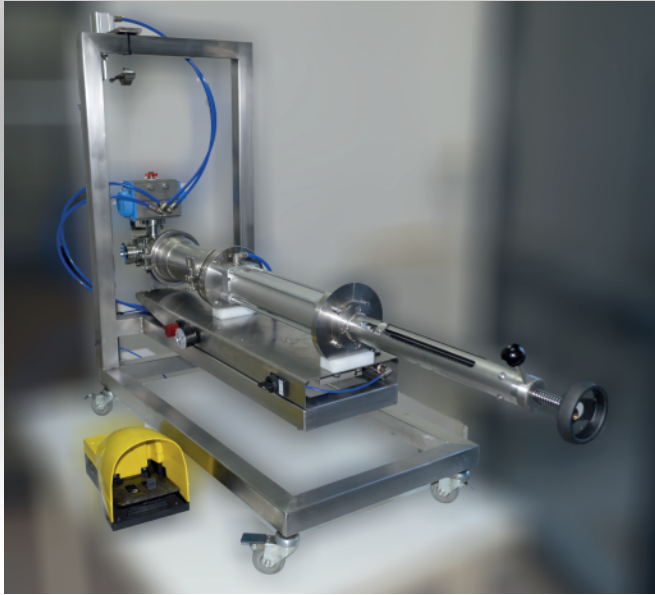


THE ADVANTAGES OF **JAR/BOTTLE FILLER**

The Semi-automatic Jar/Bottle Filler is a volumetric bench doser designed for efficient and flexible filling of products such as jams with pieces, sauces, gravies, and ragù.





TECHNICAL FEATURES

- Entirely built in stainless steel
- Compact design with integrated cart
- Dosing from a minimum of 10cl to 120cl
- Up to 2000 pieces per hour
- Easy cleaning and maintenance
- Pneumatic or hybrid operation

ADDITIONAL FEATURES

- Customizable components
- Integrable filler
- "Industry 4.0" integration
- Fully dismantlable structure
- Facilitated transport

SYSTEM ADVANTAGES

- ✓ Maximum versatility
- ✓ Maximum flexibility
- ✓ Energy cost reduction
- ✓ Automated control
- ✓ Maximum customization

The Coveser Semi-automatic Filler is an efficient, easily sanitized solution, ideal for small and medium-sized food productions.

SUITABLE PRODUCTS

Ideal for jam, sauces, gravies, and food companies.

Contact us for further info and customized advice on this solution.

JAR/BOTTLE FILLER

The Coveser Semi-automatic Filler is designed to guarantee precision and repeatability in the filling of food products, even with pieces in suspension.

Thanks to its stainless-steel structure and compact design with integrated cart, it is easy to transport, integrate, and sanitize.

Ideal for those seeking an efficient solution, easily customizable and ready to integrate with existing lines or bench setups.

