

AUTOMATIC ROTARY MONO BLOCK R-F-C

WATER - CSD & BEVERAGE



25 Years
of COMPLETE LINE SOLUTIONS

+1000 RINSING - FILLING - CAPPING LINES WORLDWIDE
www.seppasolutions.com

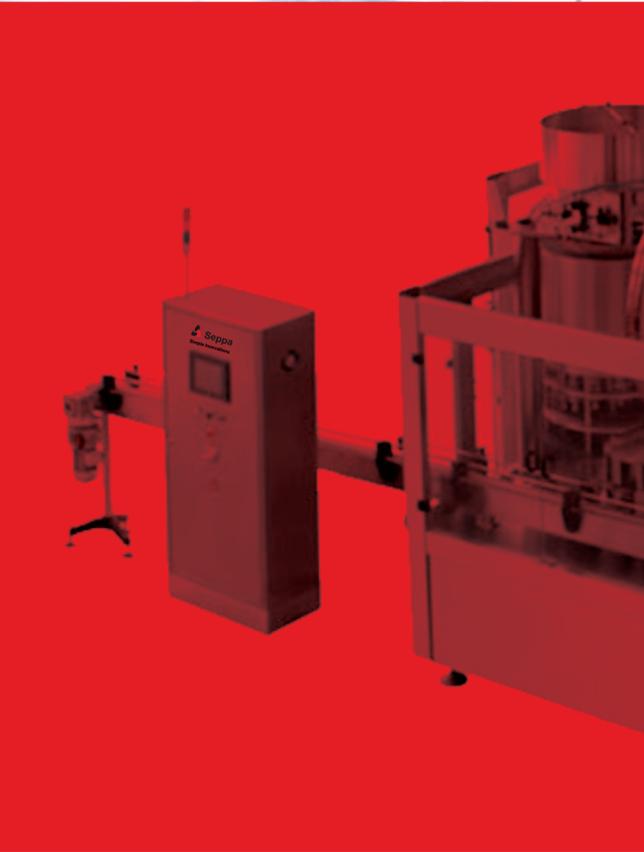
SEPPA EVATS - 1000 - RFC



SEPPA has conceptualized the most Innovative methods for the growing demand of efficient bottle water packaging and complete line solutions. SEPPA's focus is on sustainable production of the RFC and consistency to create solutions for enhancing productivity, hygiene and line speed.

SEPPA designs are driven towards maximum uptime and reduced cost of production. Due to the neck handling system SEPPA's RFC's Ability to handle different shapes and lower grammage of bottle is the most important feature for creating line Flexibility. This helps in launching new products designs and packaging types in the same line.

The SEPPA EVATS - 1000 - RFC is the most advanced RFC for Small, medium and large scale bottling lines. Various products from water, Juice, Yoghurt, Milk, Beverage, alcohol, wine, sports drink and ice tea can be packaged in this RFC. Apart from this carbonated beverages as well as beer can be packaged in it. The RFC has variants which can handle hot fill (ie) products at 40°C to 80°C as well as cold fill (ie) products at 2°C to 7°C. Thus the RFC has flexibility in filling products of 0°C to 80°C.



Optional Features

EVATS-1000 - 30 BPM - 600BPM



- Change parts** : Required for different bottle and neck sizes and shapes.
- Shrink Labeler** : Required for Bottle Labeling equipment.
- Extra Conveyor** : As per request of the layout for equipments inter connection.
- Gas Disinfection** : H₂O₂ disinfection for bottles and caps.
- Ozone Jets** : Required for cap disinfection.
- Germicidal Lamps** : Cap sterilization and disinfection.

