

scayl

Filling the gap

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Introducing Phil™

scayl



“Your machine came in at a footprint and price-point that could fit in with our existing packaging line and help us achieve a greater packaging capacity”

Larry Burgess - Production Manager

ISLAND ROASTED

Bring your packing into the 21st century with our state-of-the-art filling machines. Forget packing your ingredients by hand or using expensive third-party fulfillers, our machines let you take full control over your packing.

Simply load your ingredients into the top of the hopper, enter your desired weight and it will automatically weigh the ingredients and dispense the exact amount in a matter of seconds, time and time again until you ask it to stop. Less mess and waste in half the usual time.

35% Faster

Our machines are typically 35% faster than packing your ingredients by hand. The time you save on packing can now be spent on growing your business and the reduced costs associated to a leaner production line.

Features

Accurate to within 0.2g

Once you load your products into our machine it will weigh and fill your ingredients to within 0.2g* of accuracy until you tell it to stop. Such precision reduces waste and loss, compared to packing by hand, ultimately saving your business money in the long run.

You can also preset three buttons on the machine to work with different ingredients and with the Phil™ 300/2500/5000 the additional flow gate allows for even greater control.

Fully certified

All our machines are CE Approved and achieved a 5 star Food Hygiene Rating thanks to the use of 304 food grade stainless steel. If you are purchasing a machine for use in a commercial business then it is a legal requirement that it complies with all of these directives in the UK.



Totally versatile

Our range of packing machines are totally versatile and work with a huge range of dry ingredients. Our design is very simple, which means they are extremely reliable and capable of millions of dispenses, without the need for expensive maintenance or onsite engineers. After use, the machines can be easily stored away, thanks to their tiny footprint.

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The story of Scayl began in 2015 when our sister company launched a tea club called BRUU. When they first started, they packed their teas by hand (clean ones of course!) but as they got bigger it was obvious that they needed to speed up production in order to really scale their business.

However, for BRUU, solving this problem proved more complex than they had initially anticipated. Third-party packing specialists were costly and meant they would lose touch with their products whilst the machines available on the market were geared towards companies that had higher volumes, significant capital to invest, lots of space and in-house engineers to keep them running.

So BRUU decided to develop its own machine and in 2015 started using the first model, called the Y-1, which increased production by 90% and reduced waste by 35%.

Soon after BRUU contacted a few companies to tell them about the machine and within a few hours secured a handful of orders and the confidence to go out and create a business promoting the machines. Scayl was then born, on a mission to help businesses scale, grow and conquer and we haven't looked back since!














A few happy customers ↘



Our story



Functions

-  Decrease weight (-)
-  Increase weight (+) & arrow up
-  Reset weight to zero (tear)
-  Left in menu
-  Right in menu & reset pack count
-  Enter function menu
-  Speed slow & confirm menu
-  Speed medium & arrow down
-  Speed fast
-  Start/Stop
-  Dispense ingredients
-  Timed machine empty
-  Side button turns vibrate on/off

Sounds

- Long Beep This dispense is slightly over/under specified weight
- Short Beep This dispense is same as the specified weight
- Prolonged Beep Ingredients jammed, or machine has been *bumped

*Reset the scales by pressing and holding CLEAR, when empty.

Before using the machine, you will need to remove the transit bolts. They are installed to protect the machine during transportation and operating the machine without removal could cause damage. Also remove any bubble wrap inside the machine.

How to remove transit bolts

The transit bolts are located underneath the machine and are usually painted red. On some models you will need to remove the back cover to remove internal transit bolts.

Please refer to the documentation within your order for full details, or visit www.scayl.co.uk/pages/transit-bolts or call us on 01748 349 112

Safety

- ✓ Do not disassemble - to avoid risk of fire, electric shock and injury.
- ✓ Please insert the plug into the power socket fully.
- ✓ During operation, do not shake the machine.
- ✓ When cleaning, wear gloves to avoid injury on internal metal components.
- ✓ Do not operate the machine with wet hands to avoid risk of shock.
- ✓ Machine is suitable for adults only.
- ✓ Ensure the machine is placed on a sturdy, level surface.
- ✓ Avoid putting the machine close to heat sources or excess humidity.
- ✓ Do not overfill the machine beyond its capacity.
- ✓ We recommend installing the machine on a surge protected line.
- ✓ Earth machine to reduce static shocks.

Phil™ is a state of the art weighing and filling machine. Simply load the ingredients into the top of the hopper, enter your desired weight and Phil™ will automatically weigh the ingredients and dispense the exact amount.

