

Bulk Aseptic Fillers



AF2000 Imperial



AF200 Classic

ABF2000



Bulk aseptic fillers for a wide variety of products and packages

Bulk JBT Aseptic Fillers

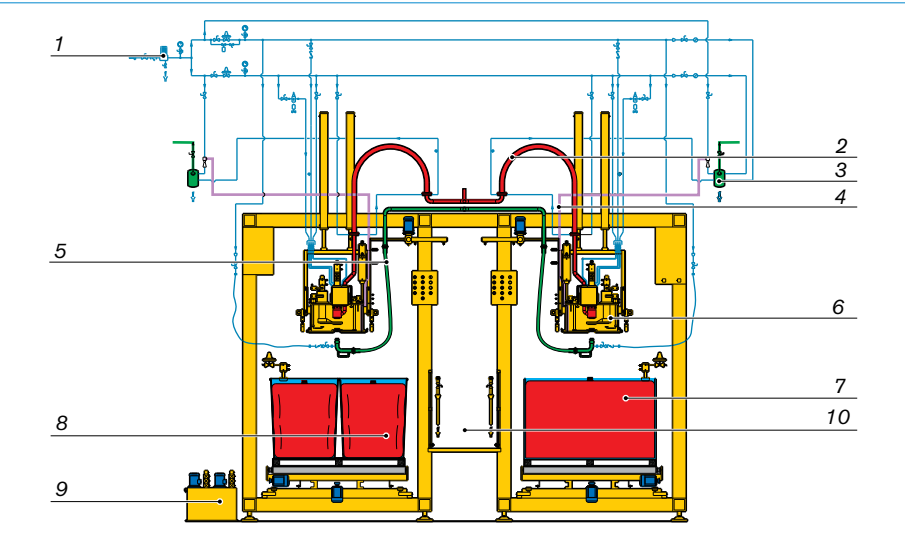
Features and benefits

Designed to fill fluids, concentrates and particulate products, our aseptic fillers provide high production speeds achieved by a newly designed head system, improved reliability from a fully PLC-controlled self-diagnostic operational mode, greater versatility in meeting various packing standards with different products, complete sanitation through an automatic CIP system, an aseptic filling chamber which can be opened without losing asepticity, roller conveyors under the dosing and filling platform to eliminate palletizers or similar devices, and “steam only” sterilization of the filler head(s). No chemicals or sterile gases (sterile water, nitrogen, etc.) are used. Your profitability is increased by keeping consistent fill weight accuracy and by reducing labor costs.

Products/Uses Application

Would your ideal aseptic filler fill various bag sizes? Would you like your aseptic filler to provide high production speed, fill weight accuracy and reduced labor costs? JBT's total commitment to fruit and vegetable processing has led to the development of an innovative series of Bulk Aseptic Fillers. Our fillers have been created to satisfy your needs, improve your overall operating efficiency, minimize downtime for maintenance, make clean up easy and, to top it off, are aesthetically pleasant. Flexible and reliable, our aseptic fillers can fill various size bags with different size spouts. JBT's aseptic fillers feature an easy-to-operate control system, therefore, with only a few minor adjustments the filler is quickly and efficiently adapted to meet your filling needs.

	AF200 Classic		AF2000 Imperial	ABF2000
SIZE OF PRE-STERILIZED BAGS	10-220 l (5-60 gal)		220 l (55-60 gal) 1200 l (300 gal)	220 l (55-60 gal) 1200 l (300 gal)
HANDLING	Drums in a line		4 drums on pallet Bins/Eurobins	4 drums on pallet Bins/Eurobins
SPOUT DIAMETER (INCHES)	1"	1"-2"	1"-2"	2"-2,5"-3" with sealed spout
VERSIONS	Single head Twin head		Single head Twin head Triple head	Single head Twin head
WORKING SPEED	30 bags/h (220 l) (SH) 55-60 bags/h (220 l) (TH)		30 bags/h (220 l) (SH) 5-6 bags/h (1200 l) (SH) 55-60 bags/h (220 l) (TH) 12 bags/h (1200 l) (TH)	25 bags/h (220 l) (SH) 50 bags/h (220 l) (TH)
PROCESSABLE PRODUCTS	With pH<4,5		With pH<4,5	High and low acidity



1. Steam circuit
2. Product circuit
3. Steam condenser barrel
4. Steam condensate extraction
5. Sterilization circuit
6. Filling head
7. Bin filling
8. Drums on pallet filling
9. Hydraulic powerpack
10. Operator working zone

1. Products for AF2000 Imperial and AF200 Classic
2. AF2000 Imperial
3. AF200 Classic with size changeover for small bags



