

Used CFT-JORDAN complete fruit and vegetable puree production line

Machine type:	Complete Bottling Line
Ref:	LC661
Speed:	90 Units/hour
Condition:	In Storage
Containers:	Pouch

Technical details

Fill type:	Aseptic	Safety features:	Yes
Manuals:	No		

Description

Used CFT-JORDAN complete fruit and vegetable puree production line

Technical Specifications & Performance Data

This used bottling line is configured as a complete aseptic filling and processing line for fruit and vegetable purees. It integrates preparation, thermal treatment, deaeration, sterilization, and aseptic bag-in-bin/bag-in-drum filling. Designed for industrial packaging and food-grade production, it offers second hand value with robust stainless steel construction and modular components suitable for continuous operation.

- **Main aseptic filler:** MACROPACK TM2000/3
- **Filling performance:** up to 90 bags/hour (220.0L) or 30 bins/hour (1000.0L)
- **Processing capacities (typical):** crushers 9–15 t/h; enzymatic deactivators 20 t/h; vacuum deaerator 20 t/h; sterilizer 17 t/h
- **Thermal equipment:** Pasteurizer 1.5 t/h (4000 x 1600 x 2350 mm); Enzymatic Deactivators ETS 20 fast/slow; Sterilizer OLIMPIC TC XX/AS
- **Utilities (selected):** sterilizer steam 2100 kg/h; deactivator steam 2000 kg/h; aseptic filler steam 50 kg/h
- **Key powers (selected):** Sterilizer 120 kW; Enzymatic Deactivator fast 18 kW; slow 12.5 kW; Aseptic filler 10 kW; pumps 1.2–18.5 kW
- **Materials:** stainless steel tanks and sanitary pumps for hygienic product contact
- **Container formats:** 220.0L bags; 1000.0L bins

Advanced Automation & Control Systems

The line features modular automation at machine level with integrated motor control on pumps and thermal units. The aseptic filler is equipped for controlled dosing and steam-assisted sterilization of filling circuits. Operator panels on key units enable parameter setting for temperatures, flow rates, and timings. Safety interlocks and emergency stops are included on major modules such as the sterilizer, deactivators, and filler. Quick-change product hoses, sanitary clamps, and pump speed adjustments support rapid changeovers between puree types and package sizes.

Production Line Integration Capabilities

This second hand aseptic processing and used bottling line is engineered for cohesive operation across preparation, thermal treatment, deaeration, sterilization, and aseptic filling. The included conveyors, pumps, and buffer tank ensure stable product flow, while the CIP station enables in-place cleaning of product-contact circuits. The system suits food and beverage production environments handling natural and concentrated purees.

Machine type	Manufacturer / Model	Year
Various Equipment	A Facchini 905/20 (Elevator)	2007
Various Equipment	Crusher 15 t/h (circular blades)	
Various Equipment	Crusher 9 t/h (studded shaft)	
Various Equipment	CFR Maccanica s.n.c. DEN.200/S (Destoner)	2007
Various Equipment	Depulping Machine 20 t/h	
Various Equipment	Enzymatic Deactivator ETS 20 fast	
Various Equipment	Enzymatic Deactivator ETS slow	
Various Equipment	Vacuum Deaerator 20 t/h	
Tank	Buffer Tank 5000L	
Various Equipment	OLIMPIC TC XX/AS (Sterilizer)	2007
Filling Machine	MACROPACK TM2000/3	2007
Pasteurizer	Pasteurizer 1.5 t/h	
Various Equipment	CIP Station (3-compartment)	
Various Equipment	UzerMak Fetacut-Grinder FC 1000 (Cutter)	2016
Various Equipment	Homogenizer Single Stage 1500 L/H	
Various Equipment	Homogenizer Single Stage 3000 L/H	

Various Equipment Netzch Pumpen GmbH NM038BY (Screw Pump)	2009
Various Equipment Netzch NEMO NM038BY02S12B (Screw Pump)	2001
Various Equipment HUNDOM TECHNOLOGY G40-1-V (Screw Pump) – 2 pcs	
Various Equipment UzerMak SP 25 (Centrifugal Pump)	2016
Various Equipment Stainless Steel Centrifugal Pump 1.2 kW	
Various Equipment RC201052 (Screw Pump with reducer)	2007
Various Equipment RC201051 (Screw Pump with reducer)	2007
Various Equipment MCRN125 with Tank (Screw Pump)	
Various Equipment MCRN125 with Square Tank (Screw Pump)	
Tank	Stainless Steel Tank 2000L (x2)
Tank	Stainless Steel Tank 1000L

Machine Condition & Maintenance History

Modules range from working to never used. The OLIMPIC sterilizer and MACROPACK aseptic filler are noted as working. Several pumps and the buffer tank indicate maintenance performed or test availability. Enzymatic deactivators are in good condition but without electrical panels. Crushers, tanks, and additional pumps show status from working to requiring blade replacement or maintenance. Overall, the equipment set is ready for operation following standard commissioning and integration.

Operational Performance & Versatility

Optimized for high-viscosity products such as natural and concentrated fruit and vegetable purees, the line combines robust processing with aseptic industrial packaging. The filler supports 220.0L bags and 1000.0L bins, enabling flexible logistics for bulk ingredients. Multiple sanitary pumps (screw and centrifugal) provide gentle product handling, while thermal units manage precise heat treatment. The vacuum deaerator improves product quality by removing dissolved air, preserving color and flavor.

Installation Requirements & Site Preparation

Allocate space for major thermal units and the aseptic filler footprint (filler approx. 12000 x 10500 x 4960 mm). Provide steam utilities sized to peak demand: approx. 2100 kg/h for the sterilizer, 2000 kg/h for deactivation, and 50 kg/h for the aseptic filling unit. Electrical supply must accommodate high-power consumers up to 120 kW, plus auxiliary pumps from 1.2 to 18.5 kW. Ensure hygienic drains, clean water, and compressed air services for automation and valve actuation. Plan for product storage (tanks 1000–5000L) and CIP return lines.

Safety Standards & Compliance Certification



The line utilizes stainless steel product-contact surfaces for hygiene, guarding on thermal and rotating equipment, and emergency stop circuits on principal modules. The aseptic filler and thermal treatment machines are designed for sanitary operation in food and beverage production, supporting HACCP-compliant processes when paired with appropriate site procedures. Operators benefit from interlocked access points and clear HMI parameterization to maintain safe, consistent performance.