

LOYALHEARTDY B08P7G4VVL

LOYALHEARTDY Pneumatic Liquid and Paste Filling Machine User Manual

Model: B08P7G4VVL

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, setup, and maintenance of your LOYALHEARTDY Pneumatic Liquid and Paste Filling Machine, Model B08P7G4VVL. This semi-automatic, single-head machine is designed for filling various high-viscosity liquids and pastes, including honey (uncured state), creams, ketchup, mustard sauce, and fine-grained chili sauce. Please read this manual thoroughly before operating the machine.

2. SAFETY INFORMATION

Always prioritize safety when operating any machinery. Failure to follow safety guidelines can result in injury or damage to the equipment.

- Ensure the machine is properly grounded before connecting to a power source.
- Operate the machine only in a well-ventilated area.
- Keep hands and loose clothing away from moving parts during operation.
- Disconnect power and air supply before performing any maintenance, cleaning, or adjustments.
- Wear appropriate personal protective equipment (PPE), such as safety glasses and gloves, when handling materials or operating the machine.
- Do not exceed the specified filling volume or pressure limits.
- Ensure all connections (power, air) are secure and free from damage.
- Keep children and unauthorized personnel away from the operating area.

3. PRODUCT COMPONENTS AND OVERVIEW

The LOYALHEARTDY filling machine consists of several key components designed for efficient and precise filling operations. The main body is constructed from 304 stainless steel, ensuring durability and resistance to

corrosion.



Figure 1: Overview of the LOYALHEARTDY Pneumatic Liquid and Paste Filling Machine, showing the hopper, main filling unit, and foot pedal, alongside examples of products it can fill like honey.

Key Features:

- **304 Stainless Steel Construction:** Provides corrosion and wear resistance for extended machine life.
- **Filling Ruler Design:** Allows for convenient and accurate adjustment of the filling volume.
- **Anti-Drip Nozzle:** Integrated design to prevent leakage and ensure clean filling.
- **Detachable Buckle Structure:** Facilitates easy disassembly, cleaning, and maintenance.
- **Foot Pedal Control:** Simplifies operation for semi-automatic filling.

4. SETUP INSTRUCTIONS

Follow these steps to set up your filling machine before initial use.

1. **Unpacking:** Carefully remove all components from the packaging. Verify that all parts listed in the package contents are present.
2. **Placement:** Place the machine on a stable, level surface capable of supporting its weight and the weight of the product to be filled.

3. **Hopper Installation:** Attach the stainless steel hopper to the main filling unit. Ensure it is securely fastened using the provided clamps or buckles.
4. **Air Pump Connection:** Connect an external air pump (not included, recommended specifications: 800W power, 30L capacity) to the machine's pneumatic inlet. Ensure the air hose is securely attached and free from leaks.
5. **Power Connection:** Connect the power cable to the machine and then to a standard 110V 60Hz electrical outlet. Ensure the power switch is in the OFF position before connecting.
6. **Nozzle Attachment:** Ensure the filling nozzle is securely attached and properly aligned.



Figure 2: The filling machine with its power cable and examples of bottles it can fill, illustrating the setup context.

5. OPERATING INSTRUCTIONS

This section details the steps for operating your LOYALHEARTDY filling machine.

5.1. Adjusting Filling Volume

The machine features a filling ruler design for precise volume adjustment.

1. Locate the filling ruler and adjustment mechanism on the side of the pneumatic cylinder.

2. Turn the adjustment knob to set the desired filling volume between 50ml and 500ml. The ruler provides a visual guide for the piston's travel distance, which corresponds to the filling volume.
3. Perform a test fill to verify the accuracy of the set volume and make fine adjustments as needed.

