

## MODEL 56 BAG-IN-BOX FILLER

### APPLICATIONS:

General Films provides high-quality all stainless steel fillers for ice cream mix and bulk fluid milk, water, and hot fill products. Our fillers are trouble free, low maintenance equipment that exceed all sanitary requirements.

### DESCRIPTION:

The Model 56 features +/-0.3% fill accuracy by flow meter with consistency of product pressure. The cabinet is NEMA 4 construction. The filler includes a programmable controller, auto start, decap, recap, and eject. General Films' fillers offer adjustability to permit bag size changes in seconds – from one through six gallon bags. The Model 56 can fill 5 to 6 five gallon bags per minute depending on product supply and is CIP capable. General Films provides a selection of standard layouts or we can customize the tables and frames to match the needs of your dairy.



### SPECIFICATIONS:

Power	120V - 5AMP
Compressed air	60PSI @ 2CFM
Dimensions	68" wide, 39" deep, 72" high
Shipping weight	770 pounds (includes crating)

Flow Rates	Flow Meter Size	Comments
1.5 - 15 Gal/Min	3/4"	Lab Size
6.5 - 65 Gal/Min	1"	Standard
17.5 - 175 Gal/Min	1-1/2"	High Flow

### AVAILABILITY:

Our fillers are custom manufactured for each application. We can typically build and install the equipment for your operation within 8 - 10 weeks.

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