



Delphi Foods Products

UK based Adelphi Manufacturing have successfully delivered a modified fully-automatic filling and capping line for Delphi Food Products Ltd.

The Challenge

Delphi required a filling and capping solution for their varied range of high quality Greek products including Houmous, Taramasalata and Tzatziki, which are filled into 170g, 283g and 430g pots. The containers are heat-sealed before being capped, coded using an inkjet coder, and finally gathered on a rotary collection table.

When asked why Delphi Foods chose Adelphi as their preferred supplier, Managing Director Tony Styllis had this to say: “Adelphi are our first point of contact when we require any filling or capping machinery. They are experts in their field and have always met our requirements with both speed and accuracy.”

The Solution

The machines supplied were modified specifically to meet Delphi Foods’ requirements. The filling machine is the versatile Adelphi Cerberus which is capable of filling various container shapes and sizes and with a few modifications was the obvious choice for Delphi Foods.

A modified decanting feed system for pots was put in place, featuring a vacuum suction into a starwheel. The filling system had an increased diameter inlet to the filling head, and larger than standard pipework to the nozzle. The nozzle was also increased in size to allow for a higher filling speed of the thick product.

A simple control panel allows the operator to adjust the speed of the infeed table, the starwheel and capping head. The capping machine uses the same modified, vacuum suction, decanting feed system as the filler and secures a push fit cap. Caps can be quickly changed for different product runs through the changeover of one small component on the capping head, making the Cerberus very cost effective and efficient to run.

The Benefits

Adelphi machines fill around 80% of all of Delphi Foods products. “It is the high level of after sales service from the efficient, highly skilled support staff, combined with the reliability and high build quality of the machines, which made Adelphi the obvious choice for Delphi Foods.” Tony Styllis then added “Adelphi’s machines have stood the test of time and the new machines have allowed us to double our production over the last year, allowing us to become a great deal more competitive.”