GEA VISITRON FILLER C

A multipurpose can filling solution
for non-sensitive beverages.

Engineering
for a better
world.

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A FLEXIBLE, FAST FILLING SYSTEM

Taking the time and tedium out of rinsing, filling and closing different can formats.

Staying competitive in today's fast-changing global beverage markets means keeping up with consumer trends and offering high quality products, from cider and champagne, to herbal teas and fruit juices. For manufacturers this means staying highly flexible, and keeping process lines running at optimum efficiency and productivity.

Here at GEA we know that time spent reconfiguring plant for product changeovers and switching between different can sizes equates to reduced throughput and lost profits. So, to help you stay agile and efficient, we have developed the Visitron Filler C, a smart, hygienic, all-in-one platform for rinsing, disinfecting, filling and closing a wide range of can formats.

Supplied as a complete turnkey solution, the GEA Visitron Filler C helps to reduce downtime and product loss, by making it quick and easy to format changeovers, while reducing contamination risk and saving on resources. And because your needs may be many and varied, the Visitron Filler C system is highly adaptable. With the ability to volumetrically fill non-sensitive beverages into cans from 150 mL (slim) to 1 L (king size), the Visitron Filler C can process 5,000–50,000 cans per hour, and can also be linked and synchronized with a GEA VIPOLL gravity rinser, or rotary rinser, and with a GEA VIPOLL can seamer, or compatible equipment from approved third-party suppliers. For some applications you can switch between different can and lid sizes in just 20 minutes, without tools.

Hygiene without compromise

Designed to ensure the highest levels of hygiene at every step, the Visitron Filler C is constructed from stainless steel, and can be washed using just water or foam. Our clever design includes sloped surfaces that reduce the risk of water pooling and microbiological contamination. Cabling is kept inside the machine housing, and no plastic pneumatic tubing is used, which further minimizes any contamination risk. And every machine is clean-in-place (CIP)-compatible. We think we have addressed just about all potential contamination points in can filling.

Conventional can filling systems may use a gravity rinser and transfer cans via an open conveyor from rinser to filler, and again from filler to seamer, with each process stage housed separately. In contrast, the Visitron Filler C can be configured with a rotary can rinser, can filler and a GEA VIPOLL seamer, all in a single housing. This setup can be covered by a clean room with laminar flow system, to ensure a safe environment for rinsing, filling and seaming, and very short travel distances between stations. Our solution also includes optional lid disinfection, which eliminates a major potential contamination point. Put this all together, and for some products with the right stability profile, it's even possible to do away with the need for a tunnel pasteurizer.

Key design and operating features

- Flexible volumetric filling settings (just select the program, there's no manual adjustment when changing sizes).
- No need to change the lower sealing part of the filling valves when changing between slim, sleek, standard and king size cans.
- Single or multiple air evacuation stages help to ensure low O2 pick-up.
- Fully automated, user-friendly programming helps to ensure precise filling, which reduces product loss and helps to ensure reliable product handling.

RINSING

Essential, effective, and resource efficient

Before filling, each container must be rinsed to remove dust, dirt and other potential contaminants. The Visitron Filler C filler/seamer units can be equipped with either a classic gravity rinser, or a rotary version. The rotary rinser is compatible with a wide range of rinsing media, and feature nozzles that are designed to ensure that the entire internal surface of every container is reached. This increases efficiency and saves resources, without wasting media.

A rotary two-channel rinser is ideal for applications that use two different rinsing media, such as disinfectants, sterile water or sterile air. The universal grippers can handle a wide range of can diameters, and with this configuration there's no need to add additional lines or change the chutes for different can sizes.

The Visitron Filler C can also be configured with a recirculation system that collects the rinse water and reuses it for the can shower in the machine's outfeed and, optionally, to cool the vacuum pump. This reduces water consumption, which improves sustainability, and lowers operating costs.

FILLING

Maximum throughput and user-friendly operation

The Visitron Filler C is available as standalone unit that can also be integrated into an existing filling line. The versatile system is ideal for filling a wide range of still or carbonated non-alcoholic and alcoholic beverages. Both servo motor drives or gear transmission systems are available, so you can make the best choice for your product lines and budgets.

Switching format parts
Easy to operate, the Visitron Filler C features a user-friendly PLC, so you can program several recipes and product filling parameters directly into the system, which makes changing formats fast and intuitive. Simply select a recipe on the touchscreen and the machine will automatically adjust the rinser/filler/capper height.

Only minor set-up changes are required when changing from one can format to another, which saves time, reduces the likelihood of operator error and could improve operational capacity.

Changes to format parts can be made without tools, and once the lid supply unit has been emptied (for example, when swapping to another lid size), the system can be ready to start filling into the new containers.

Making product quality a priority
The Visitron Filler C carries out double air pre-evacuation of all cans, to ensure minimal oxygen pick-up and maintain high levels of product quality. Instead of the conventional system of flushing the can with carbon dioxide (CO2), the can is pressed against the filling valve and any remaining air is evacuated by a special system that also ensures the can is not crushed by the vacuum. This reduces CO2 consumption as well as minimizing O2 content, to support beverage quality.

CLOSING

Flexible lidding system minimizes product loss and saves time

By combining seaming applications, the Visitron Filler C saves both time and reduces the need for manual intervention during changeovers. Only the format parts need to be exchanged as everything else is programmed into the machine and automatically selected.

Our technology features a flexible lid feeding system, for buffer times of approximately 20 minutes. Simply select the appropriate recipe on the touchscreen, and the machine automatically selects the required height. Programmed to accommodate a variety of containers, the Filler C will position itself to close the selected container type, with only brief operator intervention required to prepare and ready the lid supply system. The simple lid supply system can also be upgraded to disinfect the lids.