- ❖ Production Flexibility: PET / Glass Bottle volume ranges from 60ml to 2 liters with special designs upto 3 liters. Segmented equipment design for future module Integration during upgradation.
- ❖ Enhanced Hygiene: Through volumetric contact less filling
- ❖ Highest food safety: All contact components in SS 304 / SS 316 / SS 316L
- ❖ Dry bottle disinfection/sterilization with H₂O₂ provided in *Aseptic Models.
- ❖ Infinite option of filling valves to support innumerable product types.
- ❖ Free flowing liquid ensures maximum hygiene and micro - biological safety
- ❖ Reduced product losses.
- ❖ Maximum productivity : Drastically reduced change over and maintenance downtime.
- ❖ **Simplified cleaning****: CIP cleaning System for rapid and easy cleaning
- ❖ **CIP System**: A inbuilt CIP System for rapid closed loop cleaning ensuring reduced energy and chemical consumption
- ❖ **Gravity Filling** : SEPPA high accuracy gravity filling valves for consistent fill for Still liquids.
- ❖ **Contact Less Filling** : SEPPA's volumetric contact less filling ensures the most hygienic fill and its magnetic flow meter ensures accurate consistent fill volume in aseptic models. These valves are designed and built both for ambient temperature product fill as well as hot fill of 40°C to 90°C. The hot fill is mostly for milk, juices, ice tea and energy drinks. The ambient fill is for water and beverage.
- ❖ **Counter Pressure Filling**: SEPPA's counter pressure filling valves have been developed for sparkling water, carbonated beverages and beer. The counter pressure system ensures no foaming during and after fill. A specialized sniffling system is provided to achieve the above.
- ❖ **Hot Fill** : SEPPA's advanced hot fill valve are designed to fill hot products in the range of 4°C to 80°C. This is mostly for Juice, Milk, Ice Tea and Energy drinks.
- ❖ Cap disinfection by UV as well as ozonized water spray incorporated for maximum hygiene.
- ❖ Dry cap disinfection/sterilization with H₂O₂ provided in *Aseptic Models.

*Optional feature provided in *Aseptic Models ** Provided on request



SEPPA glass bottle lines have been in operation worldwide for more than 40 years. SEPPA has designed, manufactured and installed more than 500 lines for various products. Carbonated soft drinks, juices, milk, wine, alcohol, Champagne, Beer and other carbonated and non-carbonated beverages are commonly packaged in SEPPA glass bottle lines.

The filler, Capper system incorporates various kinds of filling valves as well as capping system. Gravity filling valves, Hot fill valves, Volumetric filling valves and Counter Pressure filling valves are some of the variants provided to package various products.



Glass Bottle Filler

The capping system is also flexible and designed to apply and seal various kinds of caps eg. Crown caps, ROPP caps, Twist off caps, and Tear off caps. The system can be provided with cork capping for wine. The SEPPA glass bottle system SRM series has a rated output from 30BPM to 500BPM in various models. It can handle bottles from 200ml upto 1000ml.

The system is produced with proven German Technology and has an extensive life of more than 25 years. The equipment is simple, rugged and operator friendly. Easy change over between bottles can be achieved in minimum time duration. The system comes with a Cleaning in Place (CIP) facility and an automatic lubrication system.

The machine has a safety cut off switch and automatic splinter spray-off system, height adjustment of bowl suitable for all bottle sizes up to 1000ml. These machines are designed for accurate level filling without beverage loss.



- ❖ Double Vacuum Pre-evacuation of bottles
- ❖ Automatic Central Lubrication
- ❖ Contact less filling, Gravity filling, Hot fill system as well as counter pressure filling system.
- ❖ Low Sound Level
- ❖ Accurate Level Filling
- ❖ Splinter Spray off System
- ❖ High Output
- ❖ Easy Cleaning
- ❖ Safety Cut off Switches
- ❖ Indicators
- ❖ Cleaning in Place system (CIP)
- ❖ No cap No run

SEPPA Clean Room **

SEPPA provides option of a sterile clean atmosphere inside the Rinsing-Filling- Capping area with uniflow technology. This eliminates the need to build a clean room enclosing the Rinser-Filler-Capper. The advance oxidation system with Hepa Filtration and positive air pressure ensures maximum aseptic packaging. The uniflow air pattern is one of its kind ensure the highest hygiene during filling

****Provided on customer request**

Integrated functions enhanced efficiency Kombopure™

The SEPPA blow fill Kombopure™ increases efficiency, reduces foot print and enhances hygiene and quality. It uses a single PLC control system for both functions their by reduces capex and opex considerably compare to individual blowing and filling equipment.

