

Aseptic fillers

Technology to match every product



Technology for every product



All aseptic systems are not the same

Each beverage brings its own individual characteristics into the process – and expects exactly the same from its filling system.

That is why the aseptic filling technology from Krones is fanned out into different systems. This way, we can be sure that each filling product is treated using exactly the right technology. For an efficient filling process to make an immaculate impression on the consumers.



At a glance



Dairy products



Filling systems with inductive flow meter or load cells

- High fat content
- High and low-acid products
- Particles up to 5 x 5 x 5 millimetres

Containing particles



Filling systems with flow meters and particle dosing

- High and low-acid products
- Particles up to 10 x 10 x 10 millimetres
- Fibres up to 2 x 15 mm

Juice and tea products



Filling systems with flow meters

- Still high and low-acid products
- Fibres up to 2 x 10 mm
- Particles up to 5 x 5 x 5 millimetres

Carbonated



Filling systems with flow meters

- High and low-acid products
- Particles up to 3 x 3 x 3 millimetres

For all products

Filling valves with load cells – Modulfill Asept NWJ



Range of applications

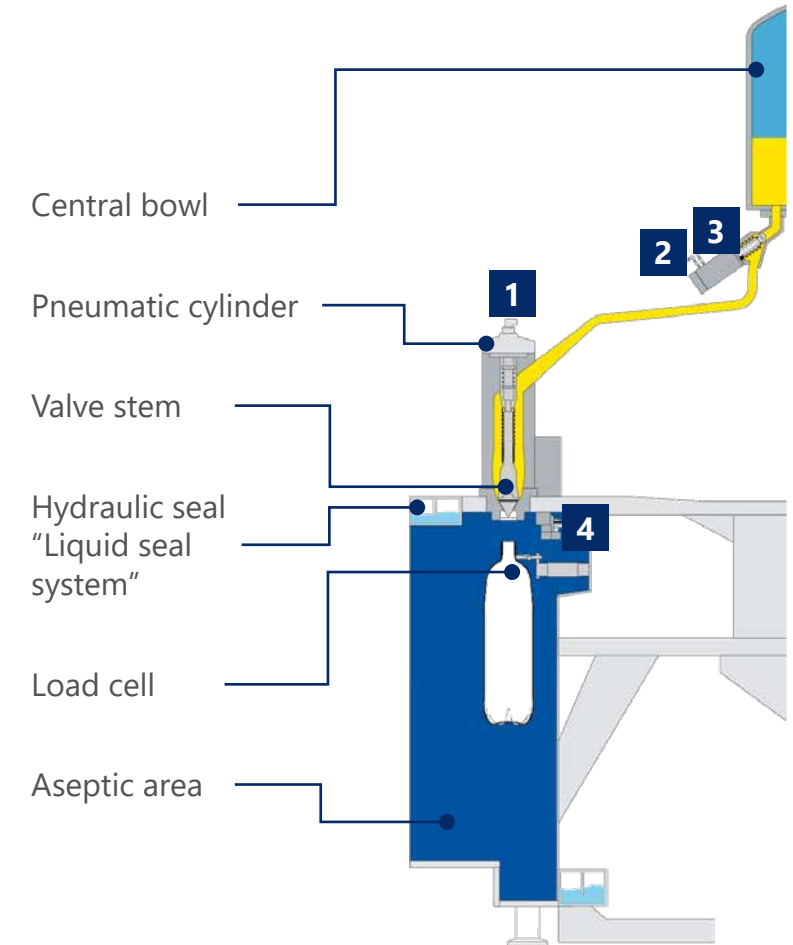
- Dairy products in the high and low-acid range
- Products with ingredients which could influence a flow meter
- Measuring system independent of fat content
- Particles up to 5 x 5 x 5 millimetres
- Fibres up to 2 x 10 mm

Technical features

- Non-contact full-jet filling
- Load cells with neck-handling for determining the liquid quantity
- Two different filling speeds via product-gentle double-stroke seat valve
- Non-turbulent closing of the filling valves thanks to double-stroke seat valve
- Product feed from above via a sliding ring manifold
- Sterilisation with steam

NWJ: Net weight filling, Weighing cell, full Jet

- 1 Valve stem control cylinder
- 2 Product discharge valve
- 3 Switching valve
- 4 SIP cup



Benefits to you

Modulfill Asept NWJ

- High microbiological safety
- Very precise fill quantities – regardless of the product characteristics
- Optimum flow behaviour
- Smooth filling process which is gentle on the product
- Minimum product loss
- Quick and media-efficient disinfection
- No CIP distributor needed



Requesting a new machine

You can easily send a request for a non-binding quotation in our Krones.shop.



