



ADELPHI Masterfil®

DRUM & IBC PROCESSING

Adelphi manufactures the highly regarded Masterfil range of drum and IBC filling and decanting machines.

Masterfil® Boom Filler

Boom Fillers can be specified with a choice of 'flowmeter', 'weigh scale' or 'double acting volumetric' dosing systems, as required. Pre-programmed recipes are selected via a full colour touch screen HMI, and the operator uses controls located at the end of the boom arm to control the fill cycle.

Designed to deliver a wide range of volumes, these fillers are normally used to fill drums, IBCs and other large volume containers; however their versatility often results in their being used to fill smaller containers on a pallet as a back-up to other machines.

In addition, it is possible to specify your Boom Filler with a bench height filling station and dedicated nozzle assembly. In this way, your new boom filling machine can also be used as a semi-automatic bottle filling machine.



	Specification		
MODEL	WEIGH SCALE BOOM	FLOWMETER BOOM	VOLUMETRIC BOOM
Accuracy	±0.2%	±0.2%	±0.2%
Output (per minute)	Dependent on application	Dependent on application	Dependent on application
Height (approx)	Dependent on specification	Dependent on specification	Dependent on specification
Depth (approx)	Dependent on specification	Dependent on specification	Dependent on specification
Width (approx)	Dependent on specification	Dependent on specification	Dependent on specification
Working Pressure	6 Bar (0.6Mpa)	6 Bar (0.6Mpa)	6 Bar (0.6Mpa)
Volume Range	20–1,000 kg	20–1,000 litres	500 ml – 200 litres
Electricity Supply	240V	240V / 420V	240V

Masterfil[®] Drum Decanting Unit

The Masterfil Drum Decanting Unit is designed to automate the process of decanting high value additives from drums or IBCs, in to a blending tank. Favoured by lube oil manufacturers, these units offer levels of precision, repeatability and safety that are extremely difficult to match manually.

Pre-programmed recipes are selected using the full colour touch screen HMI, and on screen instructions guide the operator safely through each stage of the process.

The drum can be tilted to ensure that maximum product removal is achieved. The drum is then rinsed with hot base oil to ensure that product wastage is minimised. Furthermore, in the rinsing kettle hot oil is used to flush the lance of any remaining product, and minimise the opportunity for cross contamination.

Key Features:

- 304 stainless steel construction
- Full colour HMI control
- Rinsing kettle with weigh scale option (from 500 litres to 1,000 litres)
- Drum platform incorporating roller conveyor, tilting mechanism and weigh scale



	Specification
MODEL	DRUM DECANTING UNIT
Accuracy	±0.2kg (minimum of 10 kg)
Maximum Product Viscosity	8,000 Cst
Maximum Product Temperature	100 Celcius
Rinsing Kettle Volume	500 litres – 1,000 litres
Cleaning Pump Output	50 L/min @ 3000 Cst
Decanting Pump Output	50 L/min @ 3000 Cst
Height (approx)	3.2m
Depth (approx)	1.9m
Width (approx)	2.2m
Weight (approx)	1.7m
Working Pressure	5 Bar
Electricity Supply	240V–420V