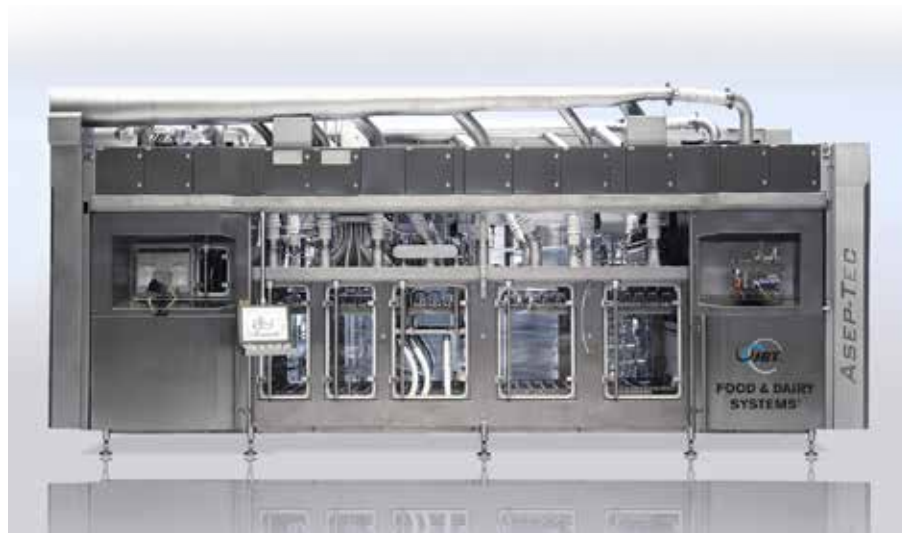


FOOD & DAIRY SYSTEMS®

AsepTec® Aseptic Bottle Filler



The AsepTec® is the most reliable and flexible aseptic filler in the market

Designed for any
**ADDED VALUE LIQUID
PRODUCT** producer

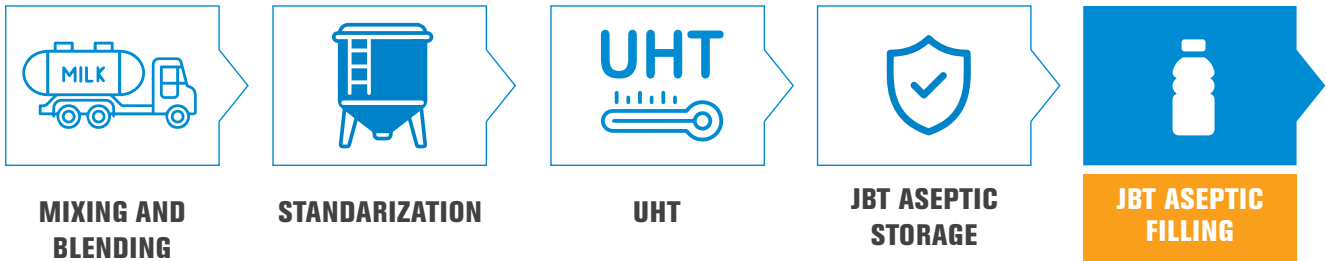


JBT F&D Systems offers a comprehensive range of Aseptic filling solutions with the highest aseptic guarantee, suitable for low and high-acid products, and designed for the most vulnerable target group. Our AsepTec platform provides a flexible solution with quick product changes, eliminating the need for CIP or SIP.

Thanks to a small aseptic zone protected by overpressure and downflow, it offers maximum protection of recontamination and incredible reliability. With several additional modules designed around the **AsepTec**, JBT can set up tailor-made filler to handle your preferred aseptic closure for a wide variety of bottle design.

This linear aseptic filler is used for filling and closing (screw cap or foil seal) variate of products: like like: nutraceuticals, baby milk, creams, milk juices smoothies plant based beverages and other special products. With more than **50 years of experience** and having supplied systems all over the world, **JBT F&D Systems** can offer you more than just machinery. Over the years we have developed a thorough understanding of the market, which we are more than willing to share with you in the form of advice and an excellent service level.





JBT F&DS: the unique advantages of an aseptic bottle filler

- ✓ Smallest aseptic zone no risk on recontamination
- ✓ Neck bottle transportation, flexibility on bottle design and format
- ✓ Perfect product quality thanks to nitrogen system
- ✓ Future proof for handling all kinds of plastic bottles
- ✓ No format parts in the aseptic zone
- ✓ Ability to change bottle format without sterilization required
- ✓ Full sterilisation off all surfaces before entering the aseptic zone
- ✓ Dry sterilization by means of Hydrogen peroxide, now water rinse
- ✓ Flexible bottle dosing system easy adapting output to processing capacity



Features/Benefits

- ✓ **Design** - aseptic bottle filler transfer not fortexes in air flows.
 - No risk of recontamination
- ✓ **Capacity** - Wide range of capacities available 12.000 - 30.000 pph.
- ✓ **TCO** - Low utility consumption and extreme good uptime/downtime ratio.
 - Low maintenance cost
- ✓ **Construction** - quality materials and components, proven performance units installed in Europe, USA, Asia, Africa, south America and Australia.
- ✓ **Cleanability** - Automatic cleaning system.
- ✓ **Sustainability** - Dry sterilization, long production run, shelf stable products.
- ✓ **Simple Operation** - User friendly control system, fully integrated with industrial 4.0 solutions. Remote service.

Optional Equipment:

- ✓ **Nitrogen** - special modules for reduce oxigen in the headspace by means of nitrogen to avoid oxidation of your precious ingredients
- ✓ **Particles** - special modules for large particles 6x6x6 or even 9x9x9mm. Particles can be handled in single stream processing
- ✓ **FDA** - FDA compliable design, validation / registration support available

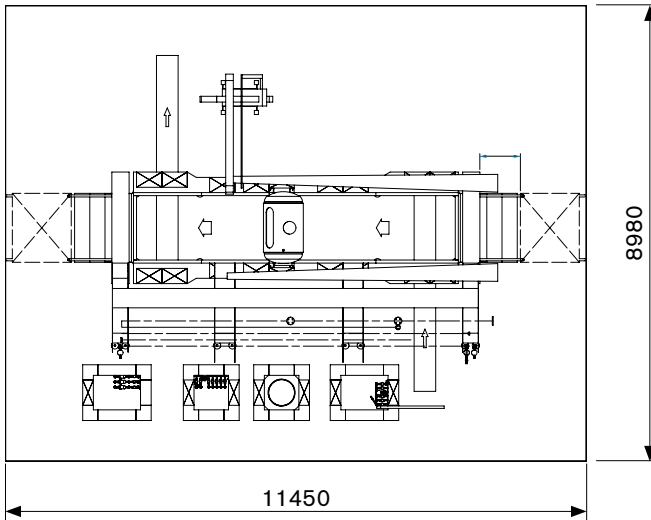


Aseptic Process Authority and Validation Services for low acid products with and without particulates.

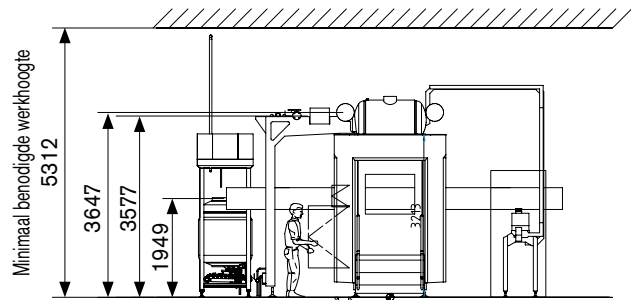
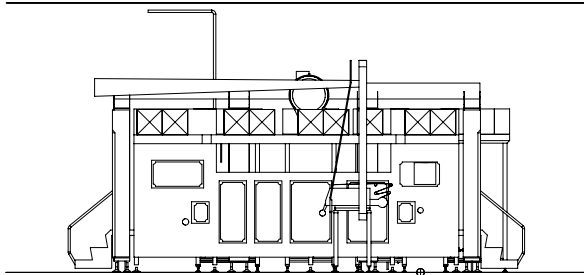
JBT provides advanced world-wide process authority and validation services in support of aseptic processing and filling technologies. Services include compliance/regulatory audits, aseptic thermal process design, validation of low-acid aseptic filler technologies, and complete FDA-product filing support.



Approximate Specifications



The **JBT AsepTec** is equipped to seamlessly integrate with various upstream equipment, including **Unscramblers/Depals**, **Blowmoulders**, UHTs like the **Sterideal** and **SterilTank**, and other major brands. Our equipment offers advanced communication and integration capabilities to ensure smooth and efficient production processes.



COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

OmniBlu from JBT - a subscription-based contract that offers unparalleled service, support, and machine optimization capabilities. Our True-Blue commitment is supported by a suite of digital tools, leveraging AI, machine learning, and predictive analytics to ensure that you have a partner by your side in the new digital era. With smart and timely maintenance, backed by our expertise, we ensure that you don't have to worry about unexpected costs. Experience the power of OmniBlu and let us take care of the rest.



JBT DIVERSIFIED FOOD & HEALTH

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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We're with you, right down the line.™

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