

Looking for an **alternative solution** to aseptic filling for **high acid beverages**? The answer is **HOT FILL!**

This range is particularly suitable for the packaging of **fruit juices** and acid beverages with a pH lower than 4.1 and a shelf-life of **8-12 months**.



With our **HOT FILL** machines, the product is poured directly into the carton at a temperature of **80-90°C**.

During this process, the **carton is sterilized** by the liquid's heat, with no additional operations needed.

This results in a **significant cost reduction**, both in terms of initial investments and servicing throughout the lifecycle of the machine. Another added value is the possibility of **using the same filler for different carton types**.

Our Product Manager **CRISTIAN BALLESTRIN** (cristian.ballestrin@galdi.it) is available to provide all the information you need

RG270C SERIES



RG270C

Filler	Gravimetric Flowmeter
Dimensions [mm]	L 6290 x W 1500 x H 3390
Cartons Type	B-Style; REX
Delivery [EXW]	5 months from order
Speed	Up to 7000 cph

RG50 SERIES



RG50

Filler	Gravimetric Flowmeter
Dimensions [mm]	L 3470 x W 1300 x H 2700
Cartons Type	B-Style; REX
Delivery [EXW]	4 months from order
Speed	Up to 3000 cph

RG21 SERIES



RG21

Filler	Gravimetric Flowmeter
Dimensions [mm]	L 3040 x W 1100 x H 1600
Cartons Type	B-Style; REX
Delivery [EXW]	4 months from order
Speed	Up to 2000 cph