

CORPORATE FEATURE

Filmatic supplies first ESL machine for Germany

Paarl-based Filmatic has entered the sophisticated export market for ultra-clean filling equipment for extended shelf life fresh liquid food and beverage products.

In February, Filmatic shipped its first such machine - a rotary monoblock steriliser, rinser, filler and capper - to its overseas client, a major dairy near Munich, Germany. Filmatic has been developing and perfecting this technology since 2000. The client will use the machine to pack cultured and fresh milk products.

Machines such as these can be used for any dairy, juice and other products which require an ultra-clean environment to ensure extended shelf life. The German dairy's products will easily sustain a 30-day shelf life period in the cold chain because of the Filmatic ultra-clean unit.

Filmatic won the German contract against competing bids from internationally-renowned Italian and German suppliers of similar equipment.

Filmatic is currently working on similar potential contracts in the European market. Martin Raubenheimer, marketing executive of Filmatic, says the competitiveness (in quality, production capacity and price) of the German dairy's machine would be amplified on the local market, where clients would also benefit from Filmatic's 24-hour service.

Features of the machine are:

- ◆ The containers being filled are rinsed twice. The first sterilising rinser rinses the containers with an atomised sanitising spray at 50°C. The second also rinses the containers with sterile water to rid them of any

chemical residue.

- ◆ In the filling operation, the net weight filler ensures that only the content of each container is weighed. The filling process is monitored 600 times per second to ensure high accuracy. The filler also has a check-weighing function that automatically compensates if necessary, ensuring the fill is absolutely accurate. The filler bowl is split in two, with 14 valves each, so that it can constantly supply two different product supply lines (as requested by the client for separate labelling).

- ◆ In the capping operation, the caps are fed into the unscrambler by an even-feed cap elevator. Caps are sterilised in an inclined cap elevator and rinsed to eliminate chemical residue. A pick-and-place capping system is used. Pneumatic adjustment of the capping torque is done from the console panel.

- ◆ The machine is equipped with a static spray nozzle system to maintain sanitation and cleanliness inside the clean room. After intervention (contamination) in the clean room, an automatic sanitising self-cleaning cycle cleans the machine in rotation (SIR).

- ◆ The CIP cycle is controlled by pre-programmed software and can be adapted to suit any requirements.

- ◆ The entire unit is manufactured from stainless steel and non-ferrous metals and conforms to CE standards. As with all machines supplied by Filmatic, the unit is custom-built and pre-tested.

Raubenheimer: Tel 021-862-2192; fax 021-862-4605; sales@filmatic.com; website: www.filmatic.com

