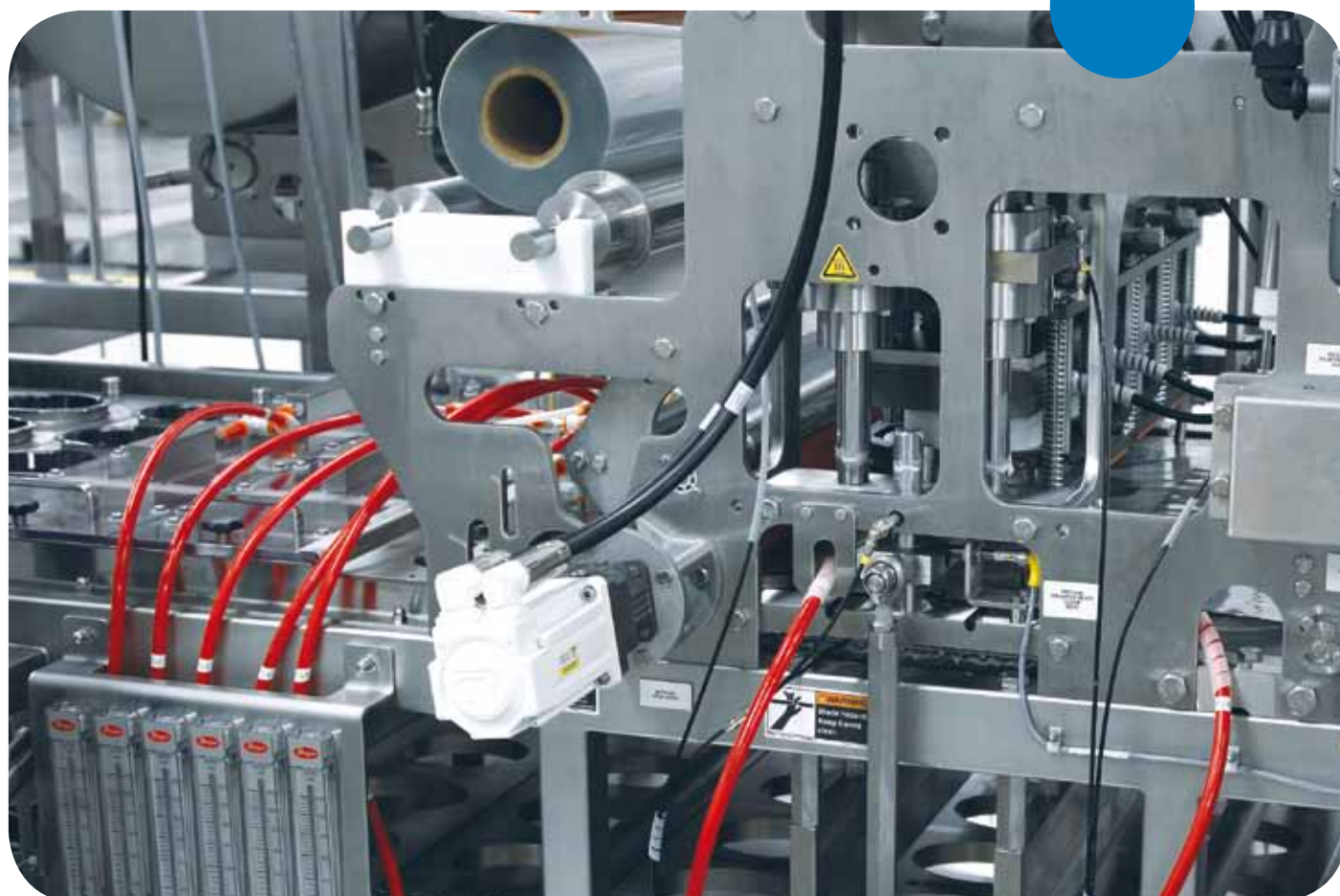


FILLING, LIDDING AND  
OVERCAPPING SYSTEMS



- FP
- PR
- MAP

## FILLING, LIDDING AND OVERCAPPING SYSTEMS

The widely recognized Autoprod & Holmatic systems from OYSTAR North America offer superior design and manufacturing of linear filling, sealing and lidding systems, tamper-evident conduction sealing, lid applicators and piston product fillers. These systems efficiently fill, lid, overcap and discharge a broad spectrum of containers at costs that give you an important competitive edge.

Flexibility is an important attribute of our systems. Package size capabilities range from less than one ounce to several gallons, with single or multiple compartments. Paper, metal, glass and plastic containers are handled with equal ease.

Our highly versatile and efficient machines are built to last and to meet the most stringent worker and food safety standards. You'll find OYSTAR North America machines hard at work in food, snack, dairy, cosmetic and industrial industries around the globe.