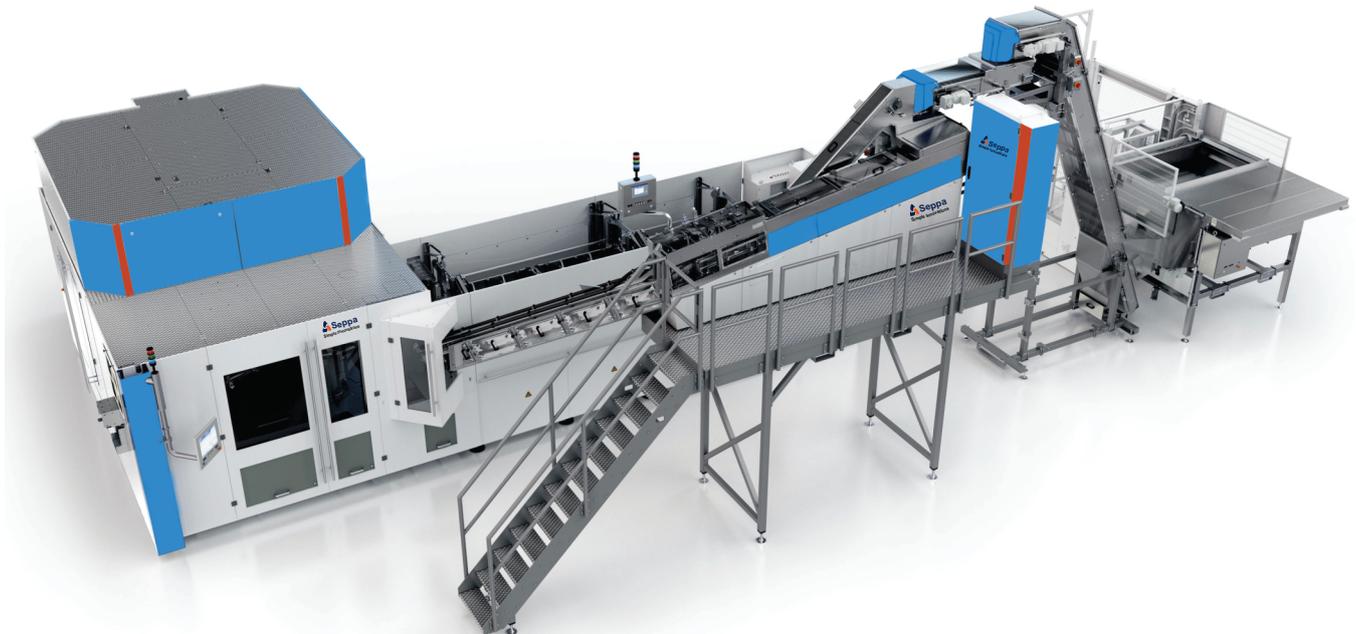
Simple and safe solutions

- Limitless options of configuration and rapid change over of bottle sizes.
- Specialized design in valve helps in minimizing turbulence during filling fast dismantling of end valve assembly and replacement for different beverage types.
- *Automatic false bottle activated during cleaning cycle.
- Minimized line foot print for efficient line layout with sleek line design.
- *Built in sterile environment to deliver safe and hygienic product.

Enhanced efficiency and reduced cost

- Efficiency maximized compare to stand alone machines
- Fast and economical.
- Lower operating and maintenance cost.
- Reduced energy, manpower, raw material and spare parts.
- Enhanced ease in operation.
- Designed for minimized wear and tear of moving parts. Extremely compact machine design.
- High up time.
- Satisfying energy efficiency.

SEPPA blowing and filling **KOMBOPURE™** can be integrated for maximum efficiency and minimum operating cost, with an advanced volumetric non-contact filling system integrated with *magnetic flow meters. The SEPPA fillers is most suitable for still water, juice and ice tea production to ensure the highest quality, hygiene and efficiency.



***Optional feature provided on request or in *Aseptic Models**

Compressor Unit

Pet Blow Moulding Machine

De-Palletizer

Filling Machine

Inspection Machine

Automatic Labeling Machine

Drier

Automatic Multiple Shrink Wrapping

Palletizer

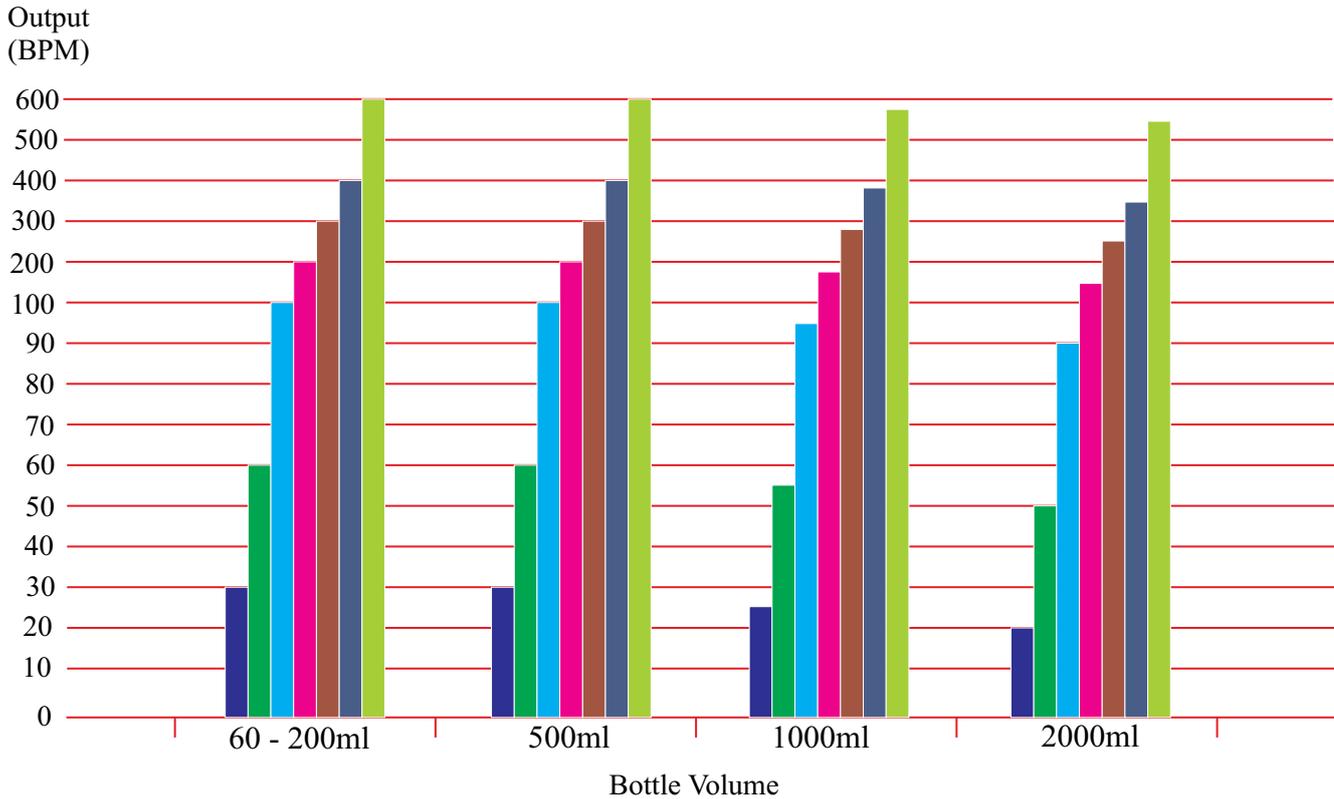
CIP System

SEPPA Provides a compact CIP System to ensure consistent cleans of critical areas of the R-F-C to ensure maximum hygiene and assured quality of the product. The CIP system is movable on a trolley and is integrated with an electrical heating system for Hot Caustic and Acid cleaning of all product contact parts. The CIP uses special detergent and sterilization agents apart from acid and alkali to ensure maximum hygiene. Reduces 85% reduction of chemical Consumption by cyclic loop process.



CIP System

Equipment Overview



| Model for PET / Glass Bottle | Types of Filling |
|--|--|
| ■ Evats - 1000 - 30 GT / VM / CP / HF | ❖ GT - Model are for Gravity Filling for Non - Carbonated Liquids |
| ■ Evats - 1000 - 60 GT/ VM / CP / HF | ❖ VM - Model are for Contactless Filling of Non - Carbonated Liquids for aseptic Packing |
| ■ Evats - 1000 - 100 GT / VM / CP / HF | ❖ CP - Model are for Carbonated Liquids |
| ■ Evats - 1000 - 200 GT / VM / CP / HF | ❖ HF - Model are for Hot Fill |
| ■ Evats - 1000 - 300 GT / VM / CP / HF | |
| ■ Evats - 1000 - 400 GT/ VM / CP / HF | |
| ■ Evats - 1000 - 600 GT/ VM / CP / HF | |

Note : - Due to continuous improvements, specifications are subject to change without notice.

Step Up
Productivity
Hygiene
And Line Speed

Seppa
Simple Innovations

SEPPA SOLUTIONS PRIVATE LIMITED

No. 149, Poonamallee High Road,
Kilpauk, Chennai - 600 010, India.

Ph : +91-44-2836 9900 - 71, Fax : +91-44-2836 2470,

Toll Free : 1800 425 20000

E-mail : info@seppasolutions.com

Website : www.seppasolutions.com