Alfa Laval in brief

Alfa Laval is a leading global provider of specialized products and engineered solutions.

Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com

Filler selection guide

Aseptic and non-aseptic bag-in-box filler range

Aseptic fillers

Pilot Aseptic Filler
PTAF

Compact Aseptic Filler
CAF

Thousand-litre Aseptic Filler
TAF

High Speed Low Acid Filler
HS-LA

Non-aseptic fillers

Piccolo Filler

Beer-in-box Filler

Grande Filler

Clean Filler
CF

Drum Filler
DF
Alfa Laval Astepo bag-in-box filler selection guide

Alfa Laval supplies a complete range of Astepo fillers for bag-in-box, bag-in-bin and bag-in-drum based on more than 25 years of experience in aseptic processing and flexible bag filling. Our portfolio of compact, preassembled and pretested fillers ranges from pilot size to full-scale production with customization possibilities.
We deal with all major bag-in-box suppliers and can supply a wide variety of caps and closures as well as automation and alarm systems, autodiagnostics for product traceability and other equipment.
Fillers can easily be extended from one to two filling heads, and from semi- to fully automatic.
They can be delivered as stand-alone or as part of a complete, integrated system including cartoning and Alfa Laval tanks and modules for pasteurization and de-carbonation.
For more information visit www.alfalaval.com/filling or contact us

Typical applications for our fillers:
- Fruit juices, concentrates and beverages
- Dairy (UHT milk, flavoured milk, soft icemix & cheese sauce)
- Wine and beer
- Sauces and condiments
- Syrups and post mix
- Liquid eggs

Typical applications for our fillers:
- High Speed
- Low Acid
- Filler
- HS-LA
- Thousand-litre Aseptic Filler
- TAF
- Piccolo Filler
- Beer-in-box Filler
- Grande Filler
- Clean Filler
- CF
- Drum Filler
- DF

<table>
<thead>
<tr>
<th>Heads No.</th>
<th>Aseptic fillers</th>
<th>Non-aseptic fillers</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Pilot Aseptic Filler PTAF</td>
<td>Piccolo Filler</td>
</tr>
<tr>
<td>1-2</td>
<td>Compact Aseptic Filler CAF</td>
<td>Beer-in-box Filler</td>
</tr>
<tr>
<td>1-2</td>
<td>Thousand-litre Aseptic Filler TAF</td>
<td>Grande Filler</td>
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<td>High Speed Low Acid Filler HS-LA</td>
<td>Clean Filler</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CF</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Drum Filler DF</td>
</tr>
</tbody>
</table>

**Low acid products**
- ✓
- ✓
- ✓
- ✓
- X
- ✓
- X
- X
- X

**2” filling head for particles**
- ✓
- ✓
- ✓
- X
- X
- X
- X
- X
- X

**Ultra Clean Kit**
- X
- X
- X
- X
- X
- X
- X
- X
- X

**Automatic bag feeding system (1” version only)**
- X
- X
- X
- ✓
- X
- X
- X
- X
- X

**3 - 20 litre (0.5-6 US gal) bags – consumer use/catering**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**200 litre (52 US gal) bags – industrial use**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**1,000 litre (264 US gal) bags – industrial use**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**Max. speed (bags per hour)**
- 200
- 600
- 600
- 500
- 200
- 200
- 700
- 350
- 40

**Stainless steel totes filling option**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**Filling with flow/mass meter**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**Filling with loading cells**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**US FDA 1)**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**EHEDG Filling Valve 2)**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

**Hot filling version**
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

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1) US Food and Drug Administration
2) European Hygienic Engineering & Design Group

This table is only indicative. Recommendation of a specific solution will rely on a close dialogue and more specific requirements. Alfa Laval reserves the right to change specifications without prior notification.