



# FFS Line



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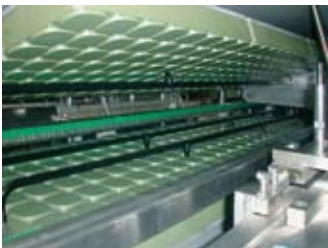
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## Form-Fill-Seal lines for food industry



MAIN SPECIFICATIONS FOR ARCIL 6 SERIES	6 12	6 24	6 36
The example used concerns cups of stirred yogurt with filling volume 125 gr labelled cup 63 x 63 x 65 mm			
<b>Industrial pace cycles per minute</b>	up to 31	up to 30	up to 28
<b>Output ex. 125 gr labelled cup</b>	20-22 000 cups/h – 10 kt/year	40-43 000 cups/h – 20 kt/year	56-61 000 cups/h – 30 kt/year
<b>Plastic web pitch (mm)</b>	up to 150	up to 400	up to 400
<b>Web width (mm)</b>	up to 420	up to 420	up to 420
<b>Basic forming depth (mm)</b>	standard: up to 85	standard: up to 85	standard: up to 85
<b>Wrap-around label</b>	optional	optional	optional
<b>Waved or tapered label</b>	optional	optional	optional
<b>Lid foil material</b>	Paper or Alu or PET complex	Paper or Alu or PET complex	Paper or Alu or PET complex
<b>Trimming format with PS base web</b>	Single cup or minipack: 1x2/2x2/2x3/other in option	Single cup or minipack: 1x2/2x2/2x3/2x4/3x4/other in option	Single cup or minipack: 1x2/2x2/2x3/2x4/3x3/other in option
<b>L x l x h (m) including control cabinet</b>	9-12 x 2-4 x 2,25-4 (according to machine options)	9-13 x 2-4 x 2,25-4 (according to machine options)	10-13 x 2-4 x 2,25-4 (according to machine options)
<b>Electricity 3 x 400V approx. running consumption kW</b>	30	50	60
<b>Compressed air 0,6 MPa approx. average consumption Nm<sup>3</sup>/h</b>	130	150	250
<b>Recycled cooling water T°C max 12°C (m<sup>3</sup>/h)</b>	up to 1	up to 1,5	up to 2



### BACTERIOLOGICAL STANDARDS

- Minimum of mechanics below the bottom web
- Ultra-filtered forming air
- Specific hygienic other devices available upon request:
  - Ultra-filtered laminar flow (class 100 or class 10)
  - Infrared or UVC lid foil radiated device...

### CIpable FILLING CONFIGURATION

- Up to 3 successive nozzle-plates, mono or multilayer, optional mixed or twisted product
- Mono or multiflavor, cold or hot filling, optional fruit injection and fruit blending
- Available: sterilisable in place, volumetric, flowmeter, 3A compliance,...
- Low maintenance needs and reduced downtime needs for cleaning and maintenance

### ERGONOMIC

- User friendliness
- No steps around the machine
- Easy and fast removable toolings