



Bob Affordable FFS line
by **arcil**



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For more information, visit our video website www.arcil.fr

MAIN SPECIFICATIONS FOR THE BAB MACHINES MADE BY ARCIL	Bab 4 by ARCIL	Bab 6 by ARCIL
Industrial pace - cycles per minute : up to 20 cpm	18 cpm labelled cup	18 cpm labelled cup
Cup trimming size (mm): from 48x48 up to 189x145	Ex: 70x92	Ex: 63x63
Basic forming depth (mm): up to 87	Ex: 58 Optional: second shape	Ex: 65 Optional: second shape
Output ex: 125g labelled cup	4300 cups/h – 1500 T/year	6500 cups/h – 2500 T/year
Output (multipacks/ minute)	18	18
Trimming format with PS base WEB	Multipack: 2x2 Ex: 140x184 mm	Multipack: 2x3 Ex: 189x126 mm
PS plastic web pitch: from 100 mm up to 150 mm	Ex: 144 mm	Ex: 130 mm
PS web width/Lid foil width: up to 206 mm / up to 200 mm	Ex: 140 mm / 134 mm	Ex: 203 mm / 197 mm
Lid foil material:	Paper or Alu or PET complex	Paper or Alu or PET complex
Diameter (mm) : PS reel/ Lid foil reel/ Label reel	1000/300/500	1000/300/500
Wrap-around label:	Paper + hot melt	Paper + hot melt
Waved or tapered label:	optional	optional
CIPable filling station: DOSIL SMR for liquid or pasty product up to 180cc per piston	Optional: one integrated dynamic mixer for fruit pieces blending	Optional: second set of nozzle for different product viscosity
Components:	SEW motor Pneumatic: FESTO Proface HMI	SEW motor Pneumatic: FESTO Proface HMI
L x l x h (m) (including control cabinet):	5.8 x 2.0 x 2.4	5.8 x 2.0 x 2.4



ENERGIES REQUIRED	Bab by ARCIL
Electricity 3 x 400V + ground Approx. consumption kW	8
Minimum compressed air 0,6 MPa Approx. consumption Nm³/h	15
Cooling water : 10°C +/-2°C (m³/h)	1.8

BACTERIOLOGICAL STANDARDS

- Ultra-filtered forming air
- Specific hygienic other devices available upon request:
 - Ultra-filtered laminar flow (class 100)
 - Infrared lid foil radiated device

CIPable FILLING CONFIGURATION

- Nozzle-plate: optional for liquid or pasty or blended products
- Mono or multiflavor, cold or hot filling; optional fruit injection and fruit blending
- Low maintenance needs and reduced downtime needs for cleaning and maintenance

MAINTENANCE-ERGONOMIC

- No need of PC – auto program loading via USB port
- User friendliness – No steps around the machine