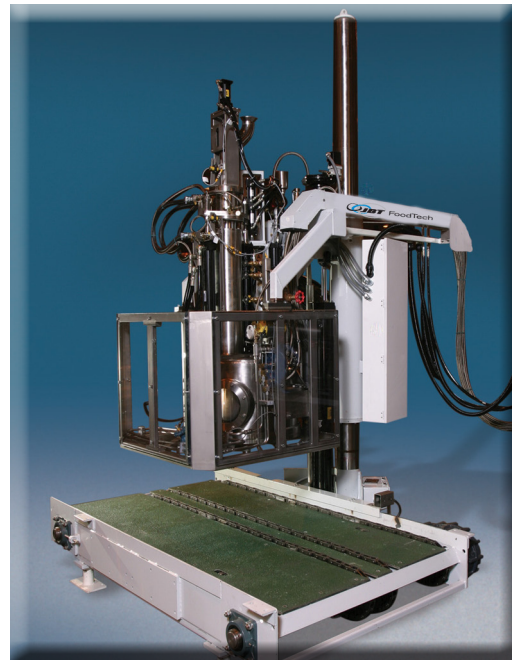


FranRica® Aseptic Bag Filler - Model ABF-1200

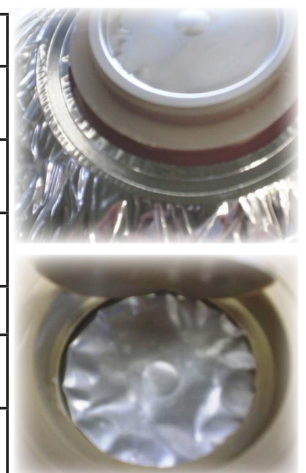


The JBT FoodTech *FranRica* Aseptic Bag Filler Model ABF-1200 is designed to provide the highest possible level of sterility and productivity for filling bulk aseptic bag in box and bag in drum containers.

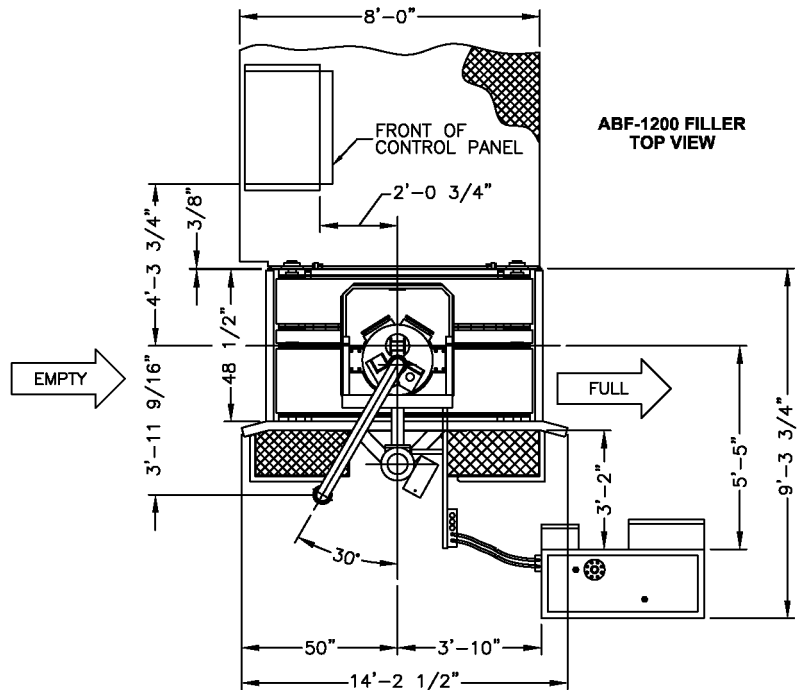
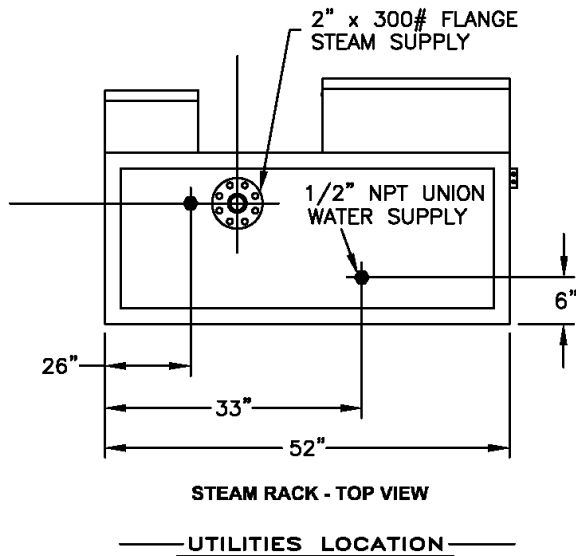
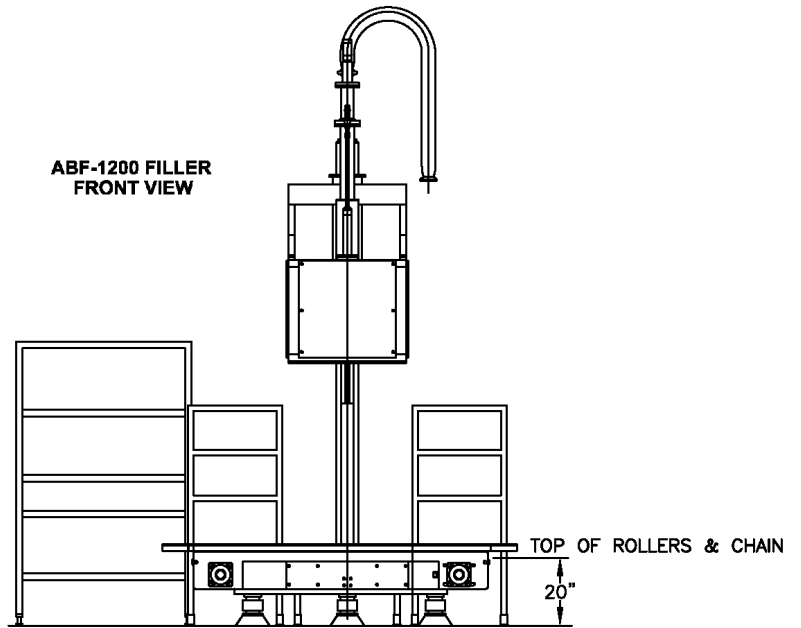
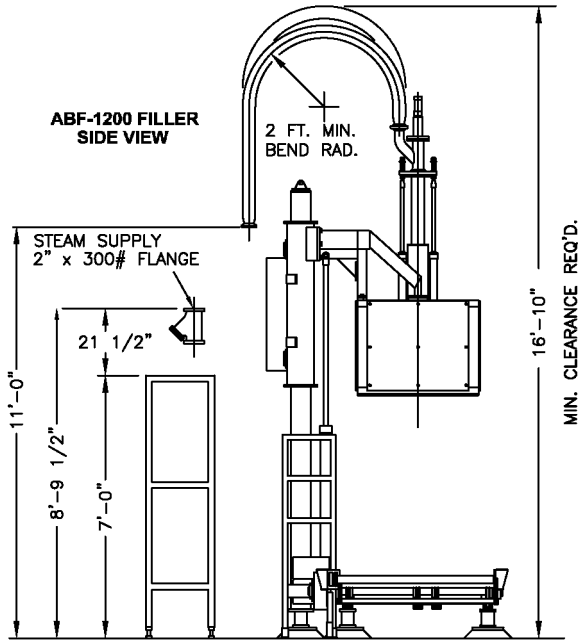
Originally conceived to eliminate frequent spoilage events encountered by the California Tomato Industry, and continuously updated, the Model ABF-1200 is now proven worldwide as the gold standard for aseptic filling.

Key to the success of the technology is the automatic heat seal fitment system which virtually eliminates the possibility of post filling contamination and spoilage. During the filling cycle, the possibility of a stray microscopic fiber of pulp being deposited at the fitment area is always present. This product material can provide a virtual highway for contamination to enter the bag with traditional style friction fitments, but is effectively eliminated with the heat seal system. This feature, combined with large diameter fill tube and hydraulic operation, make the Model ABF-1200 ideal for the most demanding products and production environments.

Feature	Benefit
Proven ability to maintain sterility for up to 100 days	Increased productivity with reduced labor and expense
Heat seal fitment	Virtually eliminates spoilage and is tamper evident
3 inch diameter fill tube	Increased production speeds with viscous products and gentle handling of particulates
Hydraulic actuation	Fast, positive, repeatable operation
Rapid steam sterilization of fitment area before each fill cycle	Ensures consistent sterility without chemicals
Steam barriers on all product handling areas	Eliminates reliance on positive product pressure as a contamination barrier



Seal Fitments



Project Installation and Start-Up Assistance

JBT FoodTech's *FranRica* Aseptic Bag Filler Model ABF-1200 is easily installed and operated. On-site supervision of installation and start-up is recommended to ensure proper and safe installation and operation. Hands-on training for operators, maintenance, and other plant personnel can also be provided by qualified JBT FoodTech personnel.

ORDER PARTS ONLINE
www.myjbtfoodtech.com

or call 1-800-835-3230 24/7 for questions, ordering or help with online registration.

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