4. AF200 Classic
5. Products for ABF2000
6. ABF2000

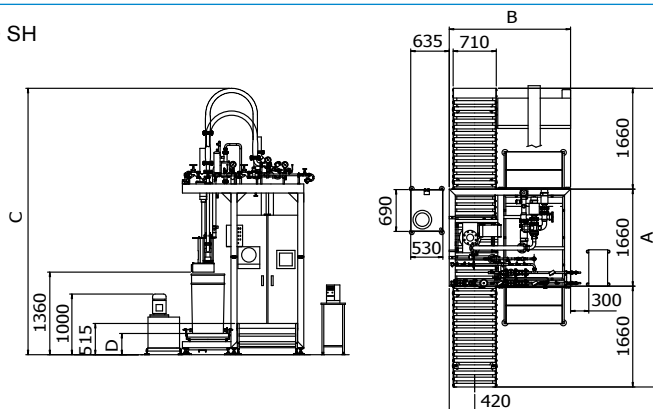


SUITABLE FOR LOW ACID PRODUCTS

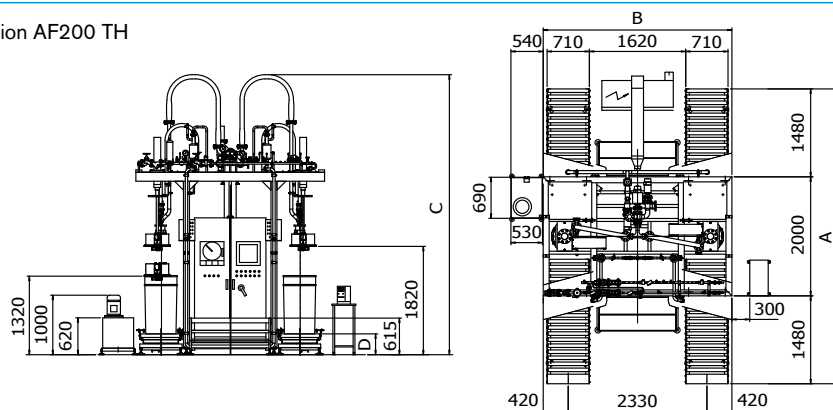


AF200 Classic

Version AF200 SH

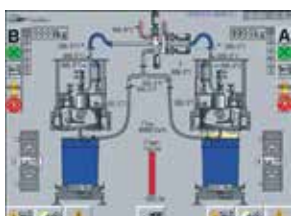


Version AF200 TH



Approximate Specifications

Aseptic Filler version	AF200 TH	AF200 SH
Overall length (A)	4960 mm (16'-3 9/2")	4920 mm
Overall width (B)	3170 mm (10'-4 51/64")	2000 mm (6'-6 47/64")
Overall height (C)	4705 mm (15'-5 15/64")	4930 mm (14'-4 53/64")
Feed height drums (D)	350 mm (1'-1 25/32")	
Horsepower total	3 kW	1.5 kW
Water consumption	0.8 m³/h (210 US gall/h)	0.4 m³/h (110 US gall/h)
Net weight	3200 Kg (7055 lb)	1000 Kg (2204 lb)
Steam consumption	200 Kg/h (441 lbs/h) 8-0 bar (120-150 psi)	110 Kg/h (245 lbs/h) 8-10 bar (120-150 psi)
Air	6 Nm³/h (3.6 Ncu ft/min.) 6-8 bar (90-120 psi)	3 Nm³/h (1.8 Ncu ft/min.) 120-150 bar (90-120 psi)



