



PSA/Hema Quatro Nutri Filler



Standard Features

- Unrivaled filling accuracy, based on filling regulator speed, set at low or high, according to the format of the bottle, the bottle-neck space, and the temperature and type of oil, ensuring a standard deviation of less than 0.5 grams/1L.
- Filling flexibility - patented double flap valve makes it possible to fill volumes from 80 ml to 5 l at optimal speeds, without changing nozzles.
- Accessibility – the wide doors of the safety cabin allow easy access to the entire machine. An angular collecting trough collects the product at the end of production.
- Quick tool changeovers – color-coded tools, specific to each bottle format are available on the filling and capping turrets, making tool identification easy. Without the need for special tools, the rapid fixing and indexing systems mean that time required for tool changeovers is minimized.
- Productivity optimization – small hopper and remote nozzles ensure minimal product loss between recipe changes.
- Concept Combi for PET packaging – Associated with a blower, the Combi integrates blowing, filling and capping in a common frame, for optimal efficiency.

PSA/Hema Quatro Nutri Filler

The Quatro Nutri filler is designed for the particulated and non-particulated sauce and dressings market. This machine is available in a monoblock configuration with capper or thermosealer, or the Combi configuration, which associates blowing, filling, and capping for PET bottles. The Quatro Nutri filler is available in three configurations: Net Weigh, Flow Meter/Mass Flow, and Volumetric

Working With Your Recipes

Your filling method should be carefully chosen to match the intrinsic characteristics of your product: its type (e.g., liquid, thick, with or without particulates), what needs to be protected (e.g., flavor, vitamins, color), its shelf-life (short or long), its sensitivity to external elements (temperature, oxygen). This is a complex equation between relative acidity (pH), the presence of nutrients, presence of O₂, sugar content, preserving agents, artificial colorings, stabilizers, etc., all of which have an impact on the conservation and bacteriological quality of your dairy product.

Our sauce and dressings filling machines meet the highest hygiene standards. They are 3A certified and we are a member of EHEDG.

Net Weigh Filling Benefits

By individually controlling the net weight of a product, every bottle that enters and exits the filling machine is checked. The micro-processor in the electronic load cell pilots the filling according to the weight of the bottle. This machine is equipped with a DVS series stainless steel weight detector, which is the only electronically integrated EHEDG-certified detector. Its sturdy design meets several norm requirements, including IP69K.

Flow Meter Filling Benefits

The mass-flow filler is equipped with the latest checking technology and delivers clean product filling. The environment is hygienic, and the filling is precise, while keeping maintenance to a minimum.

Volumetric Filling Benefits

The electronic volumetric filling valve adapts the dosing curve to both the product and the bottle shape. Thanks to the servomotor drive unit on each filling path of the Quatro Nutri, you choose the curve that your piston will follow:

- Rapid progress to maximum speed and maintaining it during the filling process
- Filling with a wider turret angle

Compared with machines of the same size, you can produce more containers and protect your product better using this method. The filling cycle can be interrupted even with a stopped machine, to save the product from dripping

Specification	Flow Meter and Net Weigh Fillers	Volumetric Filler
Number of Filling Heads	15 to 88	6 to 27
Number of Capping Heads	5 to 22	2 to 9
Volume	80 ml to 5 liters	30 ml to 5 liters
Containers	PET, HDPE, or glass bottles	PET, HDPE, or glass bottles
Speed	75 to 667 CPM (4500 to 40,000 BPH)	60 to 667 CPM (3600 to 40,000 BPH)

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