

SF&DS®

AsepTec® Linear Filler



The flexible linear filler for complete aseptic
peace-of-mind

AsepTec® Linear Fillers handle high and low viscosity products as well as products containing solids.

Our AsepTec® filler is an advanced linear filler offering maximum flexibility within a small footprint. The small aseptic area and patented laminar down-force airflow system give perfect control over conditions throughout the entire operation. The aseptic zone has no moving mechanical components, ruling out the need to disturb aseptic conditions when making adjustments. AsepTec linear fillers have a capacity of up to 30,000 bottles per hour.

You can change the container size or the product without an intermediate sterilization cycle, so you can combine flexible production schedules with high uptime. AsepTec fillers have a modular design and are easily reconfigured for different products and containers. This allows you to respond quickly to changes in the market, optimize your return on investment and maximize the useful life of the unit.



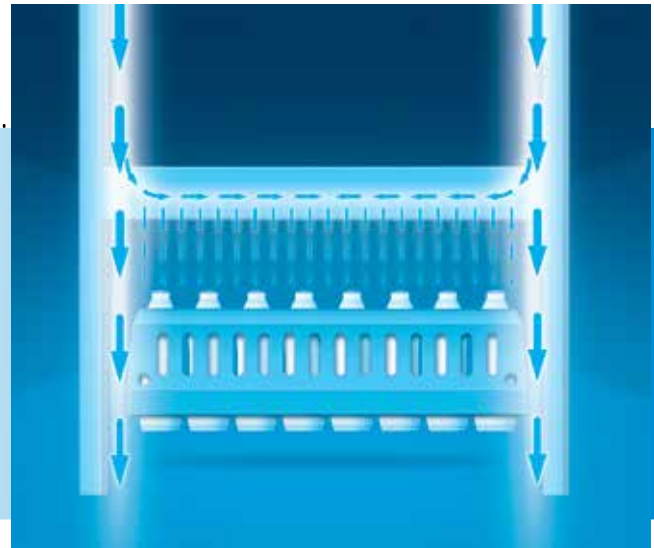
AsepTec fillers have a clear and efficient operator interface with discreet authorization levels so only relevant machine functions will be available to select personnel. The AsepTec flexible linear filler also ensures total aseptic safety to your personnel. To allow effective product tracking and tracing, down to the level of individual bottles, the control system stores production data in an industry-standard database.

Technical details

LANES	FILLING STEPS	NOMINAL CAPACITY*		L1	L2	W1	W2	W3**	H
		1 LITER	0.5 LITER						
8	1	9400	12000	7260	9010	2200	4720	6360	4340
8	2	12000	12000	7260	9010	2200	4720	6360	4340
12	1	14000	18000	7260	9010	2640	5160	6800	4340
12	2	18000	18000	7260	9010	2640	5160	6800	4340
12	1	-	30000	7260	9010	2640	5160	6800	4340

* Indicated capacities are illustrative and based on semi-skimmed milk at a filling temperature of 23 °C headspace of 40 ml for 0.5 liter and 50 ml for 1 liter

** Indicated dimensions are including the Sterilizing-In-Place (SIP), Cleaning-In-Place (CIP) and seal-making units



Unique air management system

The combination of a very small aseptic zone and the special air distribution system is the most important innovation in the AsepTec linear filler. The principle is based on a unique combination of overpressure and downward flow force. The aseptic zone's overpressure prevents non-sterile air from penetrating the aseptic zone. The laminar down-flow keeps the area sterile and carries off possible contaminants. This is quite different from cross air flow systems where air passes many bottles before leaving the system.

The AsepTec filler's air management system prevents recontamination of the bottles without the need to create an active environment in the entire machine.

Renewing the air volume several times per minute in the aseptic zone safeguards the sterile condition. Another advantage of this design is that it uses low pressure air supplied by fans and HEPA filters, rather than high pressure air. The air management system not only ensures sterility but also maintains a constant temperature to prevent product drying on the filling valves. When products are filled at a low temperature the air can be dried to prevent condensation on the bottles.

Obviously, the main challenge with equipment of this type is to maintain the required conditions in the aseptic zone. For this reason we have minimized the size of the zone and the number of mechanical components in it.