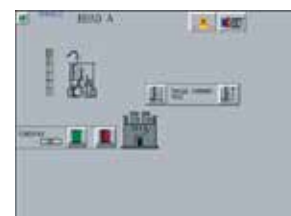
Main page



Manual control page



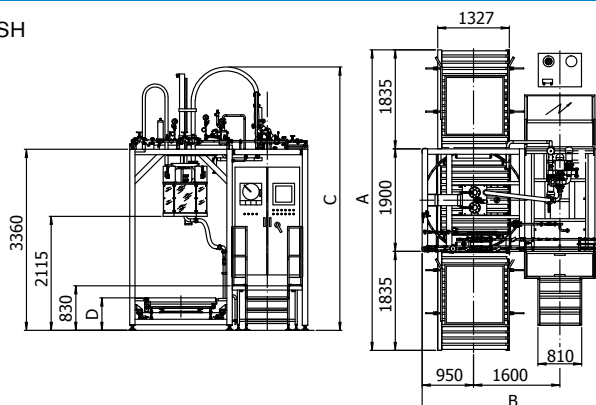
Machine status page



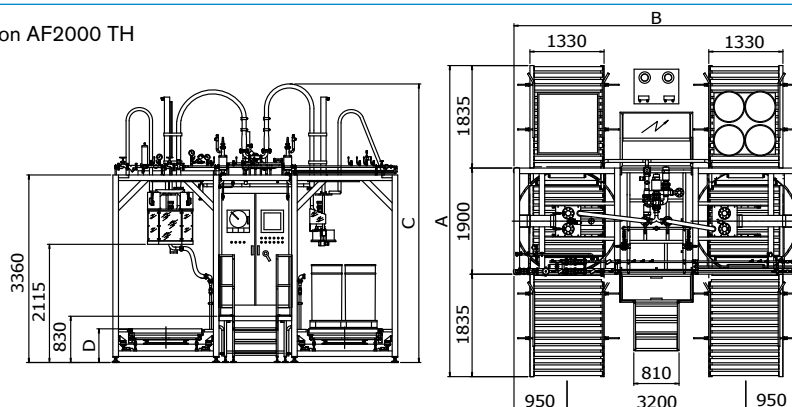
Head vertical displacement page

AF2000 Imperial

Version AF2000 SH



Version AF2000 TH



Approximate Specifications

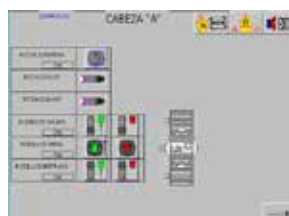
Aseptic Filler version	AF2000 TH	AF2000 SH
Overall length (A)	5570 mm (18'-3 19/64")	
Overall width (B)	5100 mm (16'-8 25/32")	3300 mm (10'-9 59/64")
Overall height (C)	5000 mm (16'-4 27/32")	
Feed height drums (D)	603 mm (1'-11 3/4")	
Horsepower total	15 kW	7 kW
Water consumption	0.8 m³/h (210 US gall/h)	0.4 m³/h (110 US gall/h)
Net weight	7500 Kg (16535 lb)	5500 Kg (12126 lb)
Steam consumption	200 Kg/h (441 lbs/h) 8-10 bar (120-150 psi)	110 Kg/h (245 lbs/h) 8-10 bar (120-150 psi)
Air	6 Nm³/h (3.6 Ncu ft/min.) 6-8 bar (90-120 psi)	3 Nm³/h (1.8 Ncu ft/min.) 6-8 bar (90-120 psi)



Main page



Manual control page



M.C.P. rotating table



M.C.P. up-down filling head

ABF2000

Features and benefits of FranRica Aseptic Fillers ABF2000

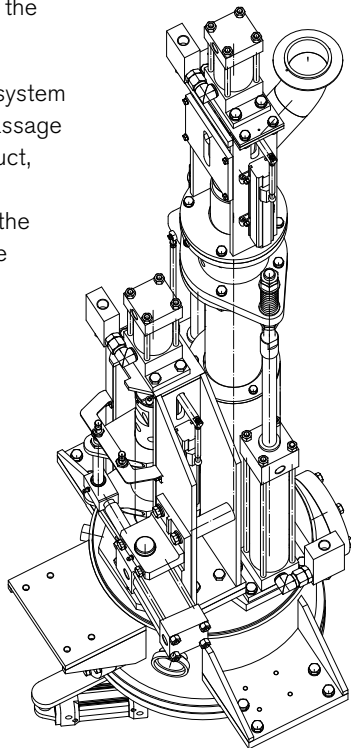
Designed to fill bulk packaging of low and high acid purees, pulps, pastes, particulates and sauces. The FranRica Aseptic Bag Filling System offers the food processing industry a highly effective and reliable aseptic method of bulk packaging high and low acid food products, including:

- tomato paste
- vegetable and fruit purees
- particulates
- concentrates
- sauces
- soups
- dairy and many other delicate products

Patented Fill Tube

The filler uses a revolutionary design of filling tube which eliminates the traditional stem and plug configuration. The patented fill tube has the following advantages:

- Able to fill products containing pieces of considerable size with minimal risk of damage or clogging due to fill tube being of comparable diameter of the container mouth
- Low back-pressure in the system thanks to the increased passage cross-section for the product, which in turn reduces the stress on the product and the subsequent risk of damage
- High flow rate and lower back-pressure with high viscosity products.



