

## FULLY AUTOMATIC ASEPTIC BAG-IN-BOX FILLING MACHINE



### B200

The unique dry-sterilisation filling process of the B-200 Aseptic filling machines ensures that, 'sterile' remains sterile, 'low-germ count' remains low-germ count. The excellent mechanical design of the B-200, supported by a very accurate PLC control system, eliminates the need for chemicals, and requires the very minimum use of steam.

Thanks to the aseptic filling process, the shelf life of even the most sensitive liquid foodstuffs can be extended to a considerable extent.

B-200 Aseptic filling machines will bring new markets within your reach. Your export horizons will expand, and you will be able to satisfy the continually increasing needs of your customers both at home and abroad.

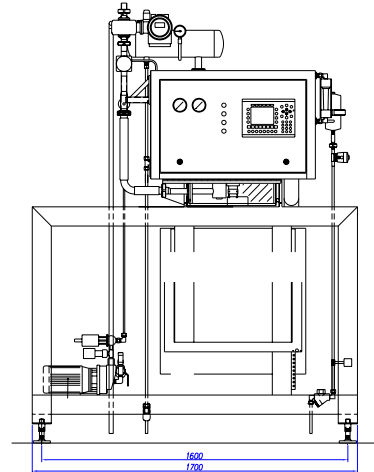
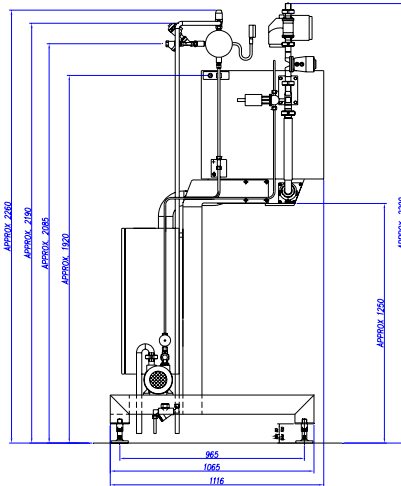
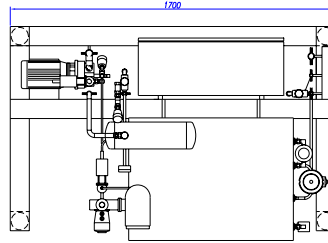
Thanks to the possibility of unrefrigerated storage in bag-in-box packing, you can save your clients a lot of money in terms of electricity, without any loss in quality!

#### **Models :**

B200 : aseptic / single head / half automatic / drums

B200C : aseptic / single head / half automatic / bags & drums

B200E : aseptic / twin head / half automatic / bags



## TYPE: B200

- Capacity: 5400L/h
- Weight: approx. 700kg
- Electricity: 3ph. 400V+N+PE 9,75kW, 50Hz  
(including steam generator 6kw)
- Air consumption: 176L/min @ 4-6 bar  
Dew point: 4°C  
3/8" BSP
- Cold water: 3,2L/min @ 1bar  
1/4" BSP
- Vacuum: 20L/min @ -0,4 bar
- Steam: produced by steam generator @ 1,5-3 bar  
1/2" BSP  
Max. temp: 130°C
- Nitrogen: 1,6L/min @ 0,3-2 bar