Hygienic ESL Filling & Closing Bench

FS211 Clean-Fill®

When hygienic filling is your priority

There are still many laboratories and pilot plants that fill and close a heat-treated product in an open, contaminated atmosphere. Moreover, the filling line has not been part of a CIP and/or SIP procedure. This will create unacceptable variations in the quality of your trials and doesn't give a representative simulation of an industrial process line.



With the specially designed Clean-Fill, OMVE offers the widest range of filling benches for laboratories and pilot plants within the food industry. Different packaging can be filled and closed within the hygienic environment, while minimizing contamination & oxygen in the headspace.

The Clean-Fill FS211 is a stainless-steel filler with a filling point. A foot pedal for filling the containers is controlled by an automatic hygienic valve. A temperature sensor is included in the system at the coldest spot as well as a touch screen to display the temperature during sterilization. The condensate cooler ensures controllable cooling of the pressurized water or steam during SIP. Together with an OMVE UHT the highest level of automation during SIP, production & CIP can be reached.

Features & Benefits

- · Sterile down flow filling bench with adjustable front window
- · Minimum height of the unit, no need for disassembling
- Complete stainless-steel system
- Integrated cleaning loop Integrated in sterilization loop CIP/ SIP capable
- Aseptic control valves
- Touch screen control & Software guided for SMART operation

Applications

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

Working Principle

The Clean-Fill creates a class 100 working environment, ensuring protection for (non-hazardous) products.

The continuous down flow, created by the sterile air coming from the HEPA-filter, prevents inflow of contaminated air from outside the filling bench. The hygienic filling nozzle (part of the cleaning and sterilization) is located inside the filling bench. The filling is controlled by the foot pedal or optional volume control on the display. This gives you full freedom to handle the packaging with your hands and minimize contamination.





Optional Accessories

- Closing devices such as:
 - Crown cork sealer
 - Heat sealer
 - Can seamer/ Screw Capper
- Different heights filling point

- UV lamp for disinfection
- Filling flow [volumetric] control
- Nitrogen flush for packaging
- Larger versions ('Extended') available

Specifications

Product code	Clean-Fill® ESL-12	Clean-Fill® ESL Extended-16	Clean-Fill® ESL Extended-20	
HEPA-Filter	H14 acc. to EN1822	H14 acc. to EN1822	H14 acc. to EN1822	
Filling controlled by	Automatic foot pedal	Automatic foot pedal	Automatic foot pedal	
Cleaning/ sterilization suitable	CIP/ SIP	CIP/ SIP	CIP/ SIP	
Materials				
Product line	SS AISI 316	SS AISI316	SS AISI316	
Weights & Dimensions				
Weight	260kg	327kg	388kg	
LxWxH	1300 x 1100 x 2070mm [51 x 43,3 x 81,5"]	1900 x 1100 x 2070mm [74,8 x 43,3 x 81,5"]	2220 x 1100 x 2070mm [87,4 x 43,3 x 81,5"]	
Required utilities				
Electrical supply	200-240Vac/ 1ph+N+E/ 50Hz/ 16A or 200-240Vac/ 3ph+E/ 60Hz/ 16A			
Compressed air	6bar(g) [87psi]			
Water supply (if sterile cooler is selected)	2,5bar(g) 15°C [36psi 60°F]			

FS211 Clean-Fill® - Available in Three Sizes







Ultra Clean Filling FS211-11	Ultra Clean Filling FS211-16	Ultra Clean Filling FS211-20
When space matters	When capability matters	When quantity & throughput matters
 Compact Suitable for small spaces Surface area ideal for a few empty/ filled packages or containers 	Increased space with 50% more space than the original to enable surface area for bottles packaging & closing devices Convenient for two filling points and nitrogen flushing	 Largest filling cabinet Suitable for having several closing devices at the same time More filling capabilities More containers

OMVE Netherlands B.V. De Meern, The Netherlands Tel +31 30 241 00 70 sales@omve.com OMVE Americas Inc. Milton, Canada Tel +1 416 986 8442

omve.com