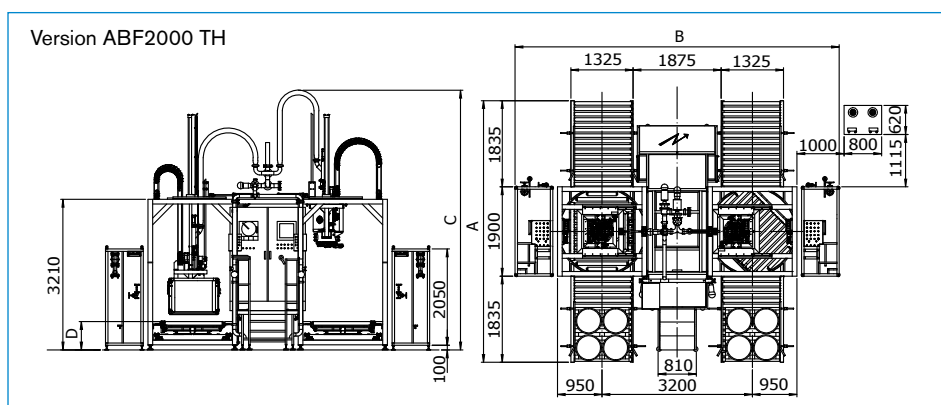
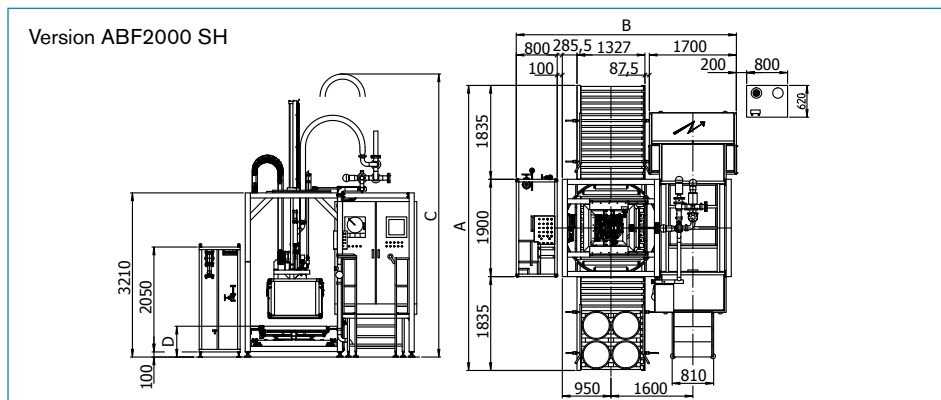
Proven Commercially Superior

The aseptic filler is proven in commercial operation to be the most mechanically and aseptically reliable bag filler available, providing the following significant advantages:

- The use of a hermetically sealed empty bag ensures the bag will remain sterile before it is filled
- High pressure saturated steam is used for sterilization of the fitment, cap and exposed portion of the filler prior to each filling cycle. NO CHEMICALS are required
- The sealing of the fill valve on the interior of the fitment keeps product completely away from the package sealing area
- The hermetic heat sealing of the fitment with an aluminium foil lid provides a tamper evident closure and a superior oxygen barrier
- The cleaning of the fill valve with sterile condensate after each fill cycle ensures that product will not come into contact with the next bag fitment seal area
- The overall aseptic design of the filler allows uninterrupted operation throughout a complete tomato/fruit season, maximizing your plant's efficiency.

The result of these unique features has allowed aseptic tomato paste plants to operate their systems over 90 days continuously without spoilage and without need for shutdown to clean and resterilize the system. Aseptic dice tomato operations have processed three weeks prior to clean up and resterilization.





Approximate Specifications

Aseptic Filler version	ABF2000 TH	ABF2000 SH
Overall length (A)	5570 mm (18'-3")	
Overall width (B)	6900 mm (22'-8")	4300 mm (14'-1 19/64")
Overall height (C)	5530 mm (1'-2")	
Feed height drums (D)	603 mm (1'-11 3/4")	
Horsepower total	12 kW	8 kW
Water consumption	2.8 m³/h (740 US gall/h)	1.4 m³/h (370 US gall/h)
Net weight	8500 Kg (18740 lb)	5100 Kg (11244 lb)
Steam consumption	460 Kg/h (1014 lbs/h) 6-8 bar (90-120 psi)	230 Kg/h (507 lbs/h) 6-8 bar (90-120 psi)
Air	6 Nm³/h (3.6 Ncu ft/min.) 6-8 bar (90-120 psi)	3 Nm³/h (1.8 Ncu ft/min.) 6-8 bar (90-120 psi)



Main page of the version with Sterilizer



Main page of the version with Flash Cooler



Page of head vertical displacement



Page of rollerway movement

COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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