

# DAIRY PACK DP40C | CUP FILLER



## DAIRY PACK DP40C Basics

- Cup FS machine for dairy and food products
- Suitable for plastic, paper and aluminum
- DP40C integrated fillers are perfectly adapted to viscous, homogenous, or products with pieces
- Volume: 90g to 500g
- Speed: 5,000 to 18,000 cups per hour

## DAIRY PACK DP40C Strengths

- High Operational Efficiency
- Specification Driven Design
- Gentle Product Handling

**DAIRY PACK DP40C and its twin DP60C have been designed for yogurt, deserts, flan, cream, spreadable cheese, butter, sweet condensed and evaporated milk.**

# DAIRY PACK DP40C | HIGH OPERATIONAL EFFICIENCY FILL-SEAL



## CUPS WITH LABEL

1x4 to 1x6 (2x6 in DP60C version)

Cup Platform 55 to 95mm  
Cup Height up to 120mm  
Cup Volume 90 to 500g



## RECTANGULAR CUPS

1x4 to 1x6 (2x6 in DP60C version)

Cup Platform 55 to 95mm  
Cup Height up to 120mm  
Cup Volume 90 to 500g



## CUPS WITH TOPPERS

1x4 to 1x6 (2x6 in DP60C version)

Cup Platform 55 to 95mm  
Cup Height up to 120mm  
Cup Volume 90 to 500g



## BUCKETS WITH HANDLE

1x1, 1x2 or 1x3

Cup Platform 150 to 270mm  
Cup Height up to 180mm  
Cup Volume 1,000 to 2,500g



DESSERTS & CREAM



DAIRY PRODUCTS

## High Operational Efficiency

- Production speed up to 9,000 cups/hour (18,000 for DP60C version)
- Customizable speed up to 25 cycles per minute
- Footprint (m) : 3.5W x 3H x 8.5L (12.5L for DP60C)
- Filling various formats from 90 to 500g
- Materials: Plastic, Paper and Aluminum

## Specification Driven Design

- Up to 3 different fillers for multi-layer products
- Machine stations can be added to fit your needs (optional cup inserter, decontamination, filling stations, control stations, lid or overcap, topper...)
- Conceived for fast and efficient cleaning
- High accessibility for inspections, maintenance and cleaning operations
- Customizable HMI visualization for optimized production reporting

## Gentle Product Handling

- Suitable for most homogeneous and pumpable products with fruit pieces
- Synerlink offer a global commitment for hygienic, integrity and accuracy of the filled products
- Filler device outside the filling area for ultra-clean hygiene and extractible filler heads for optimized safety in CIP (optional)
- Fill test available for product optimization and vertical startup



Synerlink

1 rue de la Boulaye  
95650 Puiseux-Pontoise France

t. +33 (0) 1 30 15 29 30  
[synerlink.com](http://synerlink.com)

barrywehmiller  
**bw**  
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