### Product applications

#### Dairy

- Sour cream, cottage cheese, yogurt, Greek yogurt, ice cream, butter

#### Processed Foods

- Jams, peanut butter, condiments, soups, dried soups, salad dressings, guacamole, hot/cold fills, juices, still water, home meal replacements

#### Salads and Refrigerated Products

- Potato, tuna, chicken, pasta, coleslaw, macaroni and cheese, hot and cold entrees, snack and multi-compartment trays

#### Bakery and Snack Products

- Cake batters, fruit pie fillings/toppings, whipped toppings, crackers, cereals, dried fruits, specialty meat products, extruded snacks, candy,

#### Cosmetics and Industrial Products

- Hand cleaner, lotions, greases, oils, air fresheners, baby wipes, ink cartridges

## FULLY INTEGRATED MAP SYSTEMS

Modified Atmosphere Packaging (MAP) is the process of changing the environment surrounding sensitive products to promote extended shelf life, enhance quality retention, expand distribution capabilities and minimize damage of perishable products.

Although MAP has been used for nearly half a century, demand increased dramatically during the 1990s as consumers called for more natural, minimally processed food products. OYSTAR North America is meeting this challenge by delivering innovative technologies that simplify the MAP process and provide exceptional output and performance.

The patented, fully integrated vacuumless dual laminar flow systems offered by OYSTAR North America do not contact or touch packages or containers nor do they operate with complex mechanical systems, vacuum pumps or moving parts. MAP supplies gas where needed, as needed, to minimize gas consumption while providing quick start operation.

### Benefits of MAP (Modified Atmosphere Packaging)

- Extend shelf life
- Maintain product quality
- Retain natural color
- Inhibit microbial growth
- Lower product return
- Reduce handling
- Decrease shrink
- Extend distribution area
- Line design/integration
- Single source supplier



FP with MAP technology

## FP PACKAGING SYSTEM

The FP Filling system is designed to fill and seal single serve, preformed cups. A wide range of food, dairy, beverage, personal care and pharmaceutical products can be accommodated in liquid, dry, viscous or particulate form. Full line integration is available as well. Featuring a CIP system as standard equipment on most models, the FP Packaging system takes up only 24 square feet of floor space in its 1x4 configuration.



FP packaging system

## FP SERIES FILLER CAPACITIES

### Technical Specifications

| Configuration | Fill Capacity                              | Output (depending on viscosity and fill volume) |               |
|---------------|--|---|---------------|
|               |  | Cups per minute                                 | Cups per hour |
| 1x1           | 15 cc to 5 Liters<br>(0.5 oz to 5.28 qt)   | 50  | 3000          |
| 1x2           | 15 cc to 5 Liters<br>(0.5 oz to 5.28 qt)   | 100   | 6000          |
| 1x3           | 15 cc to 5 Liters<br>(0.5 oz to 5.28 qt)   | 150   | 9000          |
| 1x4           | 15 cc to 2.5 Liters<br>(0.5 oz to 2.64 qt) | 200   | 12000         |
| 1x6           | 15 cc to 1.5 Liters<br>(0.5 oz to 1.6 qt)  | 300   | 18000         |
| 1x8           | 15 cc to 1 Liter<br>(0.5 oz to 1.04 qt)    | 400   | 24000         |
| 1x10          | 15 cc to 500 cc<br>(0.5 oz to 16.9 oz)     | 500   | 30000         |
| 1x12          | 15 cc to 300cc<br>(0.5 oz to 10.14 oz)     | 600   | 36000         |
| 2x4           | 15 cc to 1 Liter<br>(0.5 oz to 1.04 qt)    | 320   | 19200         |
| 2x6           | 15 cc to 1 Liter<br>(0.5 oz to 1.04 qt)    | 480   | 28800         |
| 2x8           | 15 cc to 1 Liter<br>(0.5 oz to 1.04 qt)    | 640   | 38400         |
| 2x10          | 15 cc to 500 cc<br>(0.5 oz to 16.9 oz)     | 800   | 48000         |
| 2x12          | 15 cc to 300 cc<br>(0.5 oz to 10.14 oz)    | 960   | 57600         |



## FP SERIES FEATURES

### The following are standard features on most FP in-line filling and closing systems:

- Heavy-duty sealed tubular stainless steel frames
- Stainless steel construction
- No-cup/No-fill sensors
- Rollstock (die cut or knife cut) daisy chain or pre-cut lidding system
- Dosing system with sequential switching for reliable accurate dosing
- Bottom-up fill system
- Heavy-duty Servo Driven indexing drive systems
- Allen-Bradley and Siemens PLC control systems with operator interface (others available)
- Positive shut-off nozzles (variety of spouts)
- Independently controlled, self-leveling (conduction & induction) sealing system
- 3A third party verified
- Double cup sensors

### The following options are available on our FP in-line filling and closing systems:

- Servo-driven filling system
- Tool-free quick changeover parts
- HEPA and sterile air overpressure systems
- Spinning roller & chute or pick & place overcapping
- Jacketed or insulated hoppers
- CIP fitting systems
- MAP (Modified Atmosphere Packaging)



FP machines meet the 3A Dairy standards and/or are approved by 3A third party verification

## FLEXIBLE, WIDELY RECOGNIZED PR SERIES

The widely recognized PR Series is available in various configurations from one to six lanes wide and can accommodate infinite variants of tapered, plastic, paper or metal containers in round, oval, rectangular, square or custom configurations including multi-cavity containers and trays. Applications range from hard candy to dry soup and food service products to grated cheese. Final output speeds will depend upon specific container and fill product characteristics.



