

Asepto-Matic Precision and Automation

FS215 Asepto-Fill® with Conveyor Belt

Delivering Results You Can Trust

In the Food and Beverage Industry, obtaining consistent, aseptic samples from large production batches has long been a challenge. Traditional methods often involve complex procedures that are time-consuming, costly, and prone to variability due to human intervention or contamination risks. These inefficiencies can lead to inconsistent results, compromise product safety, and strain operational resources.

At OMVE, we recognize that manufacturers require smarter, more reliable solutions to tackle the challenges of aseptic filling. That's why we developed the FS215 Asepto-Fill® with conveyor belt – a groundbreaking system that transforms aseptic filling through seamless automation and precision.

The FS215 Asepto-Fill® automates every step of the process: continuously feeding disinfected sterile bottles, automatically removing lids, accurately filling bottles, and securely replacing screw caps – all within a sterile, tightly controlled environment.

By significantly reducing manual intervention, this innovative system optimizes efficiency and minimizes labor costs, requiring just one operator to manage the process. The FS215 empowers food innovation to achieve greater production efficiency by delivering unmatched accuracy, consistency, and safety.

Features & Benefits

- Higher Throughput: increased filling capacity supports larger sample sizes.
- Automated Bottle Feeding: Conveyor belt system eliminates manual loading for uninterrupted production.
- Reduced Costs: Automation minimizes labor requirements and operational downtime.
- Sterile Integrity: Positive-pressure isolation chamber combined with validated fogging and SIP systems.
- Consistent Accuracy: Volume dosing guarantees precise filling for every bottle, simplified operation
- Data Traceability: Critical Control Point monitoring with data logging for quality assurance.

Applications

- Dairy products
- Low-acid beverages
- Plant-based products
- Juices and concentrates
- Tube feeding formulation
- Functional beverages
- Nutraceuticals & medical food

Working Principle

Bottles are added to the conveyor belt, which transports the bottles to a pre-entry section for decontamination using fogging system. When disinfection procedure finishes, the disinfected bottles enter FS215 Asepto-Fill® filling chamber in two separate lines. Before filling can take place the cabinet is sterilized by a mist in the filling cabinet. Once sterilized, the bottles are automatically transferred to the filling cabinet, where in sequence the capper will decap the bottle first, then the bottle moves further to be filled up and lastly the tack system will move back to place the cap back again.



Specifications

Product code	FS215 Asepto-Fill® with conveyor belt
Flow direction	Downward
Air flow	0.45m/s
Operators required	One
Type of decontamination	Automated fogging
PET bottle loader w/ automatic decontamination	Yes
HEPA-Filter	ULPA U17 in compliance with EN1822
Filling controlled by	Volumetric control
Cleaning/ sterilization suitable	CIP/ SIP
Capacity	100 - 200 L/h based on 0.25mL sterile PET bottles [packaging]
Materials	
Product line	SS AISI 316
Weights & Dimensions	
Weight & L x W x H filling system	480kg [1058lbs] & 2934 x 988 x 1943 mm [115,5 x 38,9 x 76,5"]
Weight & L x W x H conveyor belt	307kg [677lbs]& 2400 x 600 x 933 mm [94,5 x 23,6 x 36,7"]
Required utilities	
Electrical supply	380-400 VAC/ 3ph+N+E/ 50Hz/ 16A or 220-240VAC/ 3ph+E/ 60Hz/ 16A
Compressed air	4-7bar(g) [58-100psi]; 5Nm/hr
Nitrogen supply (optional)	Max. 3,5bar(g) [51psi]
Water supply	Max. 3,5bar(g) [51psi]

Packaging type	
Manufacturer	Gosselin
Bottle shape	Octagonal bottle 250ml PET assembled
Color of the secondary body	Natural, transparency equivalent to glass
Height	135.00 (mm)
Diameter	63.00 (mm)
Material and color of the bottle	Natural PET [polyethylene terephthalate]
Material of the secondary body	HDPE
Nominal capacity	250ML
Weight (with cap)	42 gram per bottle
Type of closure	31mm Tamper evident cap, HDPE screw cap
Food contact	Raw material compliant with regulation EC N°1935/2004
Sanitary Assurance Level	Sterility Assurance Level (SAL) of 10-3 by irradiation method compliant with the requirements of ANSI/AAMI/ISO 11137

