

CONTITHERM SERIES

FILLING AND SEALING MACHINES FOR PRE-FORMED CUPS



THE COMPANY

SINCE 1900, GASTI HAS BEEN RENOWNED FOR THE HIGH QUALITY AND RELIABILITY OF ITS MACHINES. OVER THE YEARS AN EXTENSIVE RANGE OF TAILOR-MADE SOLUTIONS HAS BEEN DEVELOPED SPECIFICALLY DESIGNED FOR THE PACKAGING OF LIQUID, SEMI-LIQUID AND PASTY PRODUCTS. THE COMPANY'S REPUTATION IN THE INTERNATIONAL MARKETPLACE IS BASED ON ITS MANY YEARS OF EXPERIENCE IN SPECIALIZED FIELDS, WHICH DEMAND THE HIGHEST PRODUCT QUALITY WITH FLEXIBLE SOLUTIONS. WHENEVER FOOD PRODUCTS ARE TO BE FILLED INTO CUPS OF VARIOUS MATERIALS AND SHAPES, FILLING AND SEALING MACHINES FOR PRE-FORMED CUPS FROM GASTI PROVIDE A COST-EFFECTIVE AND EFFICIENT SOLUTION.



SMALLEST FOOTPRINT RELATION
TO OUTPUT RATE BY CONTINUOUS
MOTION PRINCIPLE FOR CUP CONVEYOR.
COMPACT DESIGN AND EASY ACCESS
TO ALL IMPORTANT ASSEMBLIES.
FULL SERVO DRIVEN WORKING STATIONS
FOR SIMPLE DAILY OPERATIONS.

CONTITHERM 82

FOR SMALL OUTPUT

CONTITHERM 123

THE MEDIUM PERFORMANCE SOLUTION

Well proven cup filling and closing machine for pre-formed cups up to max. Ø 95mm and up to max. 130mm height.

Output infinitely adjustable from 9,600 to 19,200 c/h and to 28,800 c/h, covering all small and medium performance requirements with continuous motion of the cups, by 8 head (CT82) or 12 head (CT123) dosing systems.

No permanent acceleration and deceleration forces as by the "stop and go" movement of an intermittently operated machine.

HIGH PERFORMANCE



CONTITHERM 162 THE HIGH PERFORMANCE SOLUTION

The ideal solution for your high performance requirements with an output up to 40,320 c/h. State-of-the-art development with continuous transport of cups for low viscous products and 16 head dosing system.

CONTINUOUS MOTION MACHINE



THE NAME OF THE CONTITHERM IS DERIVED FROM ITS CONTINUOUS MOTION WORKING PRINCIPLE I.E. THE CUPS ARE CONVEYED THROUGH THE MACHINE WITH CONSTANT SPEED, THE FILLING NOZZLES AND THE SEALING STATION OSCILLATE DURING THE FILLING AND SEALING OPERATION SYNCHRONICALLY WITH THE CUP CONVEYOR.



ALL KIND OF FILLING SOLUTIONS



PRODUCT DIVERSITY AND EASY OPERATION

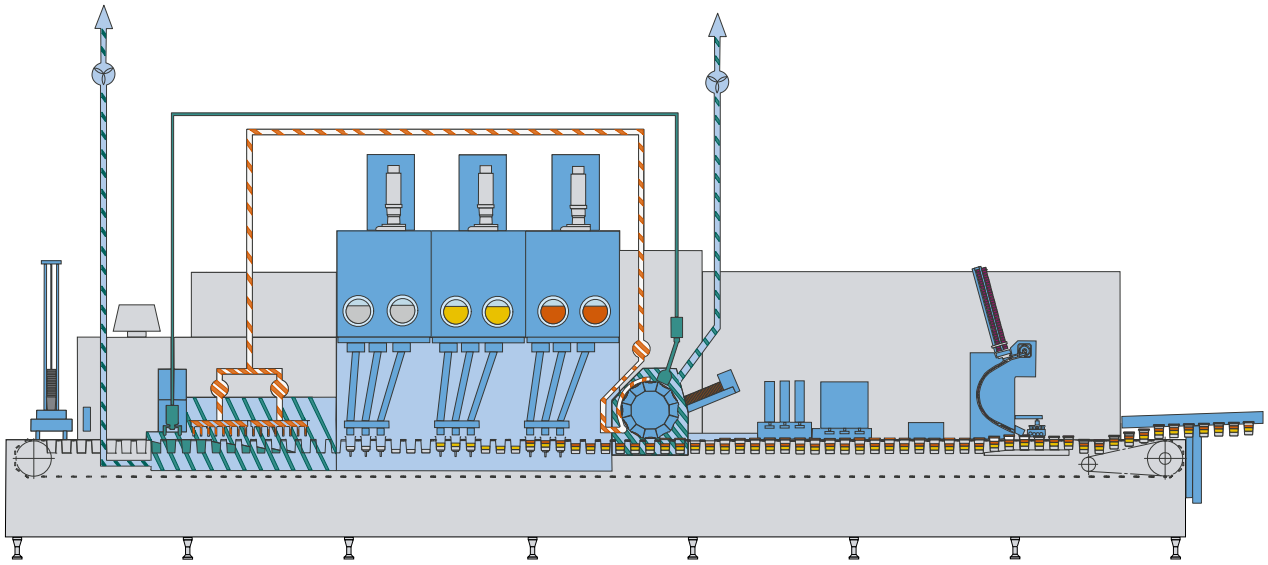
The advantages of the continuous motion principle of the CONTITHERM become particularly clear when filling liquid products.

Products such as set or plain yoghurt (with or without fruit pieces), milk shakes, quark, soft cheese, desserts, mousse, jam etc. can be filled problem-free, at high outputs.

In addition assorted filling and packing are expanding your possibilities.



TECHNOLOGY FOR A COMPETITIVE WORLD



THANKS TO EXACT AND GENTLE FILLING, EASY OPERATION, VERSATILITY AND MINIMUM WEAR THE CONTITHERM MEETS THE FILLING REQUIREMENTS OF TODAY AND TOMORROW.



HYGIENE LEVELS

Fresh products

CLEAN



Extended shelf life products

ULTRA-CLEAN



The requirement to extend the shelf life of high-quality products outside as well as throughout the cooling chain – without a loss of quality – is becoming increasingly important.

THE PACKAGING PROCESS CAN BE SPLIT INTO VARIOUS HYGIENE CLASSES, DEPENDING ON APPLICATION OR PRODUCT REQUIREMENTS. THE MACHINES OF THE CONTITHERM-SERIES COMPLY WITH THE FOLLOWING HYGIENE STANDARDS:

- CLEAN
- ULTRA-CLEAN



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