For soft drinks:

Filling valves with flow meters – Modulfill Asept VFJ



Range of applications

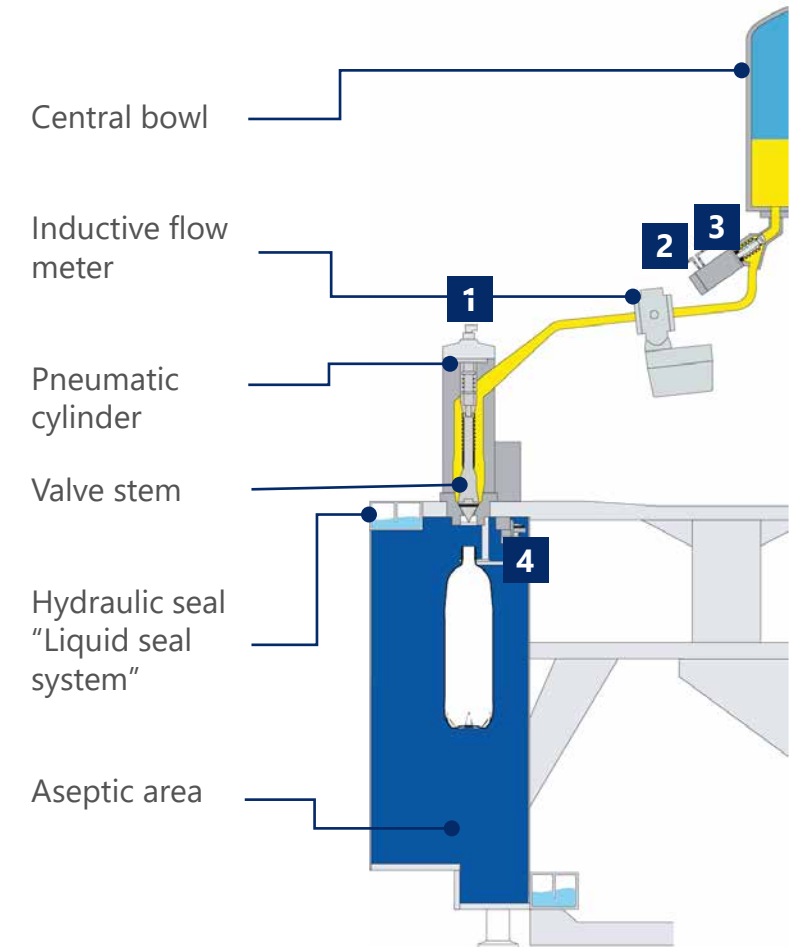
- Juice and tea products in high and low-acid range
- Products with
 - Particles up to 5 x 5 x 5 millimetres
 - Fibres up to 2 x 10 mm

Technical features

- Non-contact full-jet filling
- Inductive flow meter for determining the quantity of liquid
- Two different filling speeds via product-gentle double-stroke seat valve
- Non-turbulent closing of the filling valves thanks to double-stroke seat valve
- Product feed from above via a sliding ring manifold
- Sterilisation with steam

VFJ: Volumetric filling, Flow meter, full Jet

- 1 Valve stem control cylinder
- 2 Product discharge valve
- 3 Switching valve for fast/slow filling
- 4 SIP cup



Benefits to you



Modulfill Asept VFJ

- High microbiological safety
- Precise fill quantities
- Optimum flow behaviour
- Smooth filling process which is gentle on the product
- Minimum product loss
- Quick and media-efficient disinfection
- No CIP distributor needed



Requesting a new machine

You can easily send a request for a non-binding quotation in our Krones.shop.



