

Compact filling point

FS109 & FS110 Bench-Top Filling Point

Economical, compact and user-friendly

The OMVE Bench-Top Filling Point Filling samples doesn't always necessitate a fully sterile environment, particularly when stability or shelf life tests aren't required, and the samples are consumed quickly. For these less stringent requirements, we've developed two convenient options: the FS109 manual filling point and the FS110 automatic filling point.

Both systems are designed to connect directly to the UHT

product line and integrate seamlessly into a loop with the UHT for CIP (Clean-In-Place) and SIP (Sterilize-In-Place) purposes.



Features & Benefits

- Compact
- Economical
- Straightforward operation
- CIP and SIP ready

Applications

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

Working Principle

The automatic filling point FS110 is operated by a foot pedal, controlling an automated valve. The manual filling point FS109 is operated by a manually operated valve. When the filling point is not fed, the product will automatically divert to the drain on the UHT. For CIP and SIP purposes, a tube for creating a loop back to the UHT is supplied.



FS109 & FS110



FS109 Bench-Top Manual Filling Point



FS110 Bench-Top Automated Filling Point

Specifications

Product Code	FS109 Bench-Top Manual Filling Point	FS110 Bench-Top Automated Filling Point
Filling controlled by	Manual valve	Automatic foot pedal
Cleaning / Sterilization suitable	CIP/ SIP	CIP/ SIP
Materials product line	SS RVS316	SS RVS316
Weights & Dimensions		
Weight	25kg [55lbs]	25kg [55lbs]
L x W x H	500 x 300 x 600mm [20 x 12 x 24"]	500 x 300 x 600mm [20 x 12 x 24"]
Required utilities		
Compressed air	-	6-7 bar(g) [87-101 psi]
Electrical supply	-	200-240Vac/ 1Ph + N/ 50Hz/ 6A or 200-240Vac/ 3Ph + N/ 60Hz/ 6A

HT220 with integrated FS110

