

INLINE CUP & LID STERILIZATION TECHNOLOGIES DEPENDING ON MICROBIOLOGICAL SPECIFICATIONS

PULSED LIGHT COMBI CUP & LID

APPLICATIONS

- Linear or rotary filler, FS or FFS
- 1-16 rows, simple or double stroke
- Speed: >60 strokes/mn
- Cup: all materials
- Lid: aluminum and plastic, precut or reel
- Even more obvious on material for the circular economy: water-sensitive (ie cardboard) heat sensitive (ie rPET, thin films) .
- All formats up to 10L

FEATURES

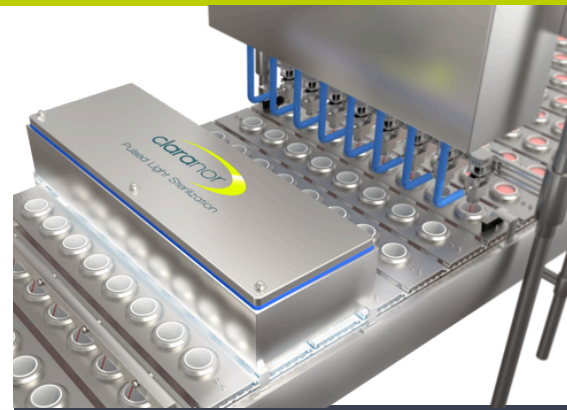
- 1 electronic bay
- + 2 optical cabinets to be integrated directly into your filling-line
- Lid optical cabinet, fitted prior to the foil dispenser " on the fly treatment"
- Hygienic design, no dead volume, IP66

CLARANOR BENEFITS

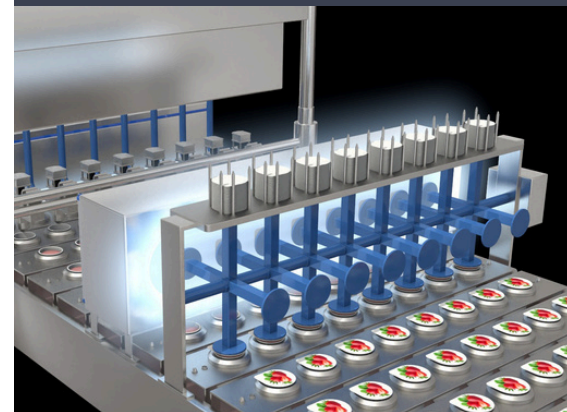
- Dry and chemical-free solution
No chemical residues: respect sensory properties of your product
- On-site microbial qualification possible
- Standard or tailored made equipment thanks to Claranor design and engineering expertise
- Full support: microbiological validation, commissioning, training, preventive and corrective maintenance.

ULTRA-CLEAN FILLING

Dairy products and plant-based dairy alternatives, margarine, spreads, sauces



Pulsed light decontamination of cup



Pulsed light decontamination of lid

PERFORMANCE

Decontamination VDMA Class IV
**Up to 4 Log-Red
on bacteria and molds**



INLINE CUP & LID STERILIZATION TECHNOLOGIES DEPENDING ON MICROBIOLOGICAL SPECIFICATIONS

PULSED LIGHT & UV

COMBI CUP & LID

Dairy products and plant-based dairy alternatives, margarine, spreads, sauces

APPLICATIONS

Pulsed light decontamination of the inner cup surface, UV-C decontamination of the lid.

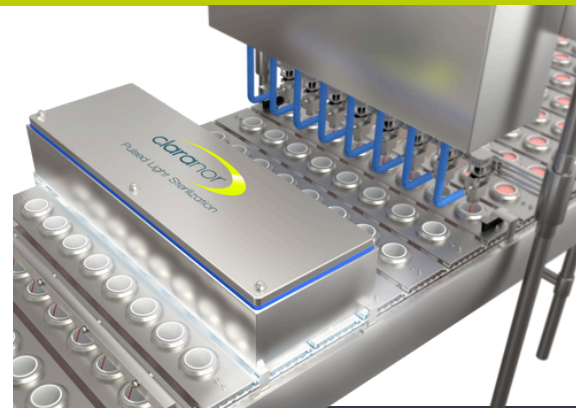
- Linear or rotary filler, FS or FFS
- 1-16 rows, simple or double stroke
- Speed: >60 strokes/mn
- Cup: all materials
- Lid: aluminum and plastic, precut or reel (excepted heat sensitive)
- All formats up to 10L

FEATURES

- 1 electronic bay
- + 2 optical cabinets to integrate directly on the filling-line
- Lid optical cabinet, fitted prior to the foil dispenser "on the fly treatment"
- Hygienic design, no dead volume, IP 66

CLARANOR BENEFITS

- Dry and chemical-free solution
- UV dose monitoring
- On-site microbial qualification possible
- Standard or tailored made equipment thanks to Claranor design and engineering expertise
- Full support: microbiological validation, commissioning, training, preventive and corrective maintenance.



Pulsed light decontamination of cup



UV decontamination of lid

PERFORMANCE

Decontamination VDMA Class IV
**Up to 4 Log-Red
on bacteria and molds**