Using the machine

1. Plug the machine into the mains & turn it on.
2. Attach foot pedal (if supplied).
3. Ensure it is placed on a stable surface.
4. Press and hold CLEAR to return weight to zero.
5. Press and hold RETURN TO ZERO to reset pack count.
6. Use the Weight +/- to set desired dispense amount.
7. Select speed of dispense SLOW, MEDIUM, FAST.
8. When ready, press START.

The machine will now fill the internal hopper to your desired weight and when the foot pedal is depressed, or movement is detected near the spout, the contents will empty. The cycle will continue until you press STOP, or the machine runs out of ingredients.

Capacity

The machine is limited by the volumetric capacity of the internal hopper, so if you set a weight that exceeds its capacity then your ingredients will spill over into the machine. To dispense larger dispenses it is advised that you break the dispenses into smaller increments.

Accuracy

Accuracy is determined by the speed setting. When set to SLOW, the machine dispenses ingredients slower but has greater accuracy. When set to FAST the machine is less accurate but is faster.

Maintenance

The machine will need periodic maintenance to keep it clean and functioning optimally. We advise using compressed air, a small brush or suction cleaner between dispenses and a full internal clean by removing the covers as required. See FAQ's for more details.

*Perfect for
smaller companies*

Phil™ 300



Phil™ 500



Suitable for	Companies packing up to 300g	Companies packing up to 500g
Weight range*	1 - 300g	1 - 500g
Accuracy*	0.2g	0.2g
Speed*	Up to 20 bags/m	Up to 20 bags/m
Top Hopper Capacity*	2kg	5kg
Energy Rating	A+	A+
CE Certified*	✓	✓
Food Hygiene Rating*	★★★★★	★★★★★
Material	Food Grade (304) Stainless Steel	Food Grade (304) Stainless Steel
Dimensions	43 x 33 x 61cm Microwave size	58 x 40 x 35cm TV size
Net weight	10.5kg	25kg
Power	220v	220v
Mechanism	Vibration Feed	Anti-Gravity Feed
Intelligent Micro-computer	✓	✓
Infrared dispense sensor	✓	✓
Low noise anti-shock absorbers	✓	✓
Adjustable packing speed	Slow, Medium, Fast	Slow, Medium, Fast
Digitally adjustable weight	✓	✓
Auto empty	✓	✓
Easy clean access	✓	✓
Carry handles	✓	✓
Removable nozzles	-	-
Flow control gate	✓	-
Wheeled trolley	-	-
Warranty	12 Months	12 Months
Can be used with...	Dry foods & powders	Dry foods (no powders)

Scayling up?

Phil™ 2500



Phil™ 5000



Suitable for	Companies packing up to 2500g	Companies packing up to 5000g
Weight range*	15 - 2500g	15 - 5000g
Accuracy*	1-5g	1-5g
Speed*	Up to 40 bags/m	Up to 40 bags/m
Top Hopper Capacity*	25kg	40kg
Energy Rating	A+	A+
CE Certified*	✓	✓
Food Hygiene Rating*	★★★★★	★★★★★
Material	Food Grade (304) Stainless Steel	Food Grade (304) Stainless Steel
Dimensions	66 x 38 x 132cm Small fridge size	66 x 38 x 152cm Small fridge size
Net weight	55kg	60kg
Power	220v	220v
Mechanism	Vibration Feed	Vibration Feed
Intelligent Micro-computer	✓	✓
Infrared dispense sensor	-	-
Low noise anti-shock absorbers	✓	✓
Adjustable packing speed	Slow, Medium, Fast	Slow, Medium, Fast
Digitally adjustable weight	✓	✓
Auto empty	✓	✓
Easy clean access	✓	✓
Carry handles	-	-
Removable nozzles	✓	✓
Flow control gate	✓	✓
Wheeled trolley	✓	✓
Warranty	12 Months	12 Months
Can be used with...	Dry foods & powders	Dry foods & powders

Our machines are really easy to use, however here are our most frequently asked questions to help get you started!

What products can be processed by the machines?

Our range of machines specialise in packing dry ingredients that are no larger than 2-3 inches. Ingredients we have used in the machine include particles, powders and granules such as flour, milk powder, plaster, chemical powder, coffee grounds, coffee beans, medicinal herbs, seeds, rice, salt, spices, tea, coffee, nuts, electrical components and much more...

Are the machines suitable for business use?

All our machines are CE approved, which means they have been tested and comply with European Safety Directives (2014/30/EU, 2014/30/EU, 2006/42/EU). They also use Food Grade Stainless steel (304) which can be used in production processes involving food. Finally, our machines come with a 5-star Food Hygiene Rating based on using our machines to pack loose tea into consumer bags.

