

TECHNOLOGY

State-of-the-art flow, processing and automation technology ensures the best possible performance, bag after bag after bag.

SUPPORT

SteriGLAND[™] knowledge of aseptic bag-in-box solutions spans four decades, from the very first sealed bag transfer system to today's industry-leading modular concept.

GLOBAL PRESENCE

With manufacturing and support facilities in three continents, SteriGLAND[™] is a true global partner for a business of any size and complexity.

PRODUCTS/LIQUIDS

Almost any sterile liquid including:

- Milks
- Pumpkin Puree
- Broccoli Puree
- Pineapple Crush
- Carrot Juice
- Sterile Media Solutions (Pharmaceutical)



The SteriGLAND[™] A3 aseptic filling machine is a stand-alone machine used for filling sterile bags from 2 to 200 liter capacities.

It utilizes the SteriGLAND[™] double-membraned filling system. Steam sterilization of each bag before fill, closed transfer product filling and finally a heat seal bag closure.

Guaranteed sterile filling of most products and is in widespread use throughout the world.

SERVICES

4.0 Bar Steam, 6.0 Bar Air, 200 - 240 VAC 10 Amps, <3 Bar Product

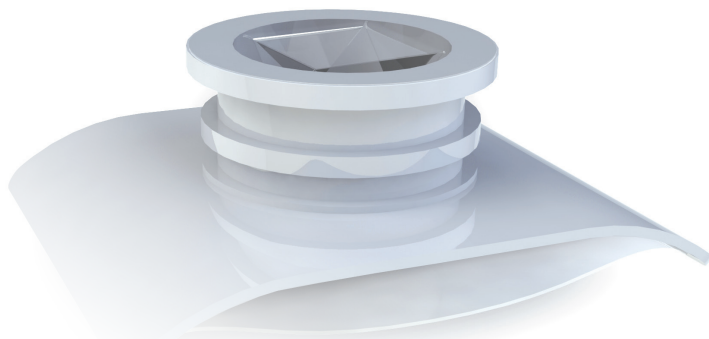
CIP

(Cleaning In Place) is done in conjunction with the upstream UHT.

SIP

(Sterilization In Place) can be performed with steam or water depending on the upstream process.

- Bag Sizes: from 2- to 20-litres. Option available for filling 200 liter drums.
- Production Output: up to 5 x 10-litre bags per min depending on product and operator dexterity.
- Fill Accuracy: typically +/- 0.5% using the Magnetic Flow Meter. Mass Flow Meter options available.
- Product-contact surfaces fully-compliant with USA 3A design standards and European CE requirements.
- 1-year warranty on all non-wear parts.



SteriGLAND™ aseptic fillers use Allen Bradley control technology, providing full wireless control from anywhere in your factory. We also offer Siemens controls.

Our optional data-logging system records the performance of your equipment, its operation and every bag filling parameter precisely, providing you or your customer with complete traceability.

- **16MM AND 32MM “DOUBLE MEMBRANE” SEALED FILLING GLAND**
The bag is heat sealed closed before and after fill! Eliminates friction fit seals.
A range of bag fillers for food service and Bulk Containers from SteriGLAND™.
- **AUTOMATICALLY FILL UP TO 20-LITER WEB BAGS PLUS DRUMS AND BINS ON THE SAME FILLER**
The fill gland and fill head design allows a closed transfer of sterile product from the filler into the bag.
This eliminates product contamination during filling/capping.
- **STEAM STERILIZATION OF THE FILLER AND GLAND INTERFACE AT 295F**
2 seconds before each fill ensures sterility.
Simplifies FDA LONO approval for low acid dairy and vegetable purees.

TWIN OR TRIPLE HEAD OPTION

Additional Heads can be added if required to provide continuous flow from processor.

DRUM FILLING

Materials handling conveyors can be provided as options.

WEB FEED FULLY AUTOMATIC

SteriGLAND™ filling machines are modular so that an automatic feed section can be added.
Bag into Box loading, carton erecting and sealing can be offered to fully automate the filling line.

LARGE OPTION LIST

From load cells to mass flow metering and fully automatic bag feeding, we have every option you need for now and the future.

TURNKEY SOLUTIONS

With a worldwide presence and comprehensive relationships with a host of service and equipment suppliers we are able to provide complete turnkey solutions including sterilization systems to sterilize the product before the filling machine.



For a quote or more info please contact:

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