Manually operated machine

GRISONA MA

For liquid or cream products
The compact, manually operated machine
solves your filling problems safely and at best





Manually operated machine

GRISONA MA

The GRISONA MA has been designed for universal use where liquid and cream products are to be dosed and filled accurately up to 100 ml. The exceptionally interesting price makes this machine particularly suitable for use in dispensing chemists, laboratories, drug stores and other limited applications

WORKING METHOD OF GRISONA MA

The GRISONA MA works on the principle of a volumetric filler and is an improved further development of the worldwide patented PERPETUA pump system. Each stroke of the pump draws in an exact dose of material from the product hopper and discharges it through the filling nozzle into the container. Pasty products are filled into the product hopper and smoothed even. Afterwards a special pressure piston plate is pushed onto the product and the small air valve is closed. This simple construction allows safe operation and fast cleaning. All metal parts in contact with the product are made of high quality stainless steel and are resistant against almost all chemicals.

TEC			

Filling range	• 3 – 100ml
Filling accuracy	• range 3 - 10ml +/- 1,0%
	• range 10 – 100ml +/- 0,5%
Product hopper	approx. 6 l
Pressure piston plate	 for pasty products (can be used as a cover when filling liquids)
Filling nozzle	1 valve nozzle with 1 size part 8mm
Dimensions	• width 300mm
	• depth 300mm
	 height 800mm approx.
Weight	• approx. 14kg
Container dimensions	height 160mm max.
	• width 220mm max.
Output	• up to 1000 fills per hour (the effective production rate depends onto the operator,
	viscosity of the product, container size and dosing volume)
Accessories	 the complete GRISONA nozzle program
	• lifting platform 130 x 160mm
	height adjustment 55 – 270mm
Material	 all parts in direct contact with the filling product are made of stainless steel
	(V4A/1.4435/AISI 316L)

Special versions on request