


# Filling & closing devices for liquid food processing

Flexible, precise, and adaptable to any application

	<p><b>FS104</b> Pneumatic Crown cork sealer</p>	<p>Portable, flexible and can be easily set up on top of a table. Two hand safety control for easy and safe operation. Easily integrates with FS211 &amp; FS212. Seams 800cans/hr</p> <p style="text-align: right;">Dimensions 300 x 200 x 600mm</p>
	<p><b>FS104</b> Manual Crown Cork sealer</p>	<p>Stand alone crown cork sealer. Easily integrates inside FS211 and FS212</p> <p style="text-align: right;">Dimensions 650 x 254 x 340mm</p>
	<p><b>FS105</b> Pneumatic Screw Capper</p>	<p>Ergonomically built with Pneumatic functioning (max 5 bars). Easily adapts to various heights (130mm-410mm) and various diameters (40mm-160mm) Equipped with two levers controls for better functionality. Easily produce up to 500-600 bottles/hr</p> <p style="text-align: right;">Dimensions 300 x 300 x 550mm</p>
	<p><b>FS106</b> Bench-top Can seamer</p>	<p>Lab scale bench top can seamer which can be easily intergrated with OMVE's FS211 filling system. Easily seam cans with a diameter of 40-99mm. Stand alone can seamer. Easy to clean and maintain.</p> <p style="text-align: right;">Dimensions 740 x 300 x 600mm</p>
	<p><b>FS107</b> Can seamer</p>	<p>Versatile filling, closing and sealing capabilities. Stainless steel built making it ideal for wet surfaces. Polycarbonate plastic cover to prevent splashing. Built in locking mechanism and emergency button for operator safety. Seams 800 cans/hr (Can height 20-150mm) Ideal for shelf life testing.</p> <p style="text-align: right;">Dimensions 400 x 650 x 1550mm</p>



	<p><b>FS108</b> Heat Sealer</p>	<p>It is designed to be placed inside OMVE's FS211 making it an Integrated can seamer for Clean Fill system. Easy to clean, maintain and operate. Easy to use in production.</p> <p style="text-align: right;">Dimensions 300 x 300 x 550mm</p>
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#### Applications:

- ✓ For Carbonated beverages like soft drinks
- ✓ For Carbonated Spirits and Alcoholic drinks
- ✓ For high acid beverages
- ✓ For Dairy and other plant-based beverages
- ✓ For noncarbonated beverages like juices
- ✓ For alcohol-free beer & energy drinks

#### Features and Benefits

- ✓ Energy and Process efficiency for increased shelf life of products
- ✓ Safety guards for operator safety
- ✓ Long lasting and robust for durability
- ✓ Adjustable height to fill various sizes of packaging
- ✓ Accurate filling and Hygienic filling to minimize risk posed by allergens or contaminants

#### Why OMVE

- ✓ OMVE is the preferred supplier to leading multinationals that develop beverages in R&D labs and require pilot plant equipment. OMVE has over 5000 satisfied customers worldwide, since 1993.
- ✓ OMVE systems are designed and manufactured according to the highest industry standards and come with standard warranty.
- ✓ OMVE's full range of lab testing equipment includes equipment for carbonation, homogenization, filling & closing, de-aeration, crystallization & aeration, CIP, blending & mixing, fermenting, buffering, batch cooking and more.
- ✓ OMVE offers the most comprehensive service, including online assistance, worldwide.

*We speak fluent Filling and Closing devices — Let's Talk*



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