PR series

### PR Technical Specifications

|                                | PR-1            | PR-1S           | PR-2            | PR-2S           | PR-3            | PR-3S           | PR-4            |
|--------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| Maximum Output*                | 50/3,000        | 40/2,400        | 100/6,000       | 80/4,800        | 150/9,000       | 120/2,700       | 200/12,000      |
| Number of Lanes                | 1               | 1               | 2               | 2               | 3               | 3               | 4               |
| Maximum Container Diameter     | 125 mm/5.0 in.  | 178 mm/7.0 in.  | 125 mm/5.0 in.  | 178 mm/7.0 in.  | 125 mm/5.0 in.  | 178 mm/7.0 in.  | 125 mm/5.0 in.  |
| Maximum Container Height       | 153 mm/6.0 in.  | 153 mm/6.0 in.  | 153 mm/6.0 in.  | 153 mm/6.0 in.  | 153 mm/6.0 in.  | 153 mm/6.0 in.  | 153 mm/6.0 in.  |
| Maximum Main Fill Capacity     | 1,200 ml/41 oz. | 2,700 ml/90 oz. | 1,200 ml/41 oz. | 2,700 ml/90 oz. | 1,200 ml/90 oz. | 2,700 ml/90 oz. | 1,200 ml/41 oz. |
| Maximum Pre/Post Filling Speed | 190 ml/6.7 oz.  | 190 ml/6.7 oz.  | 190 ml/6.7 oz.  | 190 ml/6.7 oz.  | 190 ml/6.7 oz.  | 190 ml/6.7 oz.  | 190 ml/6.7 oz.  |

\*Maximum Mechanical Output - Containers per minute/hour

Specifications - These specifications denote standard designs; alternate configurations and capacities are available.

Performance - Mechanical output will vary and will depend upon the fill volume, fill level, product viscosity, product temperature and dwell time required to affect a satisfactory seal.

Power Supply/Compressed Air - To be determined upon final configuration of each system.

## UNUSUAL SOLUTIONS, STANDARD PRACTICE

Finding solutions to unusual applications is standard practice for OYSTAR North America PR Series. For special container handling, unique sealing applications and dry product filling, the modular construction of the PR Series makes configuration of your package system infinitely flexible.

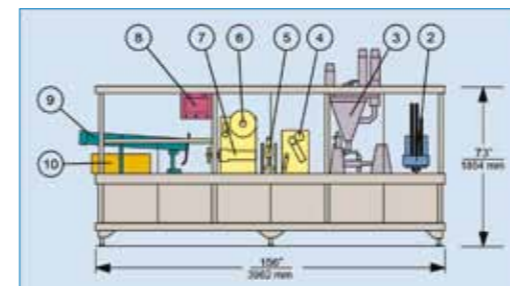
### Standard Features

- Sanitary stainless steel and hard anodized aluminum construction
- Frame design fully modular
- Roller cam indexer and reduction gear box
- No container/no fill/no seal feature
- Double cup detection in conveyor pocket
- Independent fine weight control by lane
- Roll stock membrane sealing (die cut or knife cut) or pick & place sealing
- Variable speed drive and reversing feature
- Allen Bradley and Siemens PLC control system for simplicity and reliability
- Interlocked, full perimeter guarding satisfies the most stringent health and safety requirements

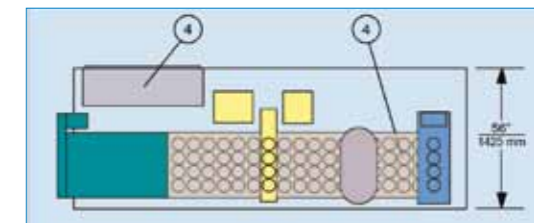
### Available Options

- High capacity cup magazine
- Laminar flow clean air filtration
- Patented, vacuumless, fully integrated Modified Atmosphere Packaging (MAP) systems
- Variety of pre-filler and post-filler alternatives for dosing of fruit purees, creams and jellies suitable for F.O.B. or layered products, or multi-compartment containers
- Continuous flow product compensator
- Various product settling
- Gas flushing
- Film/foil registration
- Change parts for different cup diameters
- Date coding
- Integral pocket wash
- Automatic central lubrication
- Bulk load unscramble/chute feed systems

### General Layout



1. Conveyor
2. Dispenser
3. Product Filler
4. Film Rewind
5. Heat Sealer
6. Film Unwind
7. Die Cutter Assembly
8. Control Panel



9. Spinning Roll Lidder
10. Discharge

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