

Used GEA Procomac Aseptic filling line 48000 BPH

Machine type:	Complete Bottling Line
Ref:	LC641
Year:	2018
Speed:	48000 Bottles/hour
Condition:	Ready for Operation
Containers:	PET

Technical details

Fill type:	Aseptic	Neck type:	38mm neck, double-layer 38mm cap
Isobaric:	Yes	Safety features:	Yes
Manuals:	Yes		

Description

Used GEA Procomac Aseptic filling line 48000 BPH

Technical Specifications & Performance Data

This used bottling line is a high-performance aseptic PET solution engineered by GEA Procomac for industrial packaging and beverage production. Designed for second hand acquisition without sacrificing technical integrity, the line delivers a rated capacity of 48,000 BPH with dry aseptic technology and integrated fruit-piece dosing capability.

- **Rated capacity:** 48,000 BPH
- **Aseptic method:** Dry aseptic
- **Container format:** 0.23L (two different molds)
- **Bottle neck & cap:** 38mm neck, double-layer 38mm cap
- **Blower:** SIPA, 24 cavities
- **Filler:** GEA Procomac Fillstar FX isobaric filler, 84 valves
- **Fruit-piece dosing:** 24 valves
- **Capper:** 24 nozzles
- **Gas unit:** None (suitable for low-acid and neutral products)
- **Operating hours:** 8000

- **Year of manufacture:** 2018
- **Downstream speeds:** Dual 24,000 BPH modules on key packaging operations
- **Key models/codes:** Fillstar FX; outer-cap machine model NYG18H-00

Advanced Automation & Control Systems

The line integrates advanced aseptic handling and in-line quality control. Preform sterilization, cap feeding and sterilization, and H₂O₂ injection are automated to maintain hygienic integrity. Optical and X-ray inspection systems monitor critical control points with reject mechanisms for non-conforming containers. A dedicated aseptic water and CIP unit supports repeatable sanitation cycles and short changeover times. Automated components are engineered for consistent performance in high-speed production environments.

Production Line Integration Capabilities

Configured as a complete production line for PET bottles, the system combines container handling, filling, labeling, secondary packaging, and palletizing. It includes a 24-cavity SIPA blower, GEA Procomac isobaric filler, fruit-piece dosing, sleeve and neck labeling, shrink wrapping, carton packing with industrial robots, accumulation buffering, and palletizing. Format flexibility includes 0.23L with two mold sets and 38mm neck finish. The modular layout supports synchronization across conveyors and buffering for continuous operation.

Machine Condition & Maintenance History

The line is still on power and reported in very good condition. Operating hours are approximately 8000. Manuals are available to support installation, operation, and maintenance. The equipment set is recent (predominantly 2018), with select processing assets from 2007 and 2019 included, indicating a professionally maintained and upgraded system.

Operational Performance & Versatility

Optimized for low-acid and neutral product aseptic bottling, the configuration is suitable for premium beverage production requiring sterile conditions and gentle handling—especially products containing fruit pieces. Processing assets include tubular pasteurizers, UHT capability, homogenization, deaeration, and aseptic tanks, supporting robust beverage preparation workflows. Dual 24,000 BPH downstream modules help balance high upstream throughput with labeling, overcapping, and end-of-line efficiency.

Installation Requirements & Site Preparation

As a high-speed used bottling line, site preparation should consider adequate floor space for the blower-filler block, aseptic room area, labeling and packaging cells, buffer tables, and palletizing zone. Utilities typically include three-phase electrical power, compressed air for blowing and actuators, process water for CIP/aseptic water units, and provisions for chemical handling (H₂O₂). Cooling and steam/hot water may be required for processing and CIP units. Conveyor layout and accumulation must be planned for smooth material flow and operator access.

Safety Standards & Compliance Certification

Core equipment carries CE conformity, with guarding and interlocks on rotating and high-voltage sections. Integrated inspection (optical and X-ray) enhances quality control and consumer safety by ensuring proper sterilization, fill level,

closure, and label application. Hygienic design supports food and beverage compliance, aided by automated CIP and sterile handling of preforms, caps, and product pathways.