Aseptic Filling in Bags Facilitates Validation

FS218 Aseptic Bag Filler

When product shelf-stability 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 issue, especially on small scale, is the sampling, packaging and storage of products without introducing the risk of contamination.

The FS218 is the ideal solution if samples with extended shelf life are required.



Features & Benefits

- Compact design
- Suitable for a wide range of products
- Step-by-step instructions to ensure consistent aseptic conditions
- Seamless integration with OMVE HT220 or HT320 HTST/UHT systems
- No chemical sterilization of packaging, which minimizes risk of contamination

Applications

- Fruit & vegetable juices & purees
- Dairy products
- Desserts & puddings
- · Baby food
- Soups & sauces
- Plant-based products

Working Principle

The pre-sterilized bag (sizes from 0,75-10 liters) is connected into the filling chamber. The small chamber separating the gland membrane to the product is steam flushed to clear out the air and then sterilized by steam. The top membrane of the gland is pierced to fill the bag. After filling, the bag is heat sealed. No chance of contamination during filling can occur.

Place the bag in the filler

Sterilization of the Forehead plunger pierces top membrane

Filling of the bag membrane

Heat seating of the bottom membrane

Take the bag out













Optional Accessories

- Electromagnetic flow meter
- 32mm filling gland (16mm standard)
- 15 liter buffer tank

- Brix meter
- Condensate flush
- Data logger

Specifications

Product code	FS218 Aseptic Bag-in-Box Filler	
Bag sizes for filling cycle w/ 16mm gland	2 x 10 Liter bags/ min 3 x 4 Liter bags/ min 4 x 2 Liter bags/ min	
Sterilization time	10-12 sec	
Filling accuracy	+/- 1%	
Filling temperature	Up to 80°C	
Particles (soft)	<7mm	
Filling controlled by	Two-hand control	
Cleaning/ sterilization suitable	CIP/ SIP	
Materials		
Product line	SS AISI 316	
Frame	SS AISI 304	
Weights & Dimensions		
Weight	210kg [462lbs]/ 247kg [544,5lbs] with buffer tank	
LxWxH	920 x 830 x 2030mm [36,2 x 32,7 x 80"]/ 920 x 830 x 2630mm [36,2 x 32,7 x 103,5"] with buffer tank	
Required utilities		
Electrical supply	200-240Vac/ 1ph+N+E/ 50Hz/ 16A or 200-240Vac/ 2ph+E/ 60Hz/ 16A	
Compressed air	6-7bar(g) [87-100psi]	
Steam	Max. 3,5bar(g) [51psi]	
Water supply	Max. 3,5bar(g) [51psi]	
Condensate	Drain	

FS218 - Available in Two Versions





FS218 Filler	FS218 Filler with buffertank
Aseptic bag filler with CIP, SIP and flow control	Aseptic bag filler with CIP, SIP, buffer tank and flow control

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