



Clean packaging, safe products, sustainability solutions and uncompromising quality!



Satisfy EU sustainability regulations with HASSIA-REDATRON.

This system is ideal for dispenser bag applications. Ketchup, Mayonnaise, Mustard, Dressings and similar products used by fast food establishments, caterings and restaurants can be formed and filled on one machine.

With the Ultra Clean feature, products normally requiring hot fill, can be filled cold. This results in immense energy savings.

HASSIA-REDATRON defines Ultra Clean as sterilization of the film (including fitment) according to VDMA guidelines for hygienic packaging machines meeting class log 3. This means 99.9% of germs are eliminated.

After disinfection, the packaging materials pass through a hygienic tunnel, where a fine fog of a peroxide-lactic acid formulation effectively prevents bacterial growth.

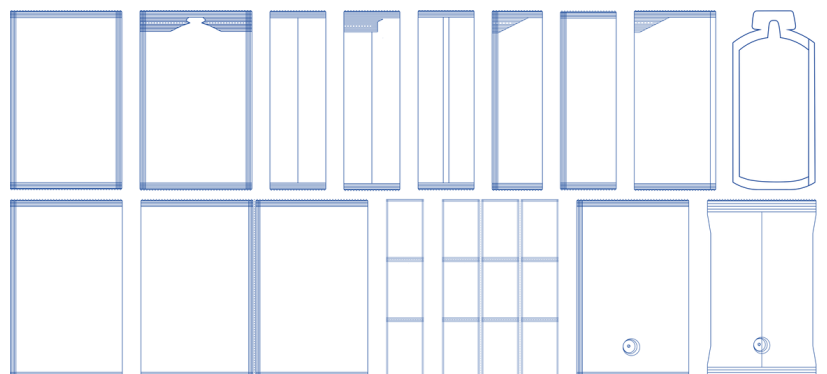
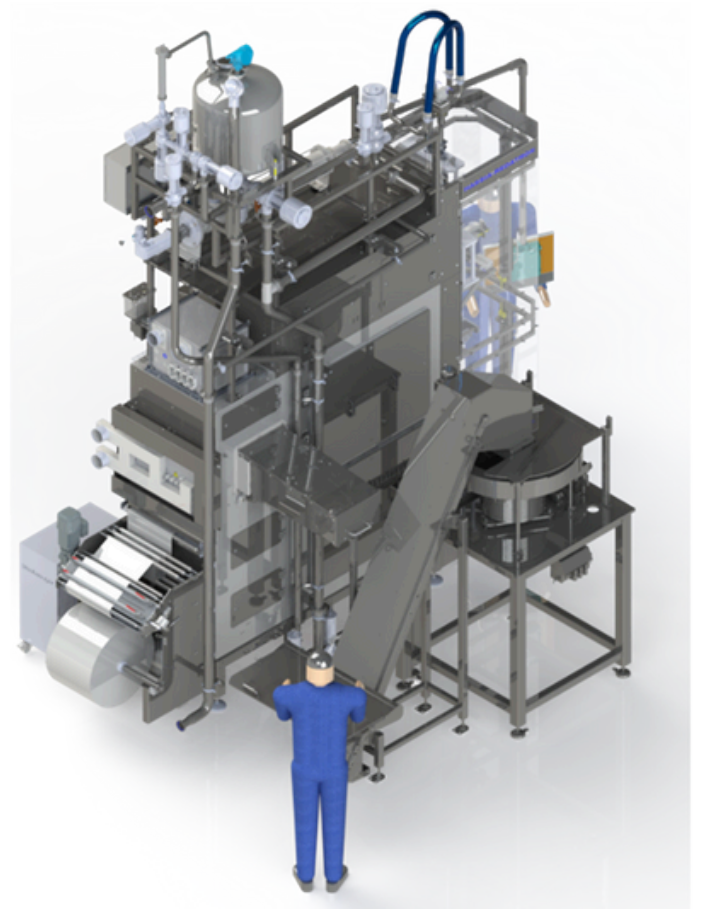
The formulation is food-safe and biological. It is commonly used in butcheries, cheese factories, bakeries, and many other food processing applications.

To further extend the expiration date, the filled bags have less than 1% air head space.

VFFS-machines are optimized to maximize output with minimal footprint; the design allows up to 3 tons of product per hour to be packaged using laminates or mono films.

Pouch, Sachet, and StickPack machines can be equipped with Ultra Clean as well as a fully automated Clean-In-Place (CIP) system, which cleans the entire product path at the push of a button.

With more than 52 years of packaging experience producing reliable and high volume production machinery, we are your best choice of a partner for sauce applications.



Details

Ultra Clean Process

The film is pre-cleaned inclusive static deloading.
The fitment rotates in the infeed channel, ensuring that its entire surface is disinfected by Ultraviolet C (UVC).

UV = Ultraviolet (a type of electromagnetic radiation)
C = Wavelength range within the ultraviolet spectrum

UVC is applied to the film. After disinfection, the film and fitment pass through a hygienic tunnel.
The tunnel is hygienically designed without indentations and is continuously disinfected with a peroxide-lactic acid mixture.

The tunnel continues to below the longitudinal seal, from this moment the film is formed to a closed tube, preventing external germs from entering.

The squeezing rollers minimize air headspace to below 1% by functioning like a valve - not passively allowing the product through, but actively displacing it upward.
Rotation and horizontal movement are servo controlled.

Execution:

- UVC or pulsed light
- With or without fitment, spouts, connectors or similar
- Various seal methods (mono- or traditional films, minimum film for seals, custom seal designs)
- Bag production for up to 3 tons per hour
- Bag sizes 100g up to 120kg
- Sachet/StickPack sizes 5g to 300g
- Designed to maximize output with minimal footprint
- Automatic CIP visualization, all single steps in real-time
- OEE-evaluation tool in real-time for machine and up- and downstream

