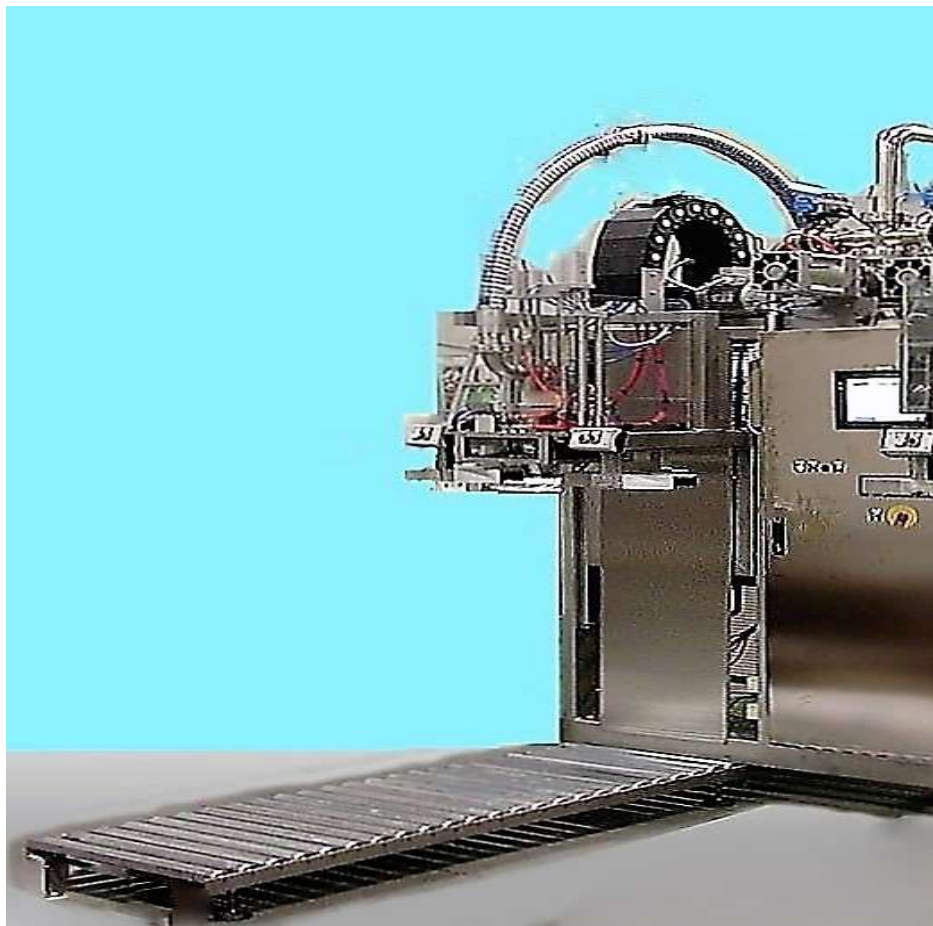




ASEPTIC FILLER "STERFILL-COMPACT"®

Solution ALL-IN-1 bag-in-box, bag-in-drums and bag-in-bins

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-COMPACT**®, with its filling patented system it's a single head able to operate with any type of aseptic bag in the widest range of filling, with 10 & 20 L bag-in-box manually, or 200 L and 1000 L size bag in drums or in bins, with all types of cap 1" inch and 2" inches spout, with interchangeable filling capacity. It's the **MOST FLEXIBLE & ECONOMIC** solution on the aseptic market, and depending from client requirements, predisposed with accurate and safe flowmeters system it can 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.

MORE FLEXIBLE THAN COMPETITORS

(only 1 filler to fill 10/20 L BiB –
200 L bag-in-drums and 1000 L
Big Bags)

EASIER THAN COMPETITORS

(just 1 operator to manage a
semi-automatic filler)

MORE COMPACT THAN COMPETITORS

(only 2,5 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 FOOD PLANTS

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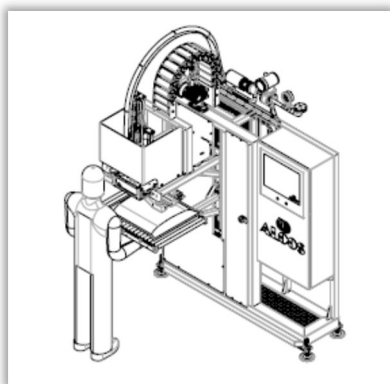
www.alcosfoodplants.it

Caratteristiche tecniche mod. STERFILL-COMPACT®

N° Teste di riempimento	1
Sacchi utilizzabili	Da 10 a 1000 L
T° di riempimento max	Up to 35°C
Prodotto lavorato	Prodotti liquidi, densi e/o con pezzi
Min. Produzione	1800 L/h con sacco 10 L
Max. Produzione	3000 L/h con sacco da 1000 L
Sterilizzazione	Vapore a 130°C
Consumo vapore	25 kg/h
Potenza elettrica installata	0,55 kW
Consumo aria	40 NL/h
Pressione aria	6 bar
Dimensioni	1800 x 1400 H 2300 mm
Peso	320 Kg

La riempitrice asettica 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 asettico 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 opzionale.



Le macchine della Alcos Srl sono conformi agli standard:

Alcos Srl machinery are conform at standard:

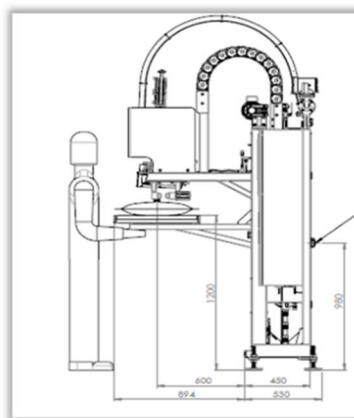


Technical Data Sheet mod. STERFILL-COMPACT®

N° of Filling Heads	1
Range of bags	From 10 L (0.01 Ton) to 1000 L (1 Ton)
Max Filling T°	Up to 35°C
Processed product	Liquid, dense and/or with pieces
Min. Production	1800 L/h (1.8 Tons/h) with 10 L bag
Max. Production	3000 L/h (3 Tons/h) with 1000 L bag
Sterilization	Steam at 130°C
Steam consumption	25 kg/h
Electric power installed	0,55 kW
Air consumption	40 NL/h
Air pressure	6 bar
Dimensions	1800 x 1400 H 2300 mm
Weight	320 Kg

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.



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

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