# Hygienic Filling & Closing Bench

# When hygienic filling is your priority

There are still many laboratories and pilot plants that fill and close the heat-treated product in an open contaminated atmosphere. Moreover, the filling line has not been part of a CIP and/or SIP procedure. This will create unacceptable variations in the quality of your trials and doesn't give a representative simulation of an industrial process line. With the special designed Clean-Fill & Clean-Fill ESL, OMVE offers the widest range of filling benches for laboratories and pilot plants within the food industry. Different packaging can be filled and closed within the hygienic environment.

The Clean-Fill FS211 is a filler in stainless steel with a filling point. A foot pedal for filling the containers is controlled by an automatic hygienic valve. Included in the system is a temperature sensor at the coldest spot as well as a touch screen to display this temperature during sterilization. The condensate cooler ensures controllable cooling of the pressurized water or steam during sterilization

## **Unique Features**

- Sterile Down flow filling bench
- Adjustable front window
- Minimum height of the unit, no need for dissembling
- Complete Stainless-Steel system
- Integrated in cleaning loop
- Aseptic control valves
- Larger versions ("Extended") available
- Different closing devices can be installed
- Integrated in sterilization loop
- TFT touch screen guidance during sterilization

# Working principle

The OMVE Clean-Fill creates a class 100 working environment ensuring protection for (non-hazardous) products. The continuous down flow and over-pressure, created by the sterile air coming from the HEPA-filter, prevents inflow of contaminated air from outside the filling bench. The hygienic filling nozzle (is part of the cleaning and sterilization) is located inside the filling bench. The filling is controlled by the foot pedal. This gives you full freedom to handle the packaging with your hands and minimize contamination.



FS



#### Standard accessories

- Extended Down Flow Cabinet (Ext.)
- Closing devices such as:
  - o Crown Cork Sealer
  - Screw Cap Sealer (plastic caps)
  - o Heat Sealer
  - o Can Seamer
- Different heights filling point

#### For the FS211 only:

- UV lamp for disinfection
- Filling flow control
- Nitrogen Flush for packaging

#### **Specifications**

Name	Clean-Fill ESL	Clean-Fill ESL Extended
Product code	FS211	FS211 Ext.
Filters		
HEPA-Filter	H14 acc. to EN1822	H14 acc. to EN1822
Filling controlled by	Automatic foot pedal	Automatic foot pedal
Cleaning / Sterilization suitable	CIP / SIP	CIP / SIP
Materials		
Product line	SS AISI 316	SS AISI 316
Overall Dimensions		
LxWxH	1300x1100x2070mm	2220x1100x2070mm
	[51x43.3x81.5'']	[87.4x43.3x81.5"]
Weight	260 kg [lbs]	388 kg [lbs]
Utilities required		
Compressed air	6 bar	6 bar
Electrical	200-240Vac /1ph+N+E /50Hz/ 16A or 200-240Vac /3ph+E /60Hz/ 16A	
If sterile cooler selected:		
Water supply	2,5bar(g) 15°C [36psi 60°F]	2,5bar(g) 15°C [36psi60°F]

# Equipment Family

lling Systems

FS

٠	Clean-Fill	FS211	Down Flow Filling Bench with CIP & SIP possibilities
٠	Asepto-Fill	FS212	Microbiological Isolated Filling Bench with CIP, SIP, Isolated filling environment &
			gamma radiated containers. For more information, ask for the Asepto-Fill brochure.
٠	Bag Filler	FS218	Aseptic Bag Filler with CIP, SIP, Buffer tank and flow control.

### Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the highest industry standards.
- ✓ OMVE systems come with a two-year warranty.
- ✓ OMVE systems carry CE certification.
- OMVE offers the most comprehensive service available on the market.

OMVE Netherlands B.V. Gessel 61 3454 MZ De Meern The Netherlands Tel +31 302 410 070 Fax +31 302 411 936 sales@omve.com www.omve.com



Mobile: +66 952823935

www.ozzago.com

Mail: ozzago@ozzago.com

Lab & Pilot Equipment