How do I clean my machine?

We recommend cleaning the machine after each use to avoid any cross contamination. You can remove the top and rear panel of the machine, allowing you full access to clean the machine thoroughly.

We recommend using condensed air to blow the excess product away, which is available in can form or as an electronic system. You can also clean the stainless steel surfaces with anti-bacterial wipes. Please ensure you turn the machine off before any cleaning and wear protective gloves to avoid injury.

What if my machine is not dispensing with the correct accuracy

Our machines use a intelligent micro-computer which can be programmed to work with different ingredients. If your dispenses are not totally accurate we would first recommend ensuring the machine is on a stable surface. You can then adjust the flow gate (not available on the Phil 500) to improve the flow of ingredients.

If these tips do not work we can then help you recalibrate the scales or offer adjustments to your settings.

What is our warranty period?

Our machines are extremely reliable and come with a 12-month warranty. If any issues do arise outside of your warranty period, the simplicity of our machines means most parts can be replaced easily and Scayl carry a full range available for next day delivery.

Terms and conditions

- 1) Range and speed are dependent on the type of ingredients used.
- 2) Our machines are sold as Packing Machines.
- 3) The scales on our machines are not Trade Approved so if you are selling to consumers based on the weight you would need to check the weight on a Trade Approved Scale. More information can be found on the GOV website.
- 4) Scayl is owned by YOLO INC Ltd which attained a 5-star Food Hygiene Rating based on using our machines to pack loose tea into consumer bags.
- 5) Packing claims are based on comparison tests with our machines and packing loose tea by hand using a scoop, funnel and scale.
- 6) Our machines carry the CE mark and conform to the EMC Directive 2014/30/EU (Reference: LCS170518038E May 2017), The Machinery Directive 2006/42/EU and LVD Directive 2014/35/EU (Reference: LCS170518002CS June 2017) under EN 61000-6-4:2007+A1: 2011, EN 61000-6-2: 2005, EN 61000-3-2: 2014, EN61000-3-3: 2013, EN 60204-1: 2006+A1: 2009+A2: 2010; EN ISO 12100: 2010; EN 14121: 2008
- 7) Full terms and conditions are available on our website www.scayl.co.uk.

If you want to change the factory settings for this machine, please follow the instructions below at your own risk:

- 1) Press and hold FUNCTION button for 3 seconds
- 2) Change display from P000 to P808 using the UP/DOWN/LEFT/RIGHT buttons
- 3) Press CONFIRM
- 4) Change display from P000 to P660 using the UP/DOWN/LEFT/RIGHT buttons
- 5) Press CONFIRM
- 6) You are now in parameter mode and it should display S 00
- 7) Click FAST, MEDIUM or SLOW button to assign the new settings to this button
- 8) Now press UP/DOWN to select code between S 00 to S13 & press CONFIRM to enter that setting
- 9) Change parameter settings using UP/DOWN, move across using LEFT/RIGHT and save with CONFIRM

Code	Name	Details	FAST	SLOW
01	Allowable Error	How much error the machine allows (g)	000.2	000.2
02	Rapid Vibration Range	Speed range of rapid vibration	2234	1727
03	Rapid Vibration Speed	Speed of rapid vibration	33	26
04	Rapid Lead	Set point when vibration slows (g)	002.4	002.0
05	Rapid Speed	Rapid filling speed in g/second (s)	6.0	4.0
06	Rapid Vibration Time	Machine stops if no material detected (s)	24	14
07	Slow Vibration Range	Speed range of slow vibration	1118	0014
08	Slow Vibration Speed	Speed of slow vibration	16	12
09	Slow Lead	Set point when vibration inches filling (g)	000.3	000.3
10	Slow Speed	Slow filling speed in g/second (s)	4.0	3.0
11	Slow Vibration Time	Machine stops if no material detected (s)	27	17
12	Avoid Impact Time	ABCD (1=0.2 seconds)	2110	2112
		A = Time to zero weight when door shuts B = Time to record C = Delay time before releasing D = Time to close the door after releasing		
13	Press Time	How many attempts to inch (11) finished	5	5

How to turn off the sensor

To disable the sensor behind the dispensing funnel and use the foot pedal only, remove the black, yellow and red plug located near the LED light as shown. Please gently pull on the coloured wires and it should pop out easily. Do not force it.



Packing by hand is so yesterday...

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SUS
304



Institute of
**Packaging
Professionals**

