Aseptic Filling for Recipe Validation

FS212 & FS212SC Asepto-Fill®

When shelf-stablility matters

There is a growing demand for aseptic filling of liquid products into containers without making use of hot fill or using preservatives and still maintaining an extended shelf life. A frequent problem, especially on small scale, is the sampling, packaging and storage of products without introducing the risk of contamination.

The OMVE Asepto-Fill® has a detailed step-by-step methodology to assist the operator in sterile filling.

Features & Benefits

- Isolated filling chamber with a small controlled over-pressure
- Complete step-by-step instructions to ensure aseptic conditions are consistently maintained
- User controlled operation with PLC supervision & smart Software to monitor the operation
- Works with a wide range of containers and sealing devices for packaging flexibility
- No chemical sterilization of packaging, which minimizes risk of contamination

Applications

- Dairy & dairy alternatives
- Non carbonated beverages
- Juices and concentrates
- Soups and sauces
- Alcoholic beverages

Working Principle

The packaging is brought into the packaging holder and, as a whole, sterilized by gamma radiation treatment. The sealed container holder shall be connected to the working chamber. All interior surfaces within the working chamber are disinfected manually with ethanol or water peroxide. By introducing sterile air into the chamber, a small controlled overpressure is created to prevent contamination from the environment. The PLC is guarding air flow and monitoring whether all the doors are sealed.

A by-pass tube is manually fitted from the filling point to a drainage point. The product line is sterilized with steam or hot water. The temperature at the coldest spot is monitored by the PLC of the Asepto-Fill.

After sterilization, the UHT system is switched to product processing. Packages are manually removed from the packaging holder, filled with the filling nozzle and sealed. Packages are removed via the outlet air lock. The operator is guided step-by-step by the control system.

After production, the system is cleaned (product line with CIP by UHT, cabin manually).

Optional Accessories

- Flow control system for volumetric accurate filling
- Different closing devices to close different packaging types
- Nitrogen jet for lower oxygen in the packaging
- Additional container holders

Specifications

Product code	FS212 Asepto-Fill®	FS212SC Asepto-Fill®
Flow direction	Diagonal	Diagonal
Air flow	1Nm/hr	1Nm/hr
Packaging supply	Gamma radiated plastic bags with flange	Stainless steel containers
Filters		
ULPA-Filter	U16 acc. to EN1822	U16 acc. to EN1822
Filling controlled by	Automatic foot pedal	Automatic foot pedal
Cleaning/ sterilization suitable	CIP/ SIP	CIP/ SIP
Materials		
Product line	SS AISI 316	SS AISI 316
Weights & Dimensions		
Weight	270kg [595lbs]	290kg [639lbs]
L x W x H	1460 x 1150 x 1900mm [57,5 x 45,3 x 75"]	2110 x 1150 x 1850mm [83,1 x 45,3 x 72,8]
Required utilities		
Electrical supply	200-240Vac/ 1ph+N+E/ 50Hz/ 16A or 200-240Vac/ 3ph+E/ 60Hz/ 16A	200-240Vac/ 1ph+N+E/ 50Hz/ 16A or 200-240Vac/ 3ph+E/ 60Hz/ 16A
Compressed air	4-7bar(g) [58-100psi]	4-7bar(g) [58-100psi]
Nitrogen supply (optional)	Max. 3,5bar(g) 15°C [51psi]	Max. 3,5bar(g) 15°C [51psi]
Water supply (if sterile cooler selected)	Max. 3,5bar(g) 15°C [51psi]	Max. 3,5bar(g) 15°C [51psi]

FS212 Asepto-Fill® - Available in Two Versions

FS212 Asepto-Fill®	FS212SC Asepto-Fill®
Microbiological isolated filling bench with CIP, SIP, isolated filling environment. Packaging feed by gamma radiated plastic bags with flange.	Microbiological isolated filling bench with CIP, SIP, isolated filling environment. Packaging feed by stainless steel containers.

Lab & Pilot Equipment   omve

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