

**Bag-in-Box
Filling Machines**

Equipping the Nation's Drink Producers



With us you'll notice the difference.

“The equipment has brought our business into the 21st century. The Bag-in-Box Filler and Vigo Flash Pasteuriser has improved our efficiency and the quality of the product we are able to supply to the consumer. We chose Vigo because we knew we'd receive a high quality service, from the moment when we enquired right through to installation and after care. The service provided by their sales team and engineers was second to none.”

Richard Hunt, Hunts Farm Cider

Markets evolve and change in response to consumer demand. You are used to responding to demand and will be well aware that supplying your cider and juice in very limited forms of packaging can prevent you from operating in various market places. Diversity is key.

WIDENING YOUR MARKET

Bag-in-box packaging can be a great way of getting your product into pubs, bars, cider-houses, festivals and restaurants:

- With the right connector they can easily connect to their beer pumps
- The smaller capacities of bags (3 to 20L) enable them to sell craft ciders and host “guest ciders” with minimal commitment



OPTIMISING QUALITY

Bag-in-boxes are flexible – they offer a storing and dispensing solution all in one.

Using a high quality bag, your product can remain in good condition for weeks or months after opening because of the one-way tap which prevents the entry of air into the bag during dispensing. For this reason, they are not only ideal for bar use, they are also convenient for consumers for festival, party or holiday use.

REPUTABLE

For over 30 years it has been our pleasure to help cider makers and juice producers set up and produce their own unique brand of premium products and develop their businesses.

The importance of offering filling equipment which optimises product quality is our highest priority, because it will enable you to retain the unique characteristics of your product whilst keeping it in good condition.

SPECIALISTS

We carefully source equipment ensuring it meets our strict criteria. For this reason we are proud to offer you the range of bag-in-box fillers from Technibag, specialists in bag-in-box packaging equipment.

CAREFULLY CHOSEN

Equipment isn't the only thing we choose carefully. We also have to make an informed choice about working with the supplier. Our relationship with the supplier is critical and it is important that their values are the same as ours.

We chose Technibag because they are specialist manufacturers of bag-in-box filling and packing equipment, designed to preserve the quality of packaged liquids.

- They have launched over 20 products
- They are at the forefront of innovative product development with features such as Oxycontrol® technology, DAS and 'Ultra-clean' models.
- They carry out many research programs
- They are represented in 5 continents in over 63 countries

Design and manufacture is carried out by their technical team in their manufacturing plant in France, which enables them to operate to stringent quality standards. Technibag commission APAVE, an independent safety audit organisation, to test their manufactured materials prior to launch on the market.



THE RANGE

Technibag offers the complete solution to supplying in bag-in-box, from semi-automatic scale to full automatic lines. Their range includes bag filling and packing machines; and box packing, erecting and sealing machines.

Their range of filling machines fill between 50 and 720 bags per hour, depending on the model. Common features include:

- Programmable to the nearest cl (excl. manual filler)
- High precision metering system
- Dispense a set volume of product (excl. manual filler)
- Full closure filling head for clean fill
- High temperature filling (optional or as standard) – ideal for hot fill/pasteurised cider or apple juice
- 3 or 4 stage filling cycle (excl. manual filler)
- Program memory on all volumes (excl. manual filler)
- Tilted bag platform with rollers to ease bag removal on semi-auto models
- Integrated CIP

Technibag's latest technological developments available in specific models include:

- DAS system: Automated start-up of filling cycle
- Oxycontrol® technology: Nitrogen flushing of tap collar prior to closure
- 'Ultra-clean' models, compliant with specific food-industry quality standards
- Pouch & Cheertainer® ready models

YOUR PARTNER THROUGHOUT

We work closely with you to establish your specific bag-in-box filling requirements. We take budget, space, desired throughput and existing equipment all into account and this enables us to offer a comprehensive service. After consultation with our multi-skilled engineers and Technibag we provide:

- Advice on the appropriate equipment for you
- A comprehensive quotation outlining our recommended solution/s
- Experienced (Vigo) engineers to install and commission your equipment/line on site and provide training to your and your production operatives
- Full technical backup and support (by phone or on-site) by our engineers to achieve the longest possible service life



Firsty Top 120

A manual filling machine, ideal for gravity or pump filling of vacuum bags.

