

MACHINE SPECIFICATION

BAG SQUEEZER SCT1300



Machine name	SCT1300	Manufacturer	Fluidor Equipment B.V.
Publication date	03-03-2026	Address	Ramgatseweg 25, 4941VN Raamsdonksveer, The Netherlands
Version	0.3	Telephone	+31(0)162 581 450

DESCRIPTION

Designed to squeeze emptied poly liners with product to reduce product loss to a bare minimum ($< 0,1 \%$).

Infeed and outfeed of poly liners by operator for this stand-alone machine.

Machine is equipped with a collecting tray with outlet at one side. Directly underneath this outlet an open drum can be placed to collect the product. Squeezer covers protected by safety switched and can be opened after production for easy cleaning.

DESIGN SPECIFICATION

- According actual CE-regulations
- Developed and built according quality system ISO 9001
- Clean design according actual EN1672-2 and HACCP-regulations
- Food contact materials according EC 1935/2004 and FDA
- Good Manufacturing Practice Regulation (EC) 2023/2006
- Components according Fluidor standard components list
- Machine control by push buttons on the control cabinet
- Control cabinet IP55 / NEMA 12 (VX25, various sizes, AISI 304)
- Construction + product parts AISI304
- Hygienic stainless steel hopper with a height of 1200 mm
- Electric driven bag squeezer with finger protection, hygienic design, consisting out of knurled AISI 316 lower roller and natural rubber upper roller, assembled in 2 AISI316-side plates with lifetime lubricated closed bearings, IP66 electric drive without cooling fan
- Product loss $< 0,1\%$, with foot operated reverse drive for safe operation
- Machine is designed to be used 12 hours a day 5 days a week and 52 weeks a year with proper maintenance and an expected service life of 20 years



REQUIREMENTS

- Layout (dimensional, utility & requirements drawing) available upon request
- Earthquake area extra fixation needed (Anchors option)
- Machine is designed for indoor use in a medium hygiene wet area

TECHNICAL DATA

	EU	USA
· Total weight empty	: 525 kg	1150 lbs
· Total weight Full	: 705 kg	1555 lbs
· Product / CIP temp	: -20, +90 °C max 60 minutes	-4, 194 °F max 60 minutes
· Ambient temperature	: 5 - 25 °C	41 - 77 °F
· Relative humidity	: 30 - 70%	
· Noise level	: < 85 dB(A)	
· IP value (control cabinets + drives)	: IP55	
· Product hopper volume	: 180 L	47,5 gal
· Adjustable machine support legs	: 80 -160 mm	3.15 - 6.3 inch
· Dimensions h*w*d:	: 1750*1800*1495mm	69*71*59 inch
· Installed power	: 1 kW	1,36 HP

CAPACITY

- Depending on poly liner, product & operator: capacity approx. 30 liners per hour

PRODUCT INFORMATION

- Product type : Fruit juices and concentrates, liquid
- Product viscosity max : Dynamic viscosity 20.000 cP at a shear rate of 13 s⁻¹

CLEANING

- Cleaning depends on the product and company guidelines
- Manual cleaning after each production batch or before each production run after 12 hours of downtime
- Manual cleaning +/- 10 min

MAINTANENCE AND SERVICE

Remote support is available for this installation. Through a secure connection, we can analyze the installation, review data logging, provide remote maintenance support, and assist in resolving technical faults.

In addition, we offer tailored service agreements. This may include timely delivery of spare parts with instructions, or full maintenance based on defined service intervals.

Service options can be agreed with the customer during the project phase, helping to ensure reliable operation of the installation and reduced downtime.

RECOMMENDED MAINTENANCE INTERVALS

- General inspection : Every 1 week
- Emergency stop circuit testing : Every 3 months
- Minor maintenance : Every 6 months or 500 operating hours
- Major maintenance : Every 12 months or 1000 operating hours

POLY LINER SPECIFICATION

	EU	USA
· Poly liners:	10 to 1000 Liters	2,7 to 265 gal
· maximum liner width	2100 mm	82" inches

MACHINE CONFIGURATIONS

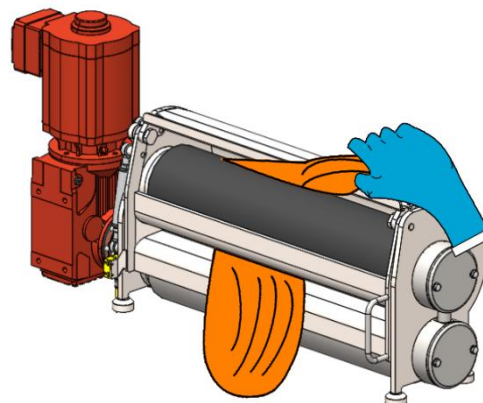
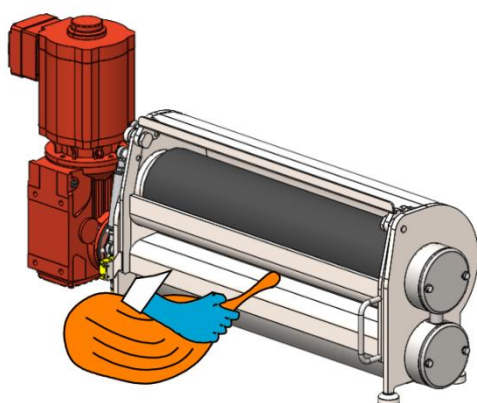
- One standard configuration

POWER SUPPLY / CONTROLES

- 3 Phase 400V 50Hz 5 A+ neutral + earth, Siemens controls
- 3 Phase 480V 60Hz 4 A + earth, Allen-Bradley controls, UL prepared

OPTIONS

- HD control cabinet: IP66/IP X9 / NEMA 13/NEMA 4X (HD, AISI 304)



ANNEXED DOCUMENTS

- Machine Layout
- Machine P&ID
- Fluidor standard components

GENERAL INFORMATION

Website : www.fluidor.com
 Telephone : +31 162 581450

Sales : Mr. Jan Vermeulen
 Telephone: : +31 162 581457
 Mobile : +31 6 25009609
 Email : j.vermeulen@Fluidor.com

Spares : Mr. Wing Ho Kwok
 Telephone : +31 162 581468
 Email : wh.kwok@fluidor.com

Service : Service department
 Telephone : +31 162 581466
 Email : service@fluidor.com