

# Alfa Laval Astepo piccolo filler

## Bag-in-box filler for use in the food and beverages industries

### Introduction

The Astepo piccolo filler is an automatic volumetric filling unit with manual bag-in-box infeed with a 1 inch fitment.

### Application

The Astepo piccolo filler is for use with a wide range of pumpable products — both liquid and viscous, food and non-food.

### Benefits

- Compact, space-saving design
- CIP and steam sanitized
- Simplified microprocessor-based controls
- Fail-safe device for no-bag/no-fill performance
- Suitable for all the major caps used in the wine business (press-tap, vitop, flexitap, spigot), with the Bergh cap for use with edible oils and snap-on caps for use in the dairy business
- Accuracy rate  $\pm 0.5\%$  is achieved by a high-quality magnetic flow meter
- Vacuum antifoam and nitrogen puff are timed according to product and bag volume.

### Design

The Astepo piccolo filler is available with one or two filling heads. It works with a range of different caps and is sanitized using CIP procedures. The Astepo piccolo fillers can also be fitted with additional equipment to carry out bag-in-box filling for especially demanding applications such as wine and dairy.

### Working principle

The operator inserts the empty bag into the spout holder, which activates the filling sequence. The system then removes the cap and inserts the product valve. Any residual air is removed by vacuum and the product flow is initiated.

When the desired volume of product has been filled into the bag, the product flow is shut off, nitrogen is puffed, the bag is recapped and the filled bag is ejected from the holder to one side.

### Options

- Ultraclean kit (laminar flow of sterile air)
- Product by-pass valve
- Wheels for enhanced mobility of filling unit
- Safety protection and temperature probe for hot filling



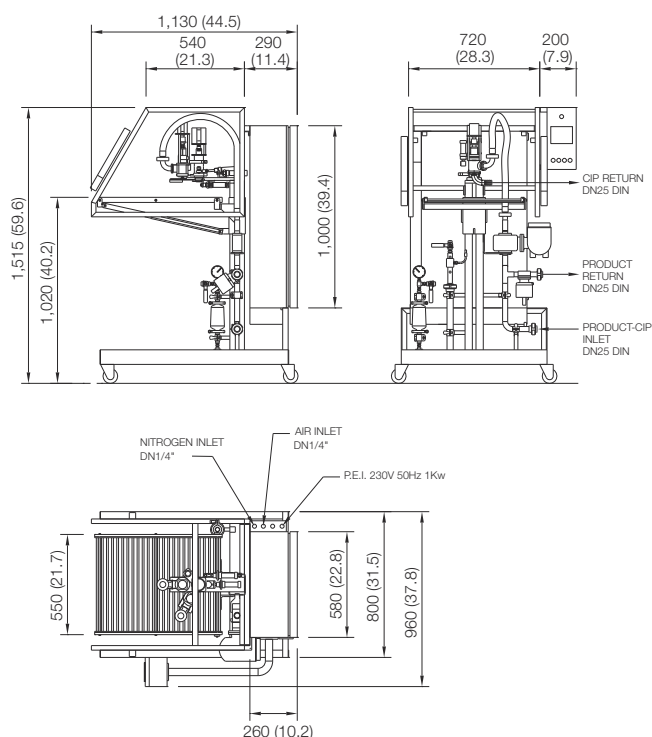
- Weight-scale
- Bag size of 30 litres (8 gallons) and 200 litres (55 gallons).

## Technical data

Material	AISI 316 stainless steel (valve); AISI 304 stainless steel (frame)
Bag size	2–20 litre (1/2–6 gallons)
Maximum performance	Up to 200 bags per hour (depending on product flow rate and operator skills)
Product infeed	> 1.5 bar to < 4 bar (> 22 PSI to < 58 PSI)
Filling temperature	0–95°C (32–203°F)
Instantaneous product flow meter	450–9,000 litres/h (119–2,378 gallons/h)
Maximum temperature sanitization	120°C (248°F)
Air infeed	6–8 bar dry microfiltered (87–116 PSI)
Compressed air consumption	2 Nm³/h
Electrical supply	220/240V, 120W, 50/60Hz
Dimensions (D x W x H)	1,130 x 960 x 1,515 mm (44.5 x 38 x 60 inches)
Weight	Approx. 145 kg (approx. 320 lb)

## Dimensional drawing

mm (inch)



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