

FILLING-CAPPING LINE WITH CLARANOR PULSED LIGHT

CHEMICAL-FREE SF 102 ULTRA CLEAN



Dairy
Dessert

Cream

Liquid
cheese

ESL 60 JOURS

Fruit
sauce

Fruit
puree

Plant-
based
milk

CHEMICAL-FREE SF 102 ULTRA CLEAN

Characteristics

- Filling through the spout at the top or in the corner for liquid and viscous products
- Compatible with a wide range of spouts
- DOYPACK® and preformed pouches
- Pouch volume: from 50 ml to 2L
- Speed : up to 180 pouches/minutes



Spout treatment

Cap treatment



INDUSTRIAL CASE « INVERTED POUCHES »

1ST LINE IN NORTH AMERICA

Benefits sought

- Line flexibility
- Chemical-free decontamination of spout and cap
- Easy to use and maintain and low investment cost compared to an aseptic line



Pulsed Light decontamination for 60 days ESL or hot fill

Benefits

- Compact solution
- Instant dry treatment
- Germicidal effect: total, immediate and irreversible destruction
- 3 log reduction on *A. brasiliensis*,
- No water, no chemicals, no residue,
- Low energy consumption

Thimonnier strengthens its expertise

In the packaging of fresh produce in flexible pouches with the SF102 Ultra Clean using Claranor Pulsed Light

MODULAR, COMPACT AND SUITABLE FOR HIGH SPEED LINE

The SF102 is a filling-capping machine for DOYPACK® pouches with caps. The use of pre-formed pouches with cap filling offers manufacturers great flexibility :

- Position of the cap,
- Shape and volume of the pouch,
- Format change without mechanical adjustment, 240 pouches / minute in 3-line version

A LONGER SHELF-LIFE

THANKS TO PULSED LIGHT DECONTAMINATION AND STERILE AIR CONDITIONING

The SF102 Ultra Clean allows the filling of fresh or pasteurised dairy products with shelf lives of up to 60 days depending on the product. The compact and accessible filling chamber is optimised for cleaning while ensuring visual control.

- Claranor Pulsed Light decontamination of the spout and the cap
- Sterilization of the dosing system
- Sterile air conditioning