



GEA VISITRON FILLER G

Glass bottle filling solution for non-sensitive beverages.

A FLEXIBLE, USER-FRIENDLY ALL-ROUNDER.

Making light work of rinsing, filling and capping glass bottles.

Here at GEA we understand that as a beverage manufacturer, you need to keep up with market and customer expectations. And that means combining flexibility, efficiency and sustainability with high product quality. To help you stay agile without compromising on any of your goals we have developed the GEA Visitron Filler G system as a user-friendly, space-saving solution for filling non-sensitive beverages into glass bottles of various shapes and sizes.

We believe the Visitron Filler G is an ideal solution for a wide range of products, including still and carbonated soft drinks, beer, still and sparkling wine, and other hot and cold beverages.

Use it your way

Available in different sizes, the GEA Visitron Filler G models are all purpose built for rinsing, filling, and capping glass

bottles with different closure types. The flexible filling system makes it simple and fast to switch between bottle formats, so you don't have to waste time reconfiguring complicated equipment. We can add in the ability to sterilize caps, and with an extra capping application our machines can also be used to fill PET bottles. Easy to use and clean, the Visitron Filler G technology offers clever features that can help to reduce product loss and waste.

We can provide machines of different sizes to match a wide range of throughputs, whether you want to fill 5,000 bottles per hour, or have a 30,000 bph throughput. The different Visitron Filler G, configurations can handle glass bottles ranging in volume from 100 ml to 1.5 litres, and with up to 40 mm diameter variation, using universal format parts.





Key design features

- Electropneumatically controlled filling valves for confidence in the accurate regulation of filling phases
- Hygienic design does away with pneumatic tubes, and features rounded and sloped surfaces that prevent water pooling
- Full automation and user-friendly programming help to ensure precise filling, for every bottle
- “No bottle, no fill” function reduces waste and cleaning time
- Simple user interface makes it easy to change between recipes and filling parameters, and keep uptime to a maximum.

Hygiene and safety

We’ve combined our process design expertise and technology knowhow to develop the Visitron Filler G as a highly accurate filling and closure solution that complies with the most stringent hygiene and safety requirements. Built for optimum hygiene and operator safety, the Visitron Filler G can be washed using water or foam. And if your products release volatile components that might be uncomfortable or dangerous to work with, we can also add a filler space exhaust system, with ventilators, to protect your operators. For more sensitive products the filler can be built into a high-grade ultraclean execution, with advanced cleaning options and bottle and cap sterilization. For products with the right stability profile, a cleanroom setup and operation can negate the need for tunnel pasteurization.

RINSING



All containers need to undergo rinsing before filling to remove dust, dirt, and other potential contaminants. The Visitron Filler G machines are compatible with a wide range of rinsing media, including ionized air, sterile water, disinfectant, or alcohol. We can also configure an optional water or disinfectant recirculation system that saves on water or disinfectant usage, and so reduces costs and waste.

The two-channel rinser is perfect for applications where two different rinsing media are used, and the universal grippers will safely handle different shapes and sizes of bottle. The rinsing nozzles will ensure that rinsing media reaches every internal part of the container.

An optional “no bottle no spray” control capability for the rinsing settings will automatically stop the rinser from spraying if no bottle is present. As well as saving water this keeps

neighboring bottles dry, which means that there is less likelihood of problems downstream, for example, when applying self-adhesive labels.

For hot filling applications we also offer single- or double-stage bottle preheating on the rinser. Preheating can significantly reduce the likelihood of bottle bursts due to temperature changes when otherwise filling a cold bottle with hot product. At each stage the bottle is preheated inside, and outside if required, using hot / warm rinsing media, to ensure that even the most vulnerable bottom parts of the bottles are warmed up prior to filling.

FILLING



We are confident that the Visitron Filler G family of machines represents an ideal solution for filling a wide range of non-alcoholic and alcoholic beverages, both still and sparkling. You can choose between several different filling systems, from a simple cost-effective setup with exchangeable filling tubes, to a more sophisticated system that offers greater flexibility and faster change-over times. Double air evacuation is standard, to help ensure minimal oxygen pickup and so help to maintain product quality. Whichever configuration you chose, and whether you opt for manual, or automatically adjustable filling tubes, changing between formats is fast and easy, thanks to quick release mechanisms that don't require tools. Optional magnetic grippers (universal format parts instead of classic format parts) for bottles with up to 40 mm diameter variation, increase flexibility even further.

We understand that no two customers will have the same needs or budgets, so we've developed systems that can be tailored to match just about every requirement. We offer machines that are driven using either servo motors, or gear transmission systems. There's also the option of a highly accurate level correction phase, for when you need to precisely control product levels to prevent overpressure – for example, when carrying out hot fill, or when using natural corks for wine. And when even more flexibility is important, we can build

in a volumetric filling system with flow measurement. Hot filling is an optional upgrade for all available filling systems.

We have also designed a dedicated filling system for spirits that features automatically adjustable filling tubes, and a special valve design that makes it easy to fill even viscous liqueurs. Our technology avoids the need to use a vacuum during the filling process, which reduces foaming and means that there should be no loss of aroma or alcohol in the final product.

The Visitron Filler G has been designed to help make life easier for operators, and especially when changing formats. With a simple user interface, different recipes and product filling parameters can be preprogramed into the system's PLC. Simply select a recipe on the touchscreen, and the machine will automatically adjust the rinser/filler/capper height. Changes to the infeed screw, stars, and outfeed screw can be made without tools, and once the cap unit has been emptied the system is ready to start filling the new products into the new containers.

CLOSING



Different bottle types use different closures, so we've made sure that the Visitron Filler G can handle a diverse range of caps, including alu-screw caps, crown corks and PCO caps. The open design of the cappers means that the equipment can be easily and thoroughly washed.

We can configure a capping turret that is ideal for any throughput within our capacity range. If you need greater complexity and a space saving solution, we can configure up to three different applications on a single turret, without mechanical changeover.

- Combining three different applications on a single turret will enable a throughput of up to 8,000 bph
- Combining two different capping applications on a single turret makes it possible to achieve a throughput of up to 16,000 bph
- Single applications with throughputs above 16,000 bph are possible on a dedicated capping turret

Quick-change capping heads are available to make things efficient and simple when you do need to make that switch, and we can also integrate capping applications from different manufacturers. And if you think that you may need another capping application in the future, we can build a bigger housing and just leave an empty space so that an additional capping turret can be added in at a future date.

Some of the advantages of combining different capping applications on a single turret include:

- Cost savings because you don't have to purchase a bigger machine with additional capping turrets
- Flexibility to switch easily between closure types
- Smaller footprint
- Faster format change



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**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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