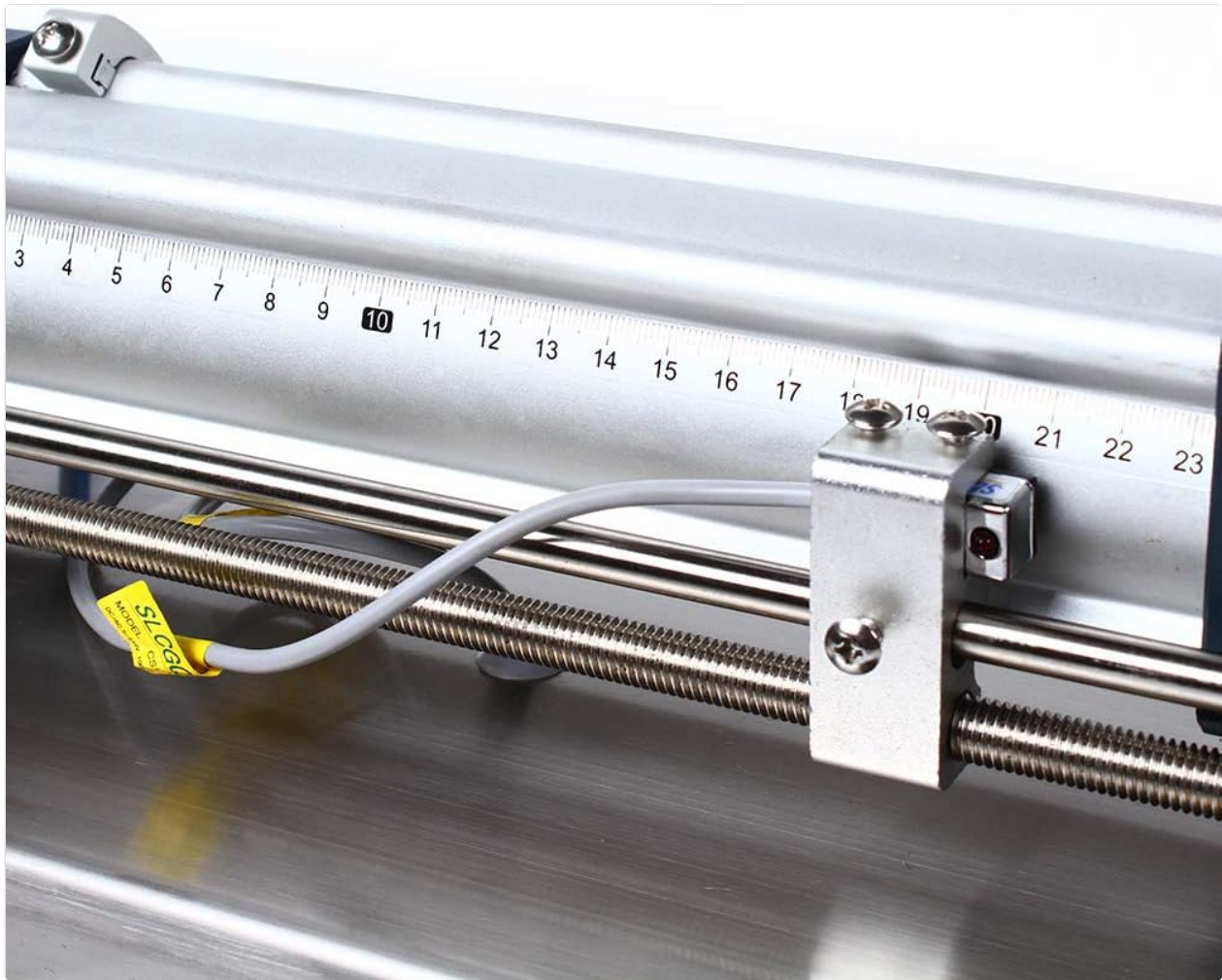


Figure 3: Detailed view of the filling ruler and adjustment mechanism, used to precisely control the dispensed volume.

5.2. Filling Process

1. Ensure the hopper is clean and securely attached.
2. Pour the liquid or paste product into the hopper.
3. Turn on the main power switch.
4. Place the container to be filled under the nozzle.
5. Press the foot pedal to initiate a filling cycle. The machine will draw product from the hopper and dispense the pre-set volume into the container.
6. Release the foot pedal. The anti-drip nozzle will prevent further dripping.
7. Repeat the process for subsequent containers.