TECHNICAL INFORMATION

- Pistol grip filler nozzle
- Digital display to 3 decimal places
- Tap-locking lever
- Height adjustable neck clamp
- Typical fill rate (bags/hr): 100x5L; 80x10L; 50x20L



Bib'up 120/180

A semi-auto filling machine with a 3 stage filling cycle and multi-functional display.

TECHNICAL INFORMATION

- Cycle: Remove tap; air removal; filling; nitrogen injection, fit tap
- Hand-lever operation to remove tap, engage filling head, and remove tap
- Available as bench-top model (Top 120) or mounted on trolley (Top 180) with lockable wheels and adjustable bag support tray
- Typical fill rate (bags/hr) depending on model: 110/150x5L; 90/130x10L; 60/90x20L

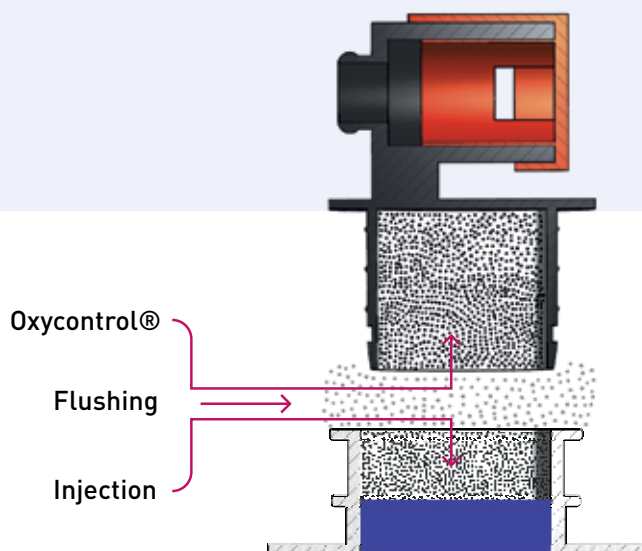


Sympaty Top 270

A semi-auto machine on a trolley with a 3 stage filling cycle and multi-functional display.

TECHNICAL INFORMATION

- Cycle as Bib'up, with DAS auto fill & nitrogen flushing around bag collar
- Typical fill rate (bags/hr): 220x5L; 180x10L; 140x20L
- Nitrogen pressure regulator
- Auto bag eject optional
- 'Ultra-clean' & Oxycontrol® (nitrogen flushed into collar) versions available



Sympaty, Premia, Advance & BBooster: Nitrogen is injected into the bag collar and flushed around the collar, as standard. With **Oxycontrol®**, nitrogen is flushed into the tap collar prior to closure



Premia Top 360/240

A semi-auto machine on a trolley with 4 stage filling, touch screen display and safety hood.

TECHNICAL INFORMATION

- Cycle: As Sympaty but auto process from insertion of bag, includes auto bag eject
- Typical fill rate (bags/hr) depending on model: 330/390x5L; 300/330x10L; 210/240x20L
- Fills up to 90°C
- Bag insertion fork to lock bag & nitrogen pressure regulator (NPR)
- Oxycontrol® version available

Many options available on the semi-manual/auto machines, e.g., steam sterilisation kit, electromagnetic flow meter, weighing machine, etc.



Advance 420

A semi-auto machine on trolley with 4 stage filling, touch screen, safety hood & tapered filling head.

TECHNICAL INFORMATION

- Cycle: As Premia
- Typical fill rate (bags/hr): 390 x 5L; 330 x 10L; 240 x 20L
- Fills up to 90°C
- Bag insertion fork, NPR, & motor assisted height adjustment of filling head
- Filling head with tapered tip for extra clean fill
- Automated CIP system
- 'Ultra-clean' & Oxycontrol® versions available



BBooster® Top 720

An automatic filler with a fill rate of up to 720 bags/hr depending on the bag size.

TECHNICAL INFORMATION

- Bag preparation & tap removal
- 4 stage filling
- Oxycontrol®
- Tap fitting & sniffling
- Bag ejection, separation & evacuation
- Hot water and steam sterilisation

Watch the Technibag range of equipment in use and view the full machine specification at www.vigold.com.



We look forward to hearing from you about your specific bag-in-box requirements.

Please call us on 01404 892100 and ask us about our machines.

If you prefer to talk face-to-face we would be pleased to visit you or you are welcome to visit us. To arrange a visit please call 01404 892100.

**Email us at sales@vigoltd.com
Or visit us www.vigoltd.com
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