# Assepte Bag Filer

# When shelf life is your priority

There is a growing demand for aseptic filling of liquid products into packaging 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 risk of contamination. The OMVE Aseptic Bag in Box Filler gives you the highest assurance of Aseptic Filling on small scale.

### Unique features

- Compact design
- Controlled by Touch screen
- Suitable for a broad range of products
- No chemical sterilization of packaging with risk of contamination
- Seamless Integration with OMVE HT220 or HT320 HTST/UHT systems

### Standard accessories

- Electric Magnetic Flow meter
- 16mm filling gland (32mm optional)
- 15 liter buffer tank
- Brix meter
- Divert valve
- Condensate flush
- Data logging

### **Applications**



Confectionery



Fruit and vegetable juices & purees



Dairy products



Desserts & puddings



Baby food



Sauces and soups

## Working Principle

Place the bag in the filler

Sterilization of the top membrane

orehead plungpierces the top membrane

Filling of the bag

Heat sealing of the bottom membrane

Take the bag out

The pre-sterilized bag (sizes from 2-10 liters) is connected into the filling chamber. The small chamber separating the gland membrane to the product is steam flushed to get rid of the air and then sterilized by steam. Remember that the membrane has very little bioburden. The top membrane of the gland is pierced to fill the bag. After filling, the bag is heat sealed. In this way no chance of contamination during filling can occur.















# **Specifications**

Bag sizes	From 2liter up to 10liter
Filling cycle	
With 16mm filling gland*	2x 10 liter bags / min
	3x 5 liter bags / min
	4x 2 liter bags / min
Sterilization time	10-12sec
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
Dimensions	
LxWxH	920 x 830 x 2030 mm [36.2x32.7x80"]
Weight	210kg [463lbs]
Utilities	
Steam	3-5 bar(g)
Electrical	200-240Vac /1ph+N+E /50Hz/ 16A or 200-240Vac /2ph+E /60Hz/ 16A
Compressed Air Supply	6-7 bar(g) [87-100psi]
Water supply	Max 3.5 bar(g) [51psi]
Condensate	Drain

<sup>\*</sup> optional 32mm gland



# Aseptic Bags From 5L to 200L

Higher capacities on request



### Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a preferred supplier to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the highest industry standards.
- ✓ OMVE systems come with a two-year warranty.
- ✓ OMVE systems carry CE certification.
- ✓ OMVE offers the most comprehensive service available on the market.

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