

PACKAGING SOLUTIONS FOR PRE-FORMED CUPS

# FS Machines

FILL YOUR PRODUCTS INTO

- Pre-formed cups





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# SOLUTIONS FOR ALL PACKAGING REQUIREMENTS FROM

Since 1900, GASTI has been renowned for the high quality and reliability of its continuous motion machines.

Over the years an extensive range of tailor-made solutions has been developed specifically designed for the packaging of liquid, semi-liquid and pasty products.

Whenever food products are to be filled into cups of various materials and shapes, filling and sealing machines for pre-formed cups from GASTI provide a cost-effective and efficient solution.

Sustainable container materials such as glass or paper can also be processed on a GASTI machine with high output.

All machines are known for their extremely high filling accuracy, often using dosing devices without seals and also able to process products with particulates. They can fill all kinds of liquid to pasty products with or without particulates.



# LIQUID TO PASTY PRODUCTS



The demand for fresh tasting products with an extended shelf life and retailers requirements for low cost logistic concepts can only be satisfied by utilising modern technology capable of meeting high hygienic, economic and efficiency requisites. Our customised Fill & Seal (FS) machines for pre-made cups can handle all types of approved materials including environmentally friendly paper cups.

Fillers benefit from automatic fully controlled CIP/SIP-systems for maximum hygiene, and are supplied in full compliance with international standards.

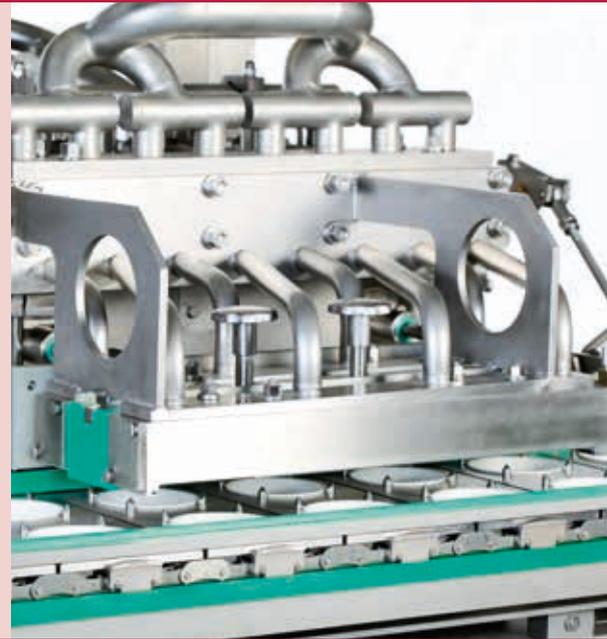


# COMBISEPTIC SERIES (CLEAN / ULTRA-CLEAN)

NEW IDEAS MEET MANY YEARS OF KNOW-HOW. THE CONTINUOUSLY MOVING, PRODUCT-FRIENDLY COMBISEPTIC PROVIDES YOU WITH THE VERY BEST EQUIPMENT FOR REALISING YOUR INNOVATIVE PRODUCT CONCEPTS.

The ergonomically optimised machine design, combined with the quick change GASTI cell plate system, enables short change-over times between different formats. Convenient operation from one side of the machine plus the GASTI swivelling control panel minimises personnel requirements.

The COMBISEPTIC (which is the format flexible version of the former DOGATHERM) is able to fill liquid to pasty products such as plain or fruited yoghurt, quark, crème fraîche, mousse, custard, dips, processed cheese etc., with and without particulates, in single and multi-layers. The servo-driven fillers result in very high filling accuracies.



**COMBISEPTIC 41** FOR SMALL OUTPUT  
**COMBISEPTIC 61** FOR BIG CUP DIAMETERS  
**COMBISEPTIC 81** THE MEDIUM PERFORMANCE SOLUTION

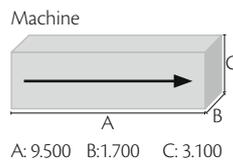
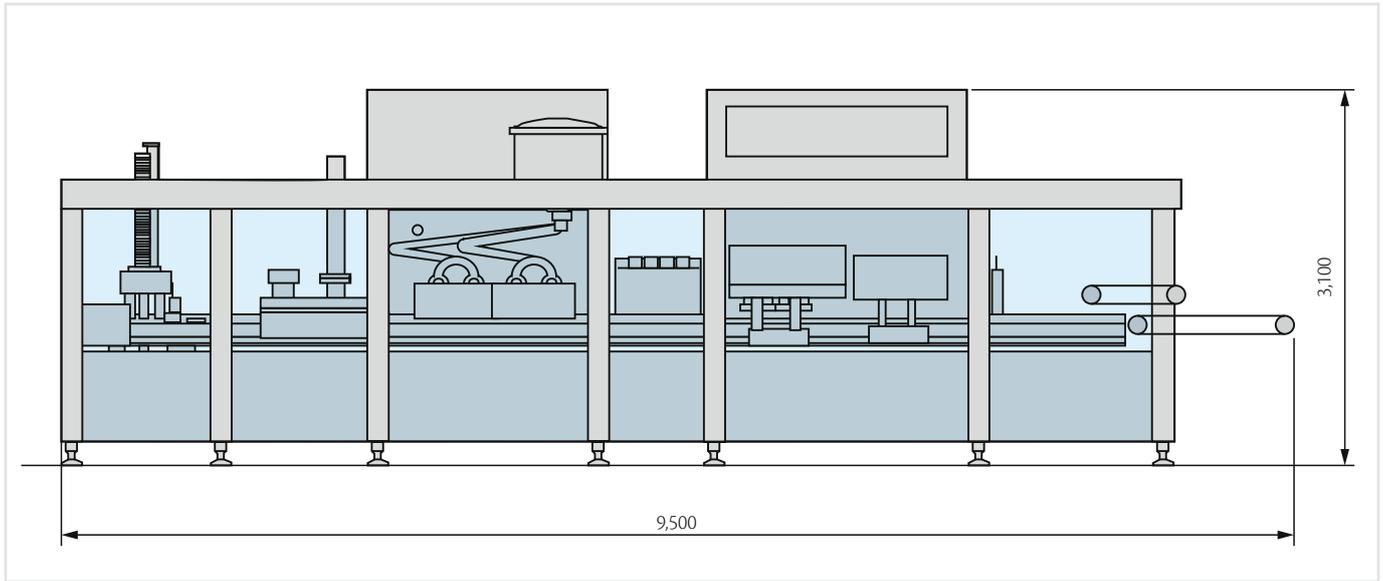
Well proven cup filling and closing machine for pre-formed cups up to max. Ø 97 mm (CS 41 and CS 81) and Ø 130 mm (CS 61) and up to max. 160 mm height.

Output infinitely adjustable up to 9.000 cups/hour (CS 41) and 16.200 cups/hour (CS 81), covering all small and medium performance requirements for continuous motion machines by 4 head (CS 41), 6 head (CS 61) or 8 head (CS 81) dosing systems.

Liquid products can be filled at constant speed throughout the machine, with no acceleration and deceleration forces. Due to the continuous motion concept spillages - especially of low viscous products - can be prevented.



# COMBISEPTIC 41/61/81 TECHNICAL DATA



Round cup max. Ø: Format flexible design	97 mm (CS 41 and CS 81) 130 mm (CS 61)	Fill volume main filler [cm <sup>3</sup> ]:	25-250 or 50-500 or 150-1100
Min. / max. cup height	50/130 mm (CS 41 and CS 81) 50/160 mm (CS 61)	Fill volume pre-/post-filler [cm <sup>3</sup> ]:	10-60 or 10-160 or 25-250

Other formats on request

## MATERIALS

Cups	PP, PS, Plastic cup with cardboard sleeve (e. g. K3®, Desto), Glass
Lids	Alu compound, Alu with coex layer (e. g. ComforLid), PET
Snap-on lids	PET, PP or PS

## NOMINAL OUTPUTS

COMBISEPTIC 41	9.000 cups/hour
COMBISEPTIC 61	12.000 cups/hour
COMBISEPTIC 81	16.200 cups/hour

## STANDARDS

Standard configuration	Vertical cup destacker, filling station (CIP-capable), incl. nozzles & capacitive level control, diaphragm lid applicator, heat sealing, cup lifting out
Hygiene class	Clean (VDMA I)

## OPTIONS

Hygiene class	Ultra-clean (VDMA III)
Filling	Pre-and post-filler
General	Cup stack buffer magazine, particle remover, leakage test, inkjet printing, snap-on lid, format flexibility, servo driven, AIRMATIC

# CONTITHERM SERIES (CLEAN / ULTRA-CLEAN)

THE NAME OF THE CONTITHERM IS DERIVED FROM ITS CONTINUOUS MOTION WORKING PRINCIPLE:

The cups are conveyed through the machine with constant speed and with an optional supply of sterile air to protect the product. The movement of the filling nozzles and the sealing station during the filling and sealing operation are synchronised with the cup conveyor.

High output combined with small space requirements characterise our CONTITHERM series.



## CONTITHERM 123 THE MEDIUM OUTPUT SOLUTION

Well proven cup filling and closing machine for pre-formed cups up to max. Ø 95mm and up to max. 130 mm height. Output infinitely adjustable up to 28.800 cups/hour, covering all medium performance requirements with continuous motion of the cups, by 12 head dosing systems. No permanent acceleration and deceleration forces as by the “stop and go” movement of an intermittently operated machine.

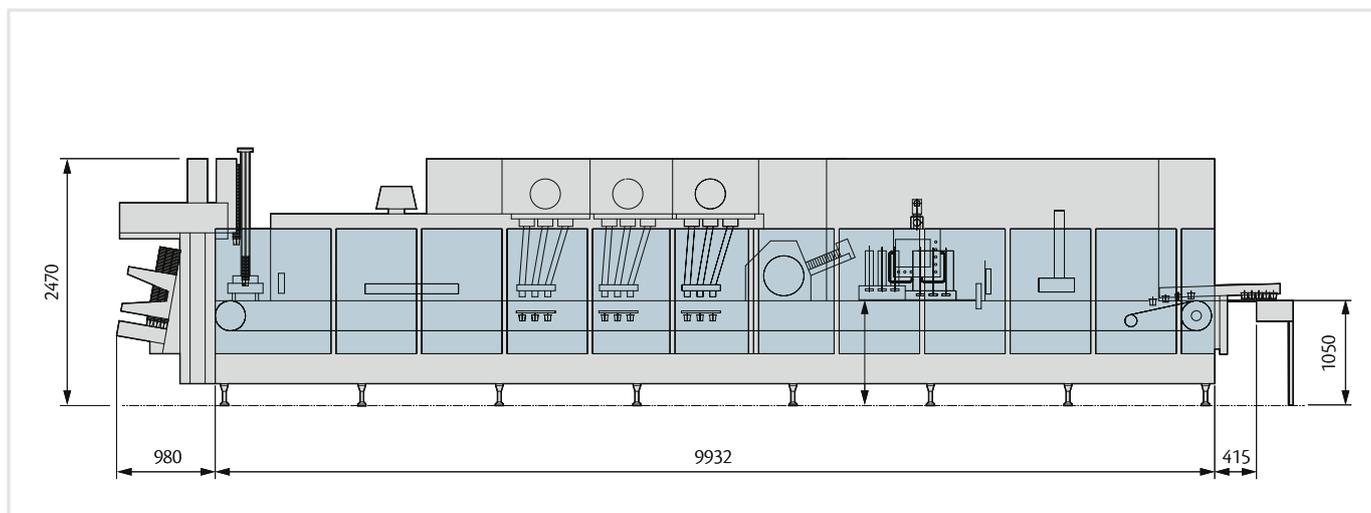


## CONTITHERM 162 THE HIGH PERFORMANCE SOLUTION

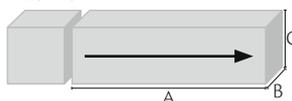
The ideal solution for your high performance requirements with an output up to 40.320 cups/hour. Our high-performance machine with continuous cup transport, 16-head doser for low-viscosity products and many available options such as inverted lid applicator, particle suction or cup leakage test.



# CONTITHERM 123 TECHNICAL DATA



Machine



Version 1: (for max. 2 fillers)

A: 9.112 B: 1.500 C: 3.000

Version 2: (for max. 3 fillers)

A: 9.932 B: 1.500 C: 3.000

Round cup max. $\emptyset$	95 mm	Fill volume main filler [cm <sup>3</sup> ]	30-300 or 50-500
Min. / max. cup height	50/130 mm	Fill volume pre-/post-filler [cm <sup>3</sup> ]	12,5-125 or 30-300
Other formats on request			

## MATERIALS

Cups	PP, PS, Plastic cup with cardboard sleeve (e. g. K3°, Desto), Glass
Lids	Alu compound, Alu with coex layer (e. g. ComfortLid), PET
Snap-on lids	PET, PP or PS

## NOMINAL OUTPUT

CONTITHERM 123	28.800 cups/hour
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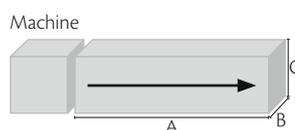
