

FS-212: Asepto-Fill®

Aseptic Filling & Closing bench with great accuracy and reproducibility



Introduction OMVE FS212 Asepto-Fill®

There is a growing demand for aseptic filling of liquid products into containers 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 Asepto-Fill enables small scale production to produce packaged samples aseptically, at a fraction of the cost and time compared to industrial aseptic filling systems.

The OMVE Asepto-Fill includes all equipment and a detailed step-by-step methodology to assist the operators in filling sterilised containers. The process is overseen by a PLC (programmable logic controller) and operated by a touch-screen interface. This not only guides the operator through the vital cleaning and sterilisation activities, but also ensures that positive responses are obtained at each stage of the process, ensuring the effectiveness of the aseptic filling operation.

Since many of the operations are under manual control, the OMVE Asepto-Fill is ideal for R&D departments and pilot plants applications. This unique equipment is flexible in operation, easy to use and assures the highest hygienic conditions during operation.

The Asepto-Fill is unmatched by other small scale filling systems in the market.

Features

- Aseptic filling on small scale
- User controlled operation with PLC supervision
- Caters for a wide range of sealing devices.
- Optional: filling at low oxygen level
- Integrated automation and controls
- No chemical sterilisation of packaging

Benefits

- Simulates industrial aseptic systems.
- Minimises operator errors
- Very flexible in types of containers
- Reduces oxidation
- Easy to install
- No chemical contamination potential

Operation Description

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. Some of these operations are manual, others automatic. However, the overall process is defined by the PLC program, which is operated via a touch screen control panel.

Sterilisation

The containers are brought into the container holder and, as a whole, sterilised by gamma radiation treatment. The sealed container holder can be joined with the working chamber.

The working chamber has first to be cleaned and can then be sealed. The working chamber is disinfected manually. By introducing sterile air in the chamber a small over-pressure is created to prevent contamination from the environment.

The product line is sterilised by pressurised hot water or steam (e.g. 121°C [~250°F] for 30 minutes). The temperatures at the coldest spots are monitored by the PLC of the Asepto-Fill.

Optional Accessories

- Automatic Controlled Filling System
- Can Closing Device
- Crown Cork Closing Device
- Screw Cap Closing Device
- Hot Sealer
- Low Oxygen System

Specifications

Overall Dimensions	
Height x Width x Depth	1750 x 1700 x 1050mm [68.9" x 66.9" x 41.3"]
Working chamber dimensions	
Height x Width x Depth	600 x 900 x 500mm [23.6" x 35.4" x 19.6"]
Utilities	
Nitrogen Supply (optional)	max. 3.5 bar(g) [~50.7 psi(g)]
Compressed Air Supply	Max. 6bar(g) [~87 psi(g)]
Electrical requirements	230V / 1ph / 50Hz / 16A
	Other electrical requirements available on request