For foaming products with particles: Two-channel valves with infinitely variable speed control system – Modulfill Asept VFI-D with PFR valve



Range of applications

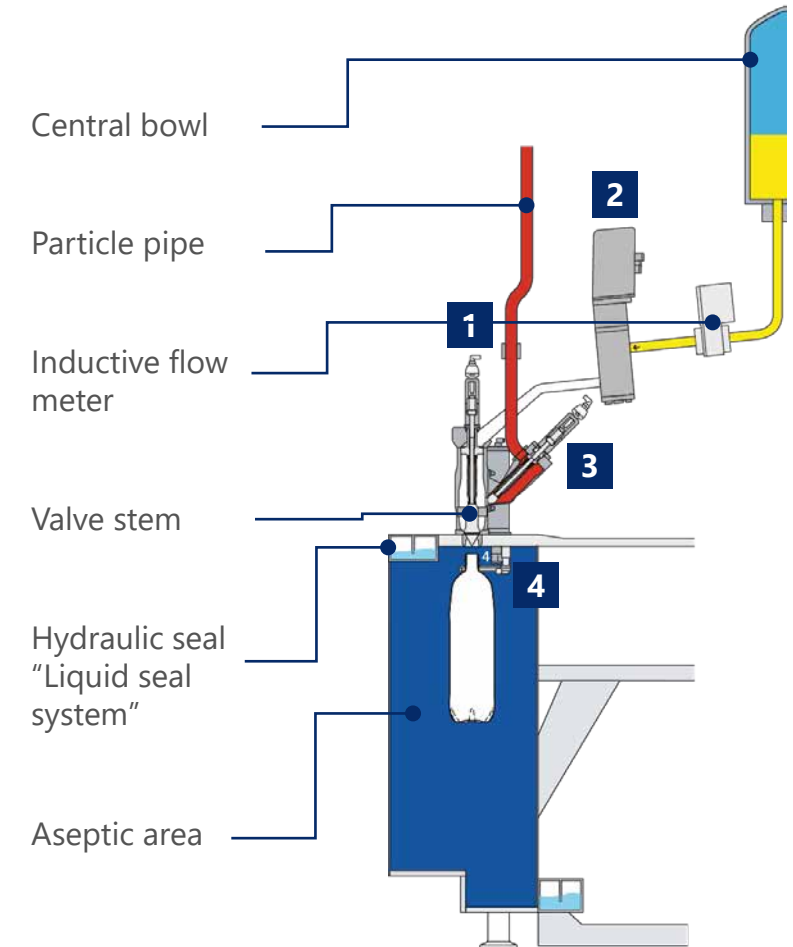
- Products with
 - Particles up to 10 x 10 x 10 millimetres
 - Fibres up to 2 x 15 mm

Technical features

- Non-contact full-jet filling
- Two separate lines for liquid ingredients and particles
- Particles are dosed directly into the filling valve
- Infinitely variable filling speed
- Product feed from above via a sliding ring manifold
- Sterilisation with steam
- Dosing unit can be switched off
- Measurement of the fill quantity during particle dosing: Inductive flow meter measures the liquid product displaced in the filling valve

VFI-D: Volumetric filling, Flow meter, full Jet, Double filling valve
PFR: Proportional Flow Regulator

- 1 Pneumatic cylinder, valve stem
- 2 PFR filling valve
- 3 Dosing bevel control cylinder (particles)
- 4 SIP cup



Benefits to you



Modulfill Asept VFJ-D with PFR valve

- High microbiological safety
- Optimum flow behaviour
- Smooth filling process which is gentle on the product
- Quick filling process without foaming
- Gentle treatment of the particles
- No pre-dosing unit needed
- Minimum product loss
- Quick and media-efficient disinfection
- No CIP distributor needed
- Flexible use for different products
- Very precise fill quantities
- No particle overdosing needed



Requesting a new machine

You can easily send a request for a non-binding quotation in our [Krones.shop](#).



