

TROPICALFOOD MACHINERY

Introducing the third generation of
aseptic fillers by Tropical Food

Long live
your product



Aseptic Fillers

NEW FEATURES

- Enclosed utilities in the support column
- Renovated printing module
- Default communication setup with other equipment

MODELOS BD (bins and drums)

- Dual weighing system
- Bag filling from 2 to 1,500 liters without setup changes
- Automatic pallet positioning
- Automatic positioning of the head over the drum



A technology specially developed for companies seeking not only quality but also cost-effectiveness and safety for their products. The aseptic solution significantly reduces storage and transportation costs by eliminating the need for refrigeration, favoring the logistical distribution chain.

Aseptic filling is the ideal solution for packaging juices, fruit pulps, creams, purees, gelatins, tomato sauce, dairy products, and others, ensuring a final product free from any contamination. TropicalFood Machinery's aseptic fillers are perfect for liquid, semi-liquid, or highly viscous food products, such as concentrated tomato paste.

Available in various models, the equipment features one or two filling heads and is designed for pre-sterilized flexible bags with multiple layers, ranging in capacity from 3 to 1000 liters. They can be supplied with standard 1st or 2nd openings (for products containing small-sized pieces).

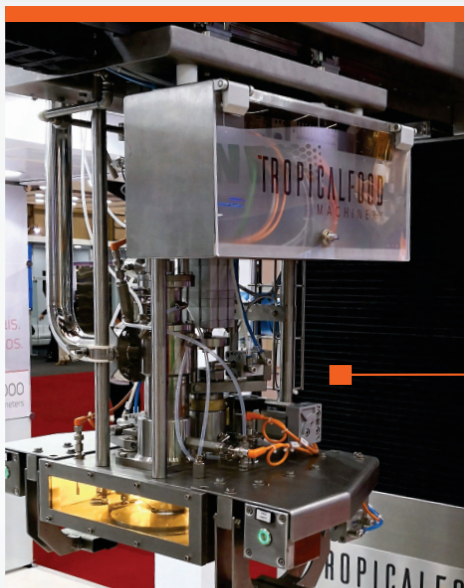
All available models, whether with one or two filling heads, can be provided in the LA - LowAcid version, FDA-approved and suitable for filling highly sensitive products, such as banana puree.

New software has been developed with the aim of further enhancing the process's safety at every stage. The new fillers can operate with TFM sterilization systems or those of other brands.

MOD. TF EA-2C-BD

FDA APPROVED

All aseptic fillers for low-acidity products from TropicalFood Machinery are now FDA-approved!



- New design of the filling chamber



MOD. TF EA-1C-BD



Aseptic filler specifically designed for small-capacity bags, ranging from 3 to 20 liters.

Equipped with two aseptic heads that operate alternately to prevent or limit product recirculation time, allowing installation in lines that do not include an aseptic tank.

Available in two versions: with manual feeding and with automated feeding.



MOD. TF EA-2C-SB

MODEL	TF EA-1C-D	TF EA-2C-D	TF EA-1C-BD	TF EA-2C-BD	TF EA-2C-SB	TF EA-2C-SB/A
Tipo de produto	Whole or concentrated juices which may contain suspended solids, mash, gelatins and creams					
Altura	3250 mm	2700 mm	3400 mm	3400 mm	2500 mm	2500 mm
Comprimento	3600 mm	4000 mm	5500 mm	5500 mm	1700 mm	4600 mm
Largura	1555 mm	3000 mm	3200 mm	5500 mm	1000 mm	3000 mm
Capacidade máxima	6000 kg/h*	12000 kg/h*	6000 kg/h*	12000 kg/h*	1750 L/h - 5L bag 2600 L/h - 10L bag 3500 L/h - 20L bag	2000 L/h - 5L bag 3000 L/h - 10L bag 4000 L/h - 20L bag
Consumo médio de ar	500 NL/h	800 NL/h	500 NL/h	800 NL/h	200 NL/h	200 NL/h
Consumo médio de vapor	60 kg/h	100 kg/h	60 kg/h	100 kg/h	60 kg/h	60 kg/h
Potência elétrica absorvida	1kW (400V)	1kW (400V)	3.5kW (400V)	5.5kw (400V)	200 W (400V)	2.8 kW (400V)
Cabeças de enchimento	1 head	2 heads	1 head	2 heads	2 heads	2 heads
Embalagens	200L drums	200L drums	4 x 200L drums over pallets or 1000L bins	4 x 200L drums over pallets or 1000L bins	3L, 5L, 10L and 20L bags	3L, 5L, 10L and 20L bags
*Pequenas variações podem ocorrer conforme o tipo de embalagem, diâmetro do bocal, viscosidade do produto, etc.						



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