



ASEPTIC FILLER "STERFILL"®

Solution bag-in-drums and bag-in-bins (*bag-in-box as optional*)

based on a decades-old technology of the highest level thanks to the introduction of the personal know-how of one of the founding fathers of world aseptic technology: Renato Ponzi, a great inventor imitated without success by many in the world.

Aseptic filler STERFILL® , with its filling patented system, can be two heads or single head. They can operate with any type of aseptic bag in the widest range of filling, with 220 and 1000 kg size bags (*10-20 kg bags as option*), with all types of cap 1" inch and 2" inches spout, with interchangeable filling capacity and on depending from client requirements, predisposed with accurate and safe flowmeters system fill: concentrated fruit juices and not; vegetables soups and fruit puree; ketchup, pizza sauce, mayonnaise; sauces and seasonings; milk; cream and dairy; ice cream bases and yogurt; liquid eggs.



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FASTER THAN COMPETITORS

(up to 65 bags/h on 220 kg bags)

EASIER THAN COMPETITORS

(just 1/2 operators to manage a semi-automatic)

MORE COMPACT THAN COMPETITORS

(only 4 sq.m. of surface needed)

MORE ORIGINAL THAN COMPETITORS

(Renato Ponzi technology, the founder of ELPO, ASTEPO, ASEPSYSTEMS Company)

MORE ECONOMIC THAN COMPETITORS

(feel free to contact our Sales Office and our Official Dealers)

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Caratteristiche tecniche mod. STERFILL®

N° Teste di riempimento	Fino a 2
Sacchi utilizzabili	Da 220 a 1000 Kg
T° di riempimento max	Up to 35°C
Prodotto lavorato	Prodotti liquidi, densi e/o con pezzi
Min. Produzione (2 teste)	4500 Kg/h con sacco 220 Kg
Max. Produzione (2 teste)	36000 Kg/h con sacco da 1000 Kg
Sterilizzazione	Vapore a 130°C
Consumo vapore	75 kg/h per singola testa
Potenza elettrica installata	1,25 kW
Consumo aria	100 NI/h
Pressione aria	6 bar
Dimensioni	1000 x 2200 H 2800 mm
Peso	640 Kg (double heads)

Technical Data Sheet mod. STERFILL®

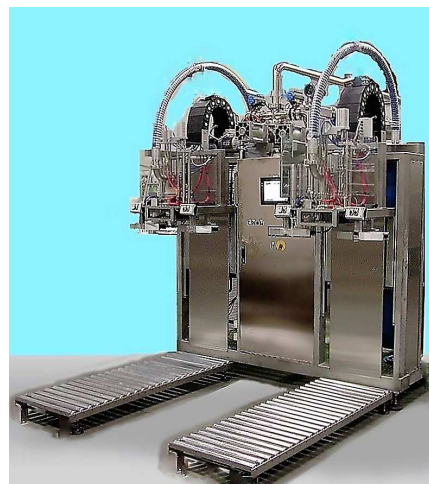
N° of Filling Heads	Up to 2
Range of bags	From 220 Kg (0.25 Ton) to 1000 Kg (1 Ton)
Max Filling T°	Up to 35°C
Processed product	Liquid, dense and/or with pieces
Min. Production (2 heads)	4500 Kg/h (4.5 Ton/h) with 220 Kg bag
Max. Production (2 heads)	36000 Kg/h (36 Ton/h) with 1000 Kg bag
Sterilization	Steam at 130°C
Steam consumption	75 kg/h per each fillind head
Electric power installed	1,25 kW
Air consumption	100 NI/h
Air pressure	6 bar
Dimensions	1000 x 2200 H 2800 mm
Weight	640 Kg (doppia testa)

La riempitrice aseptica semi-automatica mod. STERFILL® è idonea al riempimento di sacchi pre-sterilizzati ed è composta da:

- Tutte le parti a contatto con il prodotto in acciaio inox AISI 316 e tutti i materiali plastici alimentari certificati FDA/3A.
- Inserimento dei sacchi manuale.
- Serbatoio aseptico che permette il recupero del prodotto in caso di fermo macchina, possibile come opzione.
- Predisposizione per unità C.I.P.
- Controllo del volume di riempimento con sistema flussometrico.
- Quadro elettrico e di controllo con gestione automazione tramite unità PLC (SIEMENS/ALLEN-BRADLEY)
- Basamento e telaio realizzato interamente in acciaio inox AISI 304
- Sistema automatico di confezionamento in cartoni di fine linea opzionabile.

The semi-automatic aseptic filler mod. STERFILL® is designed for filling pre-sterilized bags and consists of:

- All parts in contact with the product are built in stainless steel AISI 316 and FDA/3A-certified food plastic materials.
- Infeed bags manually.
- Aseptic tank that allows an easy stop-machine without any waste of product, available as optional.
- C.I.P. unit predisposed.
- Check of filling volume by means of flow-meter device system.
- Electric and control cabinet with PLC automation unit (SIEMENS/ALLEN-BRADLEY).
- Base and frame built completely in stainless steel AISI 304.
- End of line cartoning automatic system in carton box optional.



Le macchine della Alcos Srl sono conformi agli standard:

Alcos Srl machinery are conform at standard:



La Alcos Srl si riserva di modificare i dati tecnici secondo l'evoluzione della produzione.

Alcos Srl company reserves itself the right to update and/or modify the technical datas accordingly to the production evolution.