

Bag-in-Box Filling Unit

KBA 45



DESCRIPTION

The semi-automatic filling unit **KBA 45** has compact and robust design. The units are mobile and made of stainless steel. The table holding the cartons is adjustable in height. It is also equipped with rolls to improve removal of the filled boxes. The unit is suitable for filling of wine, for hot filling of fruit juices (up to 85°C) and for filling of oils with maximum viscosity of 300 cp (at room temperature, i.e. 20°C). Filling possible in commercial standard bag-in-box bags from 2 to 20 liters, e.g. Vitop, Press-Top and Flex-Top.

The **KBA 45** works in four steps: Lifting of the tap, generation of a vacuum, automatic filling, fixing of the tap.

CHARACTERISTICS

- Device for adding Nitrogen to filled bags
- "Vaccuostat"-system for identification of defective bags
- Manometer for controlling low pressure in the bags
- Unit suitable for CIP cleaning
- Control of compressed air and generation of a vacuum
- Automatic cleaning procedure for vacuum circuit
- Chemical cleaning possible
- Sterilization with hot water possible
- Drip tray for filling head

FILLING DETAILS

- Hot filling up to 85°C
- Filling deviation 5 cl
- Filling level can be programmed in cl
- Automatic volume counter (to be calibrated before use)

Model	KBA 45	
Filling capacity (h)	BiB 3l --> 160/180 bags BiB 5l --> 130/150 bags BiB 10l --> 110/130 bags	BiB 15l --> 90/110 bags BiB 20l --> 80/100 bags
Filling capacity (hl/h)	80 hl/h	
Power supply	400V / 3Ph / 50Hz	
Electr. power	1 kW	
Air pressure	6 Bar	
Air consumption	0,3 m³/h	
Connections	DIN 40 / Mâcon 40	
Dimensions (LxWxH)	1.150 x 850 x 1.800 mm	
Weight	75 kg	

Specifications subject to change.