For carbonated and still products:

Filling with and without pressure – Modulfill Asept VFJ



Range of applications

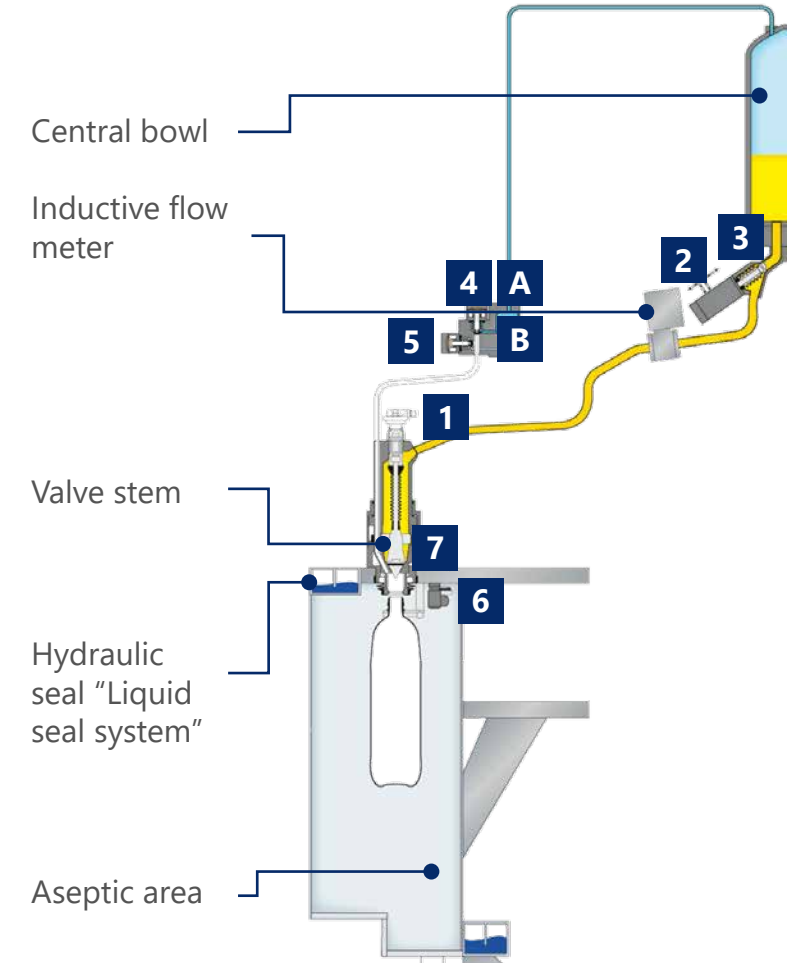
- Still and carbonated high and low-acid products
- Products with
 - Particles up to 3 x 3 x 3 millimetres
 - Fibres up to 2 x 10 mm

Technical features

- Method of filling
 - For still products: Non-contact in full jet
 - For carbonated products pressed-on, according to counter-pressure principle
- Inductive flow meter for determining the quantity of liquid
- Two different filling speeds
- Product feed from above via a sliding ring manifold
- Sterilisation with steam

VFJ: Volumetric filling, Flow meter, full Jet

- 1** Pneumatic cylinder, valve stem
- 2** Product discharge valve
- 3** Switching valve fast/slow
- 4** Pressurisation valve, return gas valve and CIP valve
- 5** Snifting and CIP valve
- 6** SIP cup
- 7** Pressing-on unit
- A** Pressurisation channel and CIP return channel
- B** Snifting and CIP return channel



Benefits to you

Modulfill Asept VFJ

- Flexible use for different products
- High microbiological safety
- Foam-inhibited filling process
- Precise fill quantities
- Optimum flow behaviour
- Minimum product loss
- Quick and media-efficient disinfection
- No CIP distributor needed



Requesting a new machine

You can easily send a request for a non-binding quotation in our Krones.shop.



For carbonated and still products:

Filling with and without pressure – Modulfill Asept VFS



Range of applications

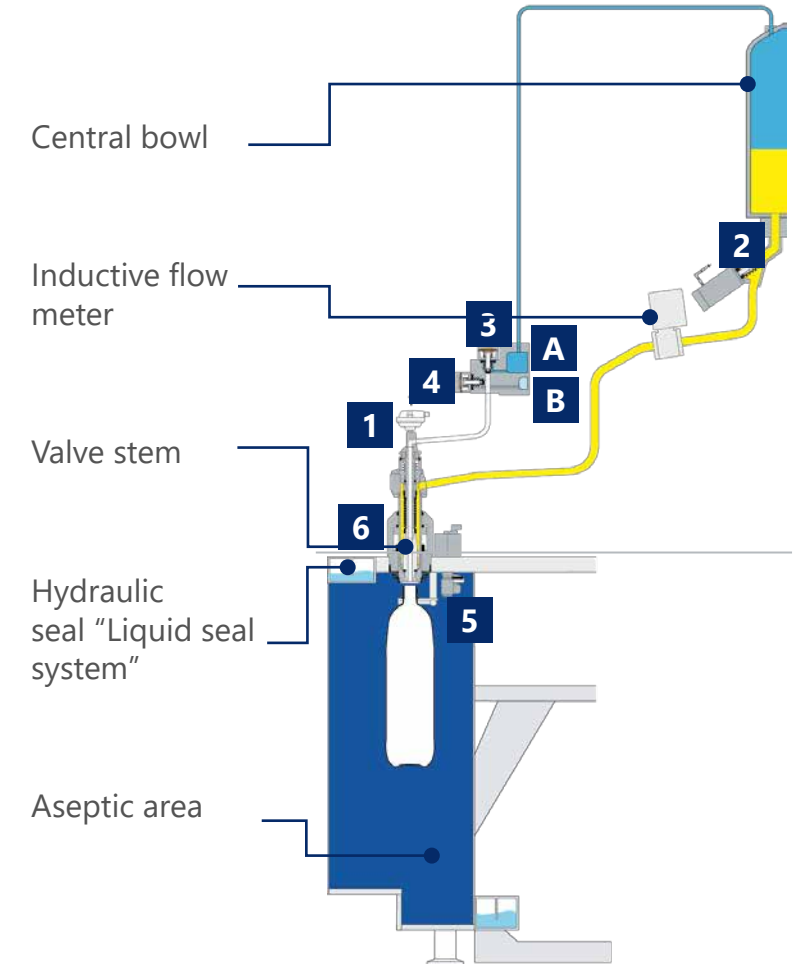
- Still and carbonated high-acid products
- Products with
 - Pulp up to 0.4 x 0.4 x 0.4 millimetres
 - Fibres up to 2 x 10 mm

Technical features

- Method of filling
 - For still products: Pressed-on, pressureless
 - For carbonated products Pressed-on, according to counter-pressure principle
- Swirl insert in the valve
- Two different filling speeds
- Inductive flow meter for determining the quantity of liquid
- Product feed from above via a sliding ring manifold
- Sterilisation with steam

VFS: Volumetric filling, Flow meter, Short tube

- 1** Pneumatic cylinder, valve stem
- 2** Switching valve fast/slow
- 3** Pressurisation valve, return gas valve and CIP valve
- 4** Snifting and CIP valve
- 5** SIP cup
- 6** Pressing-on unit
- A** Pressurisation channel and CIP return channel
- B** Snifting and CIP return channel



Benefits to you



Modulfill Asept VFS

- Flexible use for different products
- Non-turbulent, foam-inhibited filling process
- Optimum flow behaviour
- Precise fill quantities
- Minimum product loss
- Quick and media-efficient disinfection
- No CIP distributor needed



Requesting a new machine

You can easily send a request for a non-binding quotation in our Krones.shop.



Everything from a single source



Training courses at the Krones Academy – trained personnel will increase your line efficiency

The multifaceted offer by the Krones Academy ranges from operation, servicing and maintenance courses through to management training. We will gladly also create your individual training programme.

KIC Krones cleaning agents make your machine shine

An immaculate production environment is essential if your product is to shine. KIC Krones provides you with the optimum cleaning agents and disinfectants for each individual production step.

KIC Krones lubricants – for each production step

Whether for gears, chains or central lubrication systems – our greases and oils are true all-round talents. They can reach every lubrication point, protect your line and ensure gentle treatment for your products thanks to their food-grade quality.

Krones Lifecycle Service – Partner for Performance

It goes without saying that also after the purchase of new machines, Krones takes care of your lines: The Krones LCS experts are always there to help you reaching your goals and turn your wishes into optimal LCS solutions.

Evoguard – excellent valve technology throughout the line

The Evoguard valve series comprises a modular system with hygienic and aseptic components which contributes to an increased performance at every point of the production line and has the perfect solution for every process step.

Evoguard – pumps for absolute process reliability

In addition to separation and shutting off, one thing is particularly important for a plant: the reliable feeding of your product. This is why Evoguard also offers innovative centrifugal pumps in addition to high-quality valves.

**SOLUTIONS
BEYOND
TOMORROW**

