



AUTOMATIC WEB FILLER BAG-IN-BOX "RENAPACK"®

Bag-In-Box discover a New Era

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 RENAPACK®, 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 2-3-5-10-20 L, 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 700 bags/h on 3 L bags)

EASIER THAN COMPETITORS

(just 1 operator to manage and fully automatic)

MORE COMPACT THAN COMPETITORS

(only 5 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)

ALCOS SRL

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Caratteristiche tecniche mod. RENAPACK®

| | |
|-------------------------------|---------------------------------------|
| N° Teste di riempimento | Fino a 2 |
| Sacchi utilizzabili | Da 2 L a 20 L |
| T° di riempimento max | Fino a 35°C |
| Prodotto lavorato | Prodotti liquidi, densi e/o con pezzi |
| Min. Produzione | 1400 L/h con sacco 2 L |
| Max. Produzione | 9000 L/h con sacco da 20 L |
| Sterilizzazione/Sanificazione | Vapore e sale d'ammonio quaternario |
| Consumo vapore | 45 kg/h per singola testa |
| Potenza elettrica installata | 3.75 kW |
| Consumo aria | 100 NI/h |
| Pressione aria | 6 bar |
| Dimensioni | 5000 x 1000 H 1200 mm |
| Peso | 990 Kg |

Technical Data Sheet mod. RENAPACK®

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|----------------------------|---|
| N° of Filling Heads | Up to 2 |
| Range of bags | From 2 L (0.50 US gal) to 20 L (6 US gal) |
| Max Filling T° | Up to 35°C |
| Processed product | Liquid, dense and/or with pieces |
| Min. Production | 1400 L/h (370 US gal/h) with 2 L bag |
| Max. Production | 9000 L/h (2377 US gal/h) with 20 L bag |
| Sterilization/Sanification | Steam and quaternary ammonium cation |
| Steam consumption | 45 kg/h per each fillind head |
| Electric power installed | 3.75 kW |
| Air consumption | 100 NI/h |
| Air pressure | 6 bar |
| Dimensions | 5000 x 1000 H 1200 mm |
| Weight | 990 Kg |

La riempitrice automatica WEB mod. RENAPACK® 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.
- Ingresso dei sacchi con dispositivo di avanzamento automatizzato.
- Serbatoio ausiliario da 500 L completamente asettico.
- Il serbatoio asettico permette il recupero del prodotto in caso di fermo macchina.
- Facile e completa sanificazione dell'intero corpo macchina.
- 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 integrato di cartoni in fine linea opzionale.

The automatic WEB filler mod. RENAPACK® 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 with advancing automatic device
- Auxiliary tank of 500 L completely aseptic.
- Aseptic tank allows an easy stop-machine without any waste of product.
- Easy and full cleaning of entire body machine.
- 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.