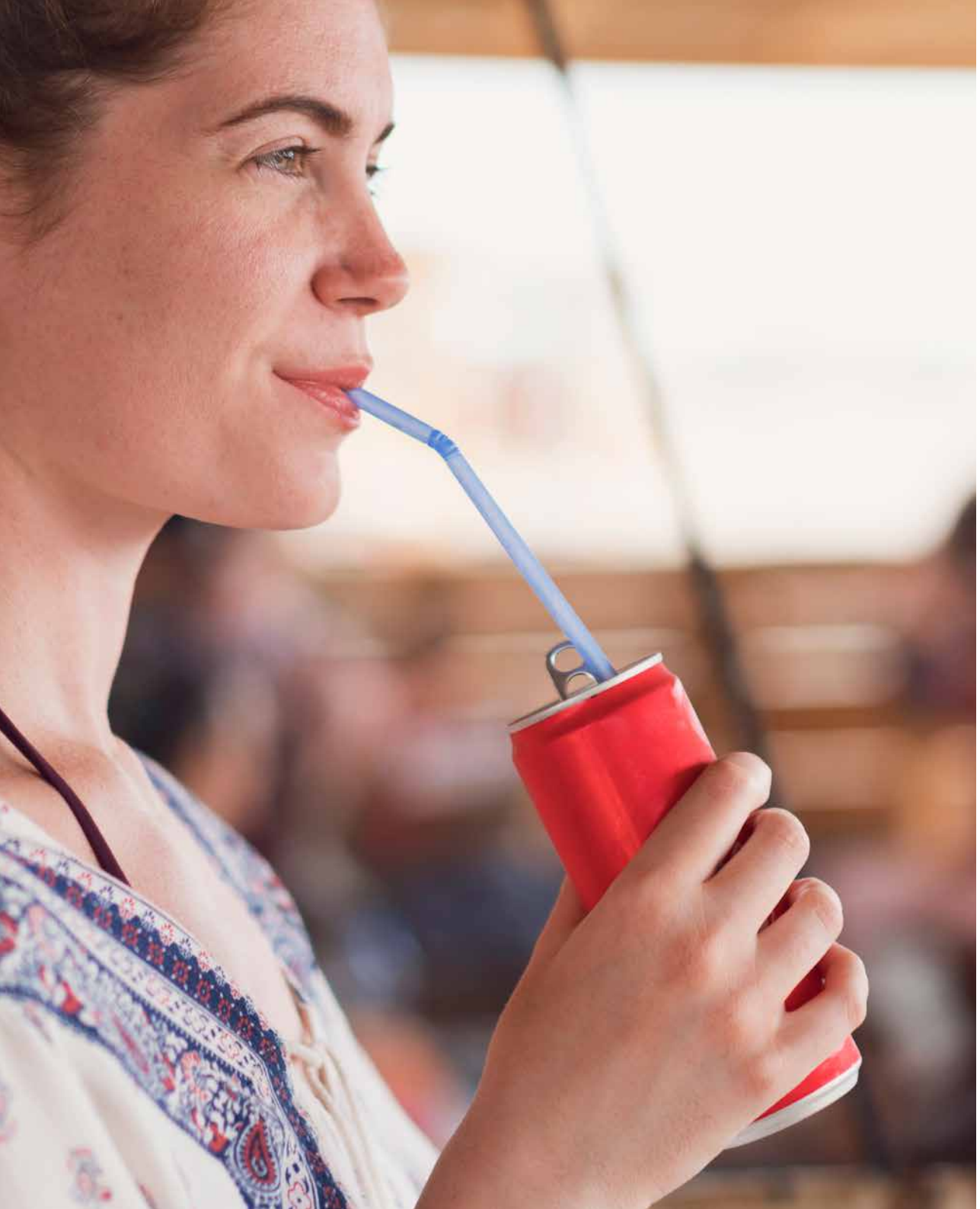
Reduced changeover times
We've designed the Visitron Filler C to make your processes more efficient. So, while you may need to change the chucks and rolls, infeed supply and pick-and-place star when switching from one lid size to another using conventional seamers, you'll find the process a whole lot easier with the Visitron Filler C.

Our basic filler/seamer model is designed to handle one type of lid, but we can offer mechanical changeover of rolls and chucks, to accommodate different lid types. The advanced model offers even greater versatility and can deliver a wide range of lid types from the lid supply system to the seamer.

Less product loss
The Visitron Filler C also features a unique seaming system that can handle cans with different lids on a single, combined turret. During the seaming process the cans start to rotate as soon as the lid has been applied, which minimizes product loss.

Our clever engineering means you can expect far quicker changeover times, without the need to make so many ongoing adjustments:

- The same pick-and-place star can be used for 200 and 202 lids (slim and standard cans).
- A variety of seaming applications can be combined on one turret.
- Throughputs with two different applications, such as slim and standard, can be up to 12,000 per hour.
- Single seaming at throughputs >12,000 cans per hour: chucks and rolls can be exchanged manually.



The Visitron Filler C is ideal for filling a wide range of still or carbonated non-alcoholic and alcoholic beverages.

Beer
Beer, alcohol-free beer, specialty beer

Alcoholic beverages
Alcopops, cider, spirits, liquors, flavored alcoholic beverages, wine, sparkling wine and champagne

Soft drinks
Still or carbonated

Juice
Fruit-flavored drinks, juice concentrates

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