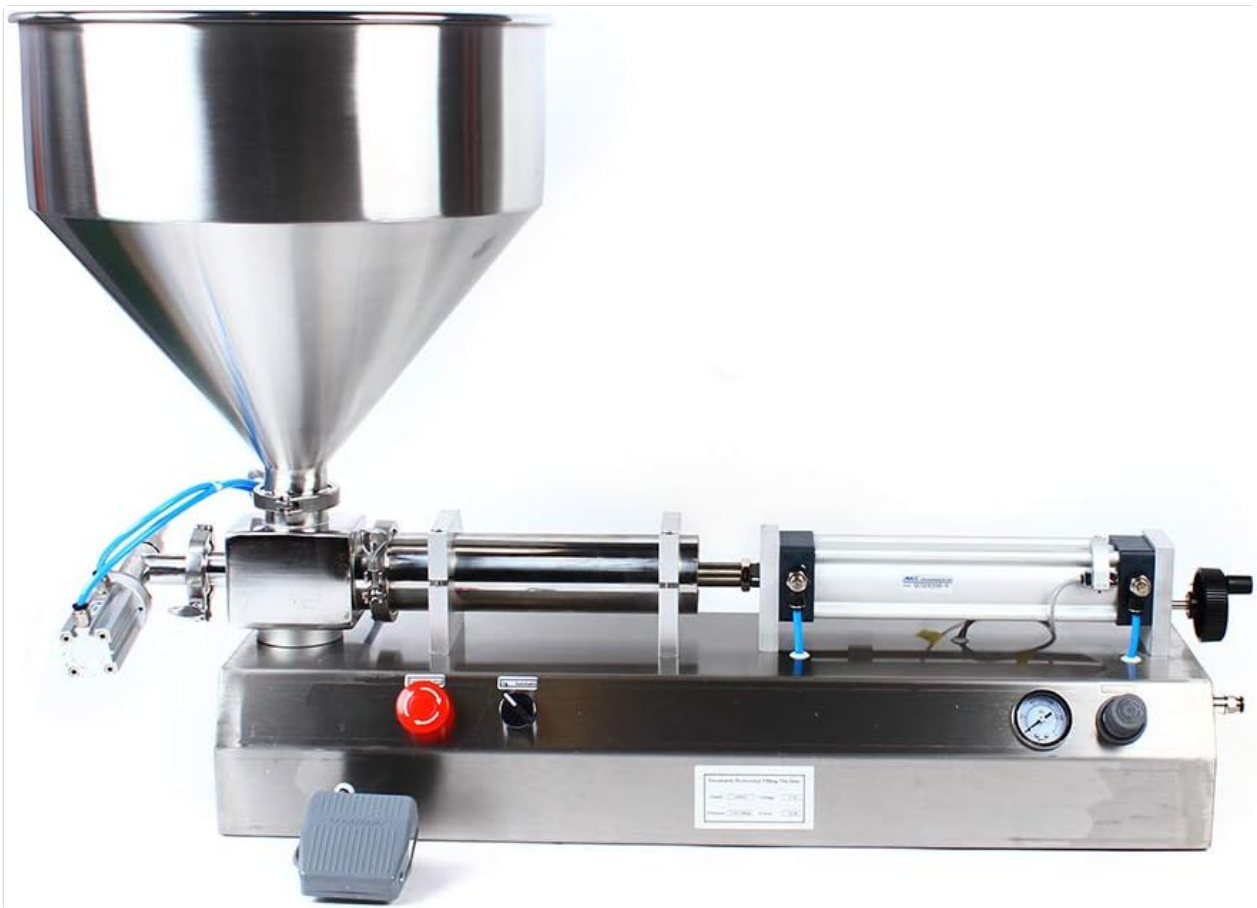


Figure 4: Side view of the machine highlighting the foot pedal for operation and the main control panel.

6. MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your filling machine.

6.1. Cleaning

1. **Disconnect Power and Air:** Always turn off the machine and disconnect both power and air supply before cleaning.
2. **Disassembly:** Utilize the unique buckle structure to easily disassemble the hopper, filling cylinder, and nozzle components.
3. **Washing:** Wash all disassembled parts thoroughly with warm, soapy water or an appropriate food-grade cleaning solution, depending on the product being filled. Rinse thoroughly with clean water.
4. **Drying:** Allow all components to air dry completely or dry with a clean cloth before reassembly.
5. **Exterior Cleaning:** Wipe down the exterior of the machine with a damp cloth. Avoid getting water into electrical components.

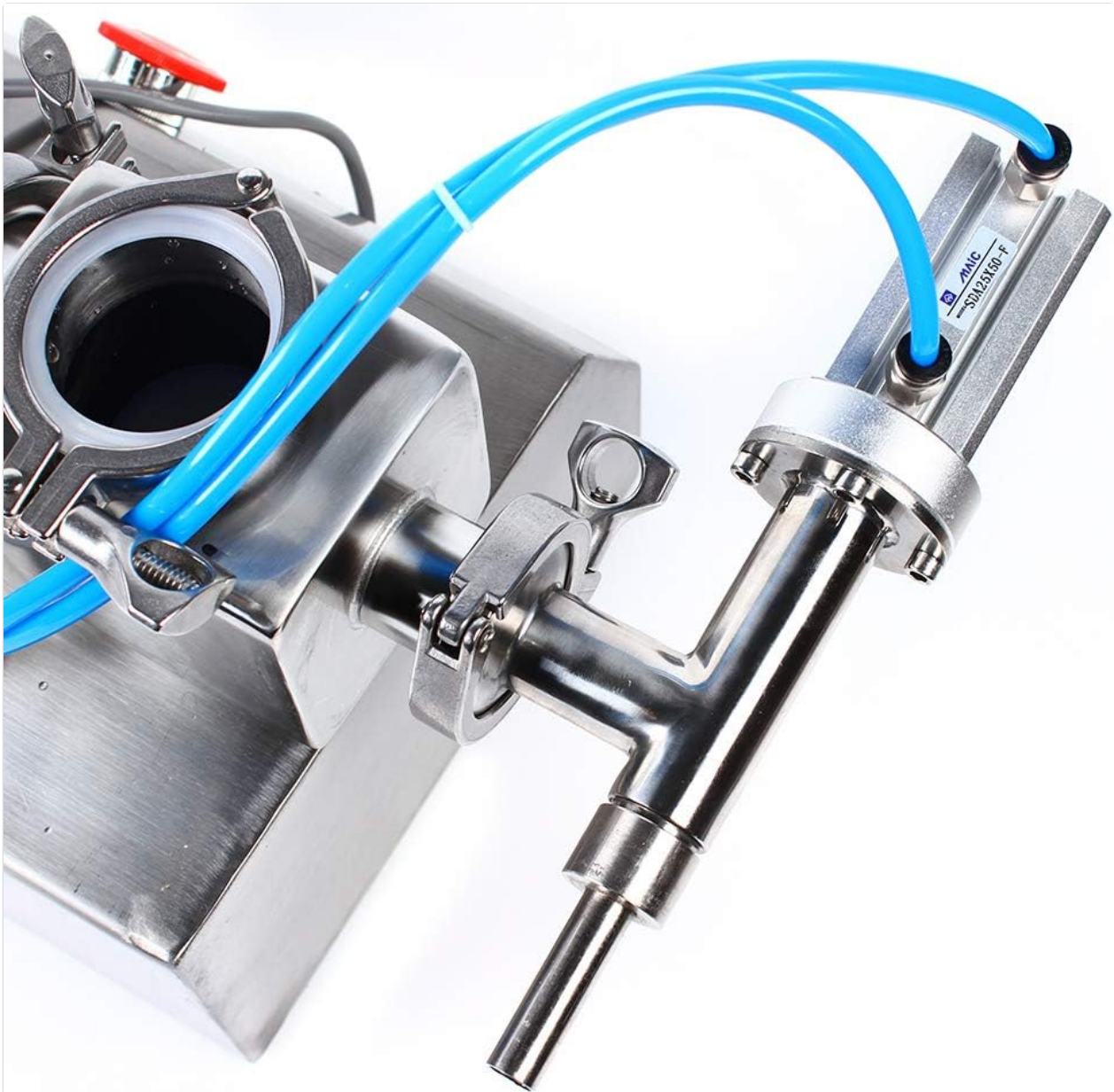


Figure 5: Close-up of the filling nozzle and the quick-release clamp, demonstrating the ease of disassembly for cleaning.

6.2. Lubrication

Periodically check moving parts for smooth operation. Apply a food-grade lubricant to seals and piston rods as recommended by the manufacturer to ensure smooth movement and prevent wear.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your filling machine.

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power switch off; Faulty power cable	Check power connection; Ensure switch is ON; Inspect power cable for damage.
No product dispensed	No product in hopper; Air supply disconnected/low pressure; Nozzle clogged; Foot pedal not pressed	Fill hopper; Check air compressor and connections; Clean nozzle; Press foot pedal firmly.

Problem	Possible Cause	Solution
Inconsistent filling volume	Volume adjustment loose; Air pressure fluctuations; Product viscosity changes	Re-adjust and secure volume setting; Ensure stable air pressure; Maintain consistent product viscosity.
Product dripping from nozzle	Nozzle not fully closed; Worn nozzle seal; Product too thin	Check nozzle assembly; Replace worn seals; Consider product formulation or a different nozzle type.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact customer support.

8. SPECIFICATIONS

- **Model:** B08P7G4VVL
- **Voltage:** 110V 60HZ
- **Power:** 30W
- **Dimensions:** 950 × 350 × 350mm (37 × 13.8 × 13.8 inches)
- **Number of Filling Heads:** 1
- **Applicable Bottleneck Diameter:** 8mm
- **Filling Volume:** 50ml - 500ml (single filling volume)
- **Production Capacity:** 1-25 cans/minute
- **Filling Accuracy:** ±1%
- **Applicable Objects:** Glue, oil, syrup, yogurt, fresh milk, oral liquid, cosmetics, hair care products, seasonings, juice drinks, carbonated drinks, high viscosity liquids and pastes.
- **Material Type:** Liquid, Paste
- **Construction Material:** 304 Stainless Steel
- **Recommended Air Pump Specifications (not included):**Power 800W, Capacity 30L

9. WARRANTY AND SUPPORT

Specific warranty information for the LOYALHEARTDY Pneumatic Liquid and Paste Filling Machine (Model B08P7G4VVL) is not provided in this manual. Please refer to your purchase documentation or contact the seller directly for warranty details and customer support inquiries.

For technical assistance or questions regarding operation and maintenance, please reach out to the LOYALHEARTDY customer service team via the contact information provided at the point of purchase or on the official brand website.