HDPE & PET FDA approval

JBT provides advanced world-wide process authority and validation services in support of aseptic processing and filling technologies. Services include compliance/regulatory audits, aseptic thermal process design, validation of low-acid aseptic filler technologies, and complete FDA-product filing support.

Aseptic screw capping

Within the smallest aseptic zone in the market, the AsepTec filler is the first and only filler with an aseptic screw cap module with FDA approval for PET and HDPE bottles. With this functionality JBT can now offer an aseptic filler with aluminum foil, aseptic screw cap for HDPE or PET on one platform.

100 hrs between SIP-CIP

Long production runs

In our continuous effort to lower the operating cost of the AsepTec filler, runs of over 100 hours are now the new standard.

Flexibility

On-the-fly aseptic changeovers

The AsepTec filler is the most flexible filling system in the market. This system can fill high and low viscous products with particles up to 9x9x9 mm. Size and formula changeovers can be done under aseptic conditions.

A unique combination of overpressure and downward flow force



The art of filling

AsepTec fillers are based on flow meter technology for high accuracy (and thus minimum product give-away) and impressive reliability. The flow meters and valves are located outside the aseptic area to minimize the size of the area where sterility needs to be maintained. The filling process can be divided into two stages to combine high speed with high accuracy.

The filler nozzles are based on the proven JBT Dolphin design and can handle products containing fibers or small particles without dripping. Dedicated nozzles are available for products containing larger solids. This allows you to process a wide range of products in a single unit.



COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS



Europe

JBT Food & Dairy Systems
Deccaweg 32
1042 AD Amsterdam - The Netherlands
Phone: +31 20 634 8911
Fax: +31 20 636 9754

JBT Food & Dairy Systems SARL
La Frégate - Bâtiment B
1901 Avenue Jacques Cartier
44800 Saint Herblain
France
Phone: +33 02 3762 5700

John Bean Technologies NV
Breedstraat 3
9100 Sint-Niklaas
Belgium
Phone: +32 3 780 1211
Fax: +32 3 777 7955

John Bean Technologies SpA
Via Mantova 63/A
43122 Parma
Italy
Phone: +39 0521 908 411
Fax: +39 0521 460 897

John Bean Technologies Foodtech Spain S.L.
Autovía A-2, Km 34,400 - Edificio 1 y 3
28805 Alcalá de Henares
Madrid, Spain
Phone: +34 91 304 0045
Fax: +34 91 327 5003

North America

John Bean Technologies Corporation
6430 Shiloh Road East
Suite C
Alpharetta, GA 30005
USA
Phone: +1 800 653 0304

A&B Process Systems Corporation
212700 Stainless Ave.
Stratford, WI 54484
USA
Phone: +1 715 687 4332
Fax: +1 715 687 3225
abprocess@jbt.com

John Bean Technologies Corporation
400 Fairway Avenue
Lakeland, FL 33801
USA
Phone: +1 863 683 5411
Fax: +1 863 680 3672

South America

John Bean Technologies Máq.
e Equip. Ind. Ltda.
Av. Eng Camilo Dinucci 4605
14808-900 Araraquara, São Paulo
Brazil
Phone: +55 16 3301 2000
Fax: +55 16 3301 2144

Latin America

JBT de México S de RL de CV
Camino Real a San Andrés Cholula No. 2612
Col. San Bernardino Tlaxcalancingo
72820 San Andrés Cholula, Puebla
México
Phone: +52 222 329 4902
Fax: +52 222 329 4903

Asia Pacific

John Bean Technologies (Thailand) Ltd.
No. 159/26 Serm-Mit Tower 16th Floor
Room no. 1602-3 Sukhumvit 21 Road
Klongtoey Nua Sub-district, Wattana District
Bangkok 10110 Thailand
Phone: +66 2 257 4000
Fax: +66 2 261 4099
infoasia-jbtfoodtech@jbt.com

South Africa

John Bean Technologies (Pty) Ltd.
Koper Street
Brackenfell
Cape Town, South Africa 7560
Phone: +27 21 982 1130
Fax: +27 21 982 1136

John Bean Technologies (Shanghai) Co., Ltd.
Room 1908, Hongwell International Plaza,
1600 West Zhongshan Road,
Xuhui District, Shanghai 200235,
PRC
Phone: +86 21 3339 1588
Fax: +86 21 3339 1599



We're with you, right down the line.™

hello@jbt.com | jbt.com

