able to handle very different kind of formats.

PAL FOR CARTONS AND BUNDLES



We design premium robotic palletizing systems specifically engineered and manufactured to handle bundles and cartons.

DEPAL FOR LAYERS



Complete robotic depalletizing systems specifically engineered for layers handling.

28 from 50 to 73 mm.



MEMENTO



Our HMI platform "Memento" is born from our experience in designing filling and seaming lines, and allows the operators to interact with the machine in a simple and intuitive way. Memento offers new opportunities to improve the efficiency of the production system, thanks to in-depth analysis of strategic data with a 12-month historical archive.

- PREVENTIVE MAINTENANCE: Maintenance activities plan.
- USER ORIENTED: Free widget selection by user and alarms troubleshooting.
- PERFORMANCE LOG: Production shift performance log and cleaning cycle data log.
- TRACEABILITY: user login by RFID key or Badge and user activities collection.
- DATA COLLECTION: process and user data collection for at least 3months, data monitoring by web application.

HYGIENIC DESIGN

In recent years, the world of food and beverage is rapidly evolving towards increasingly high standards of hygiene and safety. This has radically changed the configuration of our machines which now, more than ever, embrace this trend. Great focus on details, a high level of hygiene, and the possibility of ultra-clean applications are part of our offer.



TURNKEY LINE ENGINEERING

Both filler and seamer are made by CFT, and this guarantees a compact solution and an optimized integration between the two technologies. Also, the integration with the CFT Processing technologies is easy and customizable.







QUALITY ANALYSIS MODULE

A quality analysis system, the "QA Module", which allows online and constant control of the physical and chemical characteristics of beverages, with the aim to check and preserve their quality during the filling process.

- Compact layout.
- High flexibility it can be adapted to specific needs.
- Plug & Play design (it can be easily installed on existing plants).
- Multi-stream configuration (optional).

- Interface with existing line supervision systems.
- Clean Design execution.
- Full stainless steel structure.



BRUSHLESS TECHNOLOGY

High reliability in terms of accuracy, efficiency and energy saving.

Simplified maintenance thanks to the reduction of mechanical components.

Servo drive system provides many advantages that guarantee high performances of our fillers.

- Small size configuration with an easy access to machine areas.
- Simplification of kinematic systems, which means less mechanical elements.
- Reduced maintenance.
- Top performance and efficiency.
- Lower consumption and emissions.
- Physical and electromagnetic noises are reduced.

- Integrated diagnostic system (maintenance support).
- High safety (no sliding contacts with risk of sparks).
- Absolute control of acceleration and speed.
- Fully automatic management of machine syncronization in case of multi-motors systems.



COMPETITIVE ADVANTAGES SUMMARY

TURN-KEY LINES

The integration with the CFT Processing technologies is easy and customizable.

INTEGRATED CONTROL SYSTEMS

Memento and Illuminate enable the whole-line efficiency and easy management.

HYGIENIC DESIGN

Complying with European and international guidelines.

EASY MAINTENANCE

Easy and cost-effective maintenance thanks to long-life wear components.

FLEXIBILITY

High flexibility in filling different food products in different containers.

QUALITY

Technologies that guarantee an excellent product quality.

ELECTRONIC CONTROL

The filling valves are electro-pneumatically managed.

This ensures high operational repeatability and cycle accuracy.





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