

*Automatic Rotary Aseptic Filler*

QUANTITY	DESCRIPTION
Nr. 01	<p>The filler is specially designed to automatically fill "pre-cut continuous module" or WEB type bags. Automatic Rotary Aseptic Filler</p> <p>Any type of spout may be used, even with a single guide shaft, and may be placed in any position on the bag. A "size change over" kit is provided for each type of spout.</p> <p>The heart of the machine is the rotary table which manages all the aseptic filling tasks in six separate steps: bag loading and unloading, spraying of cap and feed gate with hydrogen peroxide, sterilization, removal of cap, filling and capping. A solution not just suitable for oenological products but also soft drinks, dairy drinks, sauces, fruit syrups etc and one that can be used with bags ranging in size from 3 to 20 litres at output rates of up to 850 pieces/hour.</p> <p>The key strength of this integrated filling-packaging unit, which combines all the functions needed to create the characteristic Bag in Box packages - from carton forming with hot melt closure to filling, including inbox bag insertion and box closure - is the high degree of automation, which allows efficient control of 1.5, 2, 3, 5 and 10-20 litre bags. The unit is user-friendly, requires no supervising worker and stands out on account of a design that, thanks to vacuum technology, allows evacuation of air prior to filling: moreover, a special pouring tap and gravity-drop bag ensure the product never comes into contact with air or any other oxidant or contaminant. The same filling valve, together with the as-standard software for automatic machine steam-cleaning, thus ensures complete "ultra-clean" management of the entire process.</p> <p>PRODUCTION</p> <p>1.5 liters: 900 bags in box / hour 2 liters: 900 bags in box / hour 3 liters: 900 bags in box / hour 5 liters: 800 bags in box / hour 10 liters: 700 bags in box / hour 15 liters: 600 bags in box / hour 20 liters: 500 bags in box / hour</p> <p>NOTE: Production varies according to the characteristics of the product to be filled.</p> <p>FEATURES:</p> <ul style="list-style-type: none"><li>- compact, skid-mounted, plug and play.</li><li>- continuous filling process</li><li>- automatic CIP and SIP procedures</li></ul>

FILLING ACCURACY: - ± 0.5 % of filling value

THE MACHINE IS CONSTRUCTED IN AISI 304 STAINLESS STEEL WHILE FOOD CONTACT PARTS ARE CONSTRUCTED IN AISI 316.

BAGS:

pre-formed, treated with gamma rays 1,5l, 2l, 3l, 5l, 10l, 15l, 20l capacity

Maximum size: length= 550mm width= 500mm

Construction Features

- Machine made of stainless steel AISI 304 with heavy duty soldered tubular framework that is both self-draining and washable designed specifically for the food industry.
- Machine and accessories mounted on single skid, 'plug and play' type.
- Adjustable cutter employed to separate bags.
- 1" filling valve with shutter and positioner to divide the filling steps, constructed entirely in AISI 316 stainless steel suitable for steam sanitizing and sterilization, equipped with steam barrier on the rod and steam 'puffing' for cleaning once the filling process has been completed.
- Bag uncapping and capping system after filling, performed with a dedicated device installed on the turntable that holds the cap while the bag is being filled, assuring safe and reliable operation.
- Circuit that supplies product to the machine, with flow meter and hose suitable to undergo steam sterilization and sanitizing.
- Sterile air unit for treatment and control of compressed air, steam and disinfectant.
- CIP recovery circuit that automatically inserts itself in the filling valve suitable to undergo steam sterilization and sanitizing.
- CIP automatic cleaning circuit for filling pre-chamber and chamber with suitable rotary nozzles and centrifugal pump for solution recirculation.
- SIP automatic pre-sterilization circuit for filling valve and product pipework with saturated steam.
- SIP automatic pre-sterilization circuit for filling pre-chamber and chamber with suitable disinfectant.
- Clear shatterproof external safety guards constructed in polycarbonate equipped with safety sensors.
- Stainless steel electrical cabinet equipped with PLC, PC with supervisory software and operator interface.

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