FS-212: Asepto-Fill®

Aseptic Filling & Closing bench

with great accuracy and reproducibility

Introduction OMVE Asepto-Fill®

There is a growing demand for aseptic filling of liquid products into containers without making use of hot fill or using preservations 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 Asepto-Fill now enables small scale production to produce packaged samples aseptically, at a fraction of the cost and time compared to industrial aseptic filling systems.

The Asepto-Fill is unmatchable by other filling systems in the market.

Features	Benefits
• Aseptic filling when linked to a suitable UHT processing system.	• Extended shelf life.
• The filling chamber is isolated with a small over-pressure	• Minimise risk of environmental contamination
• Complete step-by-step instructions to ensure hygienic standards are maintained	• Easy to operate
• User controlled operation with PLC supervision	• Minimises operator errors
• Caters for a wide range of containers and sealing devices.	• Very flexible in types of containers
• Optional: filling at low oxygen level	• Reduces oxidation
• Handles flow rates from 10 to 100 l/hr	• Combines with different heat treatment systems
• Integrated automation and controls	• Easy to install and combine with a broad range of heat treatment systems
• No chemical sterilisation of packaging	• No chemical contamination potential

Physical and Operation Description

The OMVE Asepto-Fill comprises a sealed working chamber, a container holder and an outlet air-lock. The working chamber is equipped with a filling nozzle, a container sealer and a nitrogen jet. The front window with adjoined gloves allows the operator to take direct control of filling and sealing the containers. The container holder with pre-sterilised containers is joined with the working chamber. The outlet air-lock, to remove filled containers, is located on the other side of the working chamber.

For aseptic processing an entire system must be cleaned and sterilised. The sterilisation process, is a predefined series of operations, all of which need to be completed to ensure commercial sterility. The overall process is defined by the PLC program, which is operated via a touch screen control panel.

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Optional Accessories

- Automatic Controlled Filling System
- Can Closing Device
- Crown Cork Closing Device
- Screw Cap Closing Device
- Hot Sealer
- Low Oxygen System
- Outlet Air Lock
- Container Holder

Full Aseptic Processing Line

OMVE produces small scale full aseptic processing lines, which can consists of:

- Direct steam injection UHT systems
- Indirect heated tubular or plate heat exchanger UHT systems
- Inline micro-wave heated UHT system
- Scraped Surface heat exchanger system
- Inline de-aerators with rotary disc or spray nozzles
- Inline Homogeniser executed semi or fully automatic controlled
- Sterile buffer tanks/ mixing tanks/ fermentation tanks
- Aseptic filling and closing systems
- Integrated Scada / logging system

Specifications

Mechanical Parameters

Material Product line	SS 316
Material Housing	SS 304

Overall Dimensions

Height	1.75 m
Width	1.70 m
Depth	1.05 m
Working chamber dimensions	
Height	0.60 m
Width	0.90 m
Depth	0.50 m
Volume	2.5 m3
Weight	220 kg

Utilities required

Electric Supply	220-240 V / 1 ph/ 50 Hz
Nitrogen Supply (optional)	max. 3.5 bar(g)
Compressed Air Supply	6-7 bar(g)

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