Model W201 Dual Lane Rotary Cup Fill and Seal

Twice the Capacity!!!

- Quick adjust height on cup drop
- 6-1/2 Gallon hopper standard w/ Y-Tube to feed both fillers
- Product inlet on hopper
- TC Port for Product Level Control Option
- Perimeter Guarding with safety interlocks
- Touchscreen HMI mounted on pack off side
- E-Stop on both sides of machine
- Variable Speed control mounted to Touch Screen Panel
- Prime/Purge functions in HMI
- Fine Tuning Filler Controls
- Fault Diagnostics
- Recipe parameter storage for different product runs
- Independent Lane Controls (Run either lane by itself)

- Up to 80 Containers per minute
- Container Sizes 37mm to 75mm
- Operator friendly
- Quiet in operation
- Portable (will roll through 36” doorway with castors)
- Compact footprint (32” x 41” x 94” high)
- Low maintenance item
- Modular construction
- Durable, lasting capital investment
- Accommodate quick parts changeovers to different sized containers

Configured into the following 6 Stations:
1. Dual Cup load - Automatic Cup/Container denesting with height adjustment - two lanes
2. Fill Station - Integrated Liquid Piston Filler or I/O for 3rd Party Filler - Outboard Lane
3. Fill Station - Integrated Liquid Piston Filler or I/O for 3rd Party Filler - Inboard Lane
4. Dual Foil placement - Automatic pick & place with knockoff bell - two lanes
5. Dual Heat Sealing - Single Cartridge heater head for each lane
6. Unload/discharge of filled & sealed product

Please note: The installation of these units require 220V electrical power hook up as well as 90 PSI of compressed air.
Model W201 Double Lane Rotary Cup Fill and Seal

The Model W201 is a flexible, mid-range output, cup filling and sealing machine. The W201 is designed for pre-formed round containers and die cut seals and can even be configured for custom containers and seals. The W201 is capable of filling a sealing up to 80 containers a minute depending on the product application. The W201 is perfect for co-packers, small to mid-sized processors, product development operations and new product launches. The W201 allows for double the output for less than half the additional cost.

- Easily adjust filling volumes or purchase quick change kits
- Easily change tooling for different packaging sizes
- Simple touch screen and push button operation
- Very reliable and durably built
- Wide range of Product applications

Applications include: sauces, dips, condiments, syrups, spreads, BBQ, Humus, salad dressings, creams, gelatin and many other liquid and semi-viscous products.

Options

Wilpack Packaging offers a variety of options to compliment the W201. Independent operation of either lane, jacketed hopper for maintaining product temperature, product level controls to keep the hopper full, take-away conveyors, date coding, showerhead nozzles, shut-off nozzles, product leveling, bottom-up filling, pack-off paddles, over capping, and sanitary product mixer/agitators, dry product fillers, weigh fillers. If we don’t make it we can source it.

Market Presence

Wilpack Packaging has been manufacturing packaging machinery for over 15 years. Our machinery has been used for portion control and single-serve applications for the dairy, food, beverage, medical, and industrial markets. We have been on the forefront of many exciting and new applications and continue to be the first choice when confronted with a wide range of applications.

Wilpack Packaging – A Strategic Partner

Wilpack Packaging can configure the machinery to suit most packaging materials. However, we understand the simplicity of a single-source for purchasing. Not only do we manufacture the machinery, but we can supply the containers and the seals. As a strategic partner we can offer you the kind of high level of service often reserved for Fortune 500 Companies.
This machine is divided into the 6 following stations:

1. Cup Load

The cup load is mechanically driven and timed into the indexer for ease of use.

The cup drop cams draw two containers off two stacks and drop them into the dial plate. Additionally the cup drop is constructed with four star grip knobs for easy height adjustment from one size container to the next within a similar diameter (i.e. switching from 2oz 75mm to 6oz 75mm).

Underneath the dial plate will be a sensor to detect the placement of cups.

Should only one lane be in use or only one cup drop, the logic keeps track of each lane independently.

2. Outboard Fill

This fill station is for the outboard lane and is showing a simple liquid piston filler perfect for sauces, dressings, puddings, juices, even semi-liquid products with small particulates.

We can also integrate dry fillers, powder fillers, weight fillers, auger fillers, etc.

If a cup is not sensed in the previous station, then the logic will not allow the filler/s to dispense product, reducing waste and cleanup.

Each filler operates independent of the other and in conjunction with the logic for its particular lane.
3. Inboard Fill

This fill station is for the Inboard lane and it shows a simple liquid piston filler perfect for sauces, dressings, puddings, juices, even semi-liquid products with small particulates.

We can also integrate dry fillers, powder fillers, weight fillers, auger fillers, etc.

If a cup is not sensed in the previous station, then the logic will not allow the filler/s to dispense product, reducing waste and cleanup.

Each filler operates independent of the other and in conjunction with the logic for its particular lane.

4. Foil placement

There are sensors under the cup drop and the foil place station will not place a foil, if there was not a cup sensed in the dial.

The foil place will also shut down the machine, should a cup be present and the foil is not picked up by the suction cup or if the foil falls off the suction cup prematurely. This is accomplished by vacuum sensors located on the pneumatic panel.

There is also a knock-off bell to ensure that the foil is placed properly into the pocket with the cup on the dial plate.

Foil placement is manually timed into the index of the machine for ease of use.
5. Heat sealing

Heat Sealing is manually timed into the index of the machine for ease of use.

Pressure is applied via springs and quantitatively adjusted by the stroke of the heat seal mechanism.

The protected cover prevents access to pinch points but is easily removed for cleaning.

6. Unload/discharge of filled & sealed product

Completed Container ejection is manually timed into the index of the machine for ease of use.

The unloading pucks are attached to the unloading shaft. Should there be interference, the pucks and shafts will fall down and out of the way and reset themselves on the next cycle.

Unload pucks push the container up onto the eject plate where the swing arm slides the containers off the machine.

Finished Product

Your completed product with its tamper evident seal ready for safe consumption.

Please note: The installation of this unit requires 220V electrical power hook up as well as 90 PSI of compressed air.