SA-50/2
Aseptic packaging system

Filler Weight	2.820 kg (200-250 ml) 3.160-3.320 kg (375-1000 ml)
Electrical connections	220V, 60 Hz 3-Ph or 380V, 50 Hz 3 Ph
Average electrical consumption	15 kw (200-250 ml) 19 kw (375-1000 ml)
Cooling water consumption	11 l/min
Cooling water temperature	10-20°C
Cooling water pressure	2,7-3,3 bar
Steam pressure	0,5-0,8 bar
Steam consumption	9-11 kg/hour/sterilization cycle
Compressed air pressure	6-7 bar
Compressed air consumption	40 m³/ora

Operational speed (*) packs/hour	4.000 (*) (200-250 ml) 3.650 (*) (375-750 ml) 3.300 (*) (1000 ml)

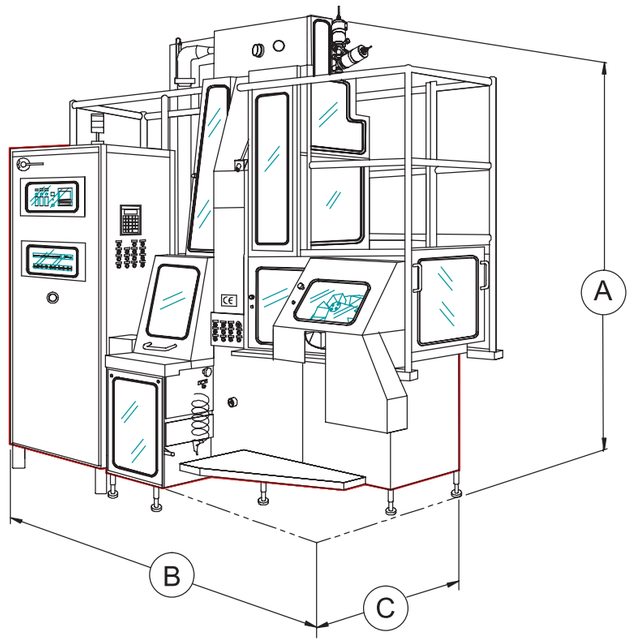
Machine dimensions

(M)	200-250ml	375-1000ml
A	3,30	3,50
B	2,80	3,30
C	1,50	1,60

BEVERAGE PACKAGING SYSTEMS

IPI Srl Via Piermarini, 19
06132 San Sisto, Perugia - ITALY
Tel: +39-075-528521 - Fax: +39-075-5285249
E-mail: info@ipi-srl.com - Web: www.ipi-srl.com

The flexible filling system and board scoring in the filler make possible realization of packages with sizes different from standards.



SA-50/2
Aseptic packaging system

User-friendly and efficient

Compact and versatile

Reduced start-up cost

Minimum operational costs

The SA-50/2 Aseptic filler forms, fills and seals packages in one continuous operation in sterile environment.

The SA-50/2's compact design means less floor space is needed for production and, in addition, its convenient height eliminates the need for higher ceilings.

The filler, moreover, is very easy to use and its high production efficiency allows low operating costs.

BEVERAGE PACKAGING SYSTEMS

SA-50/2 Aseptic filler

1 WEB INFEED & LONGITUDINAL SCORING

The roll of package material is fed directly into the machine and unwinds through longitudinal scoring rolls which outline the basic package shape.

2 WEB STERILIZATION

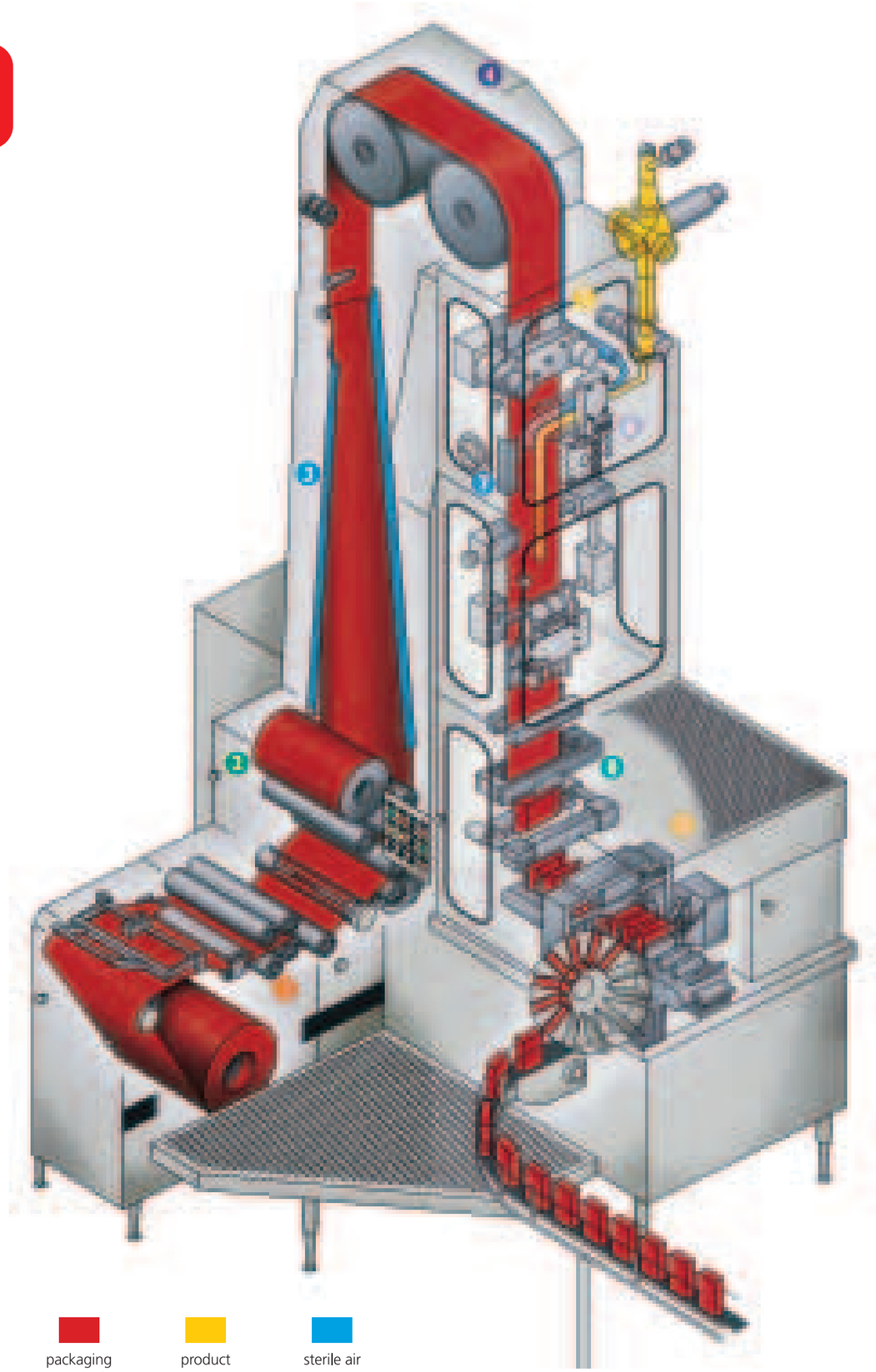
The inner face of the web goes through a hydrogen peroxide application system where the food contact surface is wetted with the sterilizing solution. The web then travels to stainless steel drum heated at 85°C, where the web is held in contact with the heated drum for 7 to 9 seconds. Here a vigorous reaction takes place, rendering the food contact surface of the paper web commercially sterile. After passing through the heated drum, the paper web continues to travel to the folding tower.

3 WEB FOLDING TOWER

After sterilization, the paper web is folded into a tent-shaped configuration, while web sterility I maintained by pre-sterilized air and the residual hydrogen peroxide is removed. The pre-sterilized air is produced by heating air to a temperature in excess of 300°C. Then it is cooled by water to 100°C for distribution. The pre-sterilized air blown inside the folding tower, crown and the filling and sealing areas of the machine, thus providing positive pressure of sterile air to prevent contamination of the sterile web and product during the packaging process and virtually eliminating the residue of hydrogen peroxide.

4 CROWN SECTION

When the web reaches the top of the machine, it is folded in half long the central score made by the longitudinal scoring. The open edge of the web travels inside the sterile air manifold where a constant pressure of sterile air maintained.



5 TRANSVERSE SCORING

The folded web leaves the crown section and then it is transversely scored. The scoring facilitates the formation of the long vertical sides of the package and the triangular sections of the tabs on the carton.

6 LONGITUDINAL SEALING

After transverse scoring, the sterile web is longitudinally sealed through inductive heating. It is sealed along the vertical open edge to form a tube for product filling.

7 FILLING

The formed tube travels to a filling area where a presterilized product is delivered into the package material. The filling section consists of two stainless steel pipes. The shorter one provides positive pressure of sterilized air in the chamber, thus maintaining sterility during the filling operation. The longer pipe is used to deliver the product into the tube.

8 TRANSVERSE SEALING & CUTTING

Once the product is placed in the tube, the bottom edge of the tube is transversely sealed through inductive heating. The web is pulled down one package length and the top edge of the tube is then transversely sealed by the same transverse sealer. The length of the package is properly maintained by a registration system which senses a registration mark on each package. A pouch-shaped package is formed and then cut off the web.

9 FORMING

Once leaving the web, the individual package is dropped into the pocket conveyor. The conveyor indexes the package forward through the forming arch. The forming arch presses down the tabs on the bottom edge of the pouch to form one long side of the package. The formers, then, form the top and bottom of the pouch into the final brick shape with all four tabs extending from it. The tabs are then heat-sealed and folded until they are bounded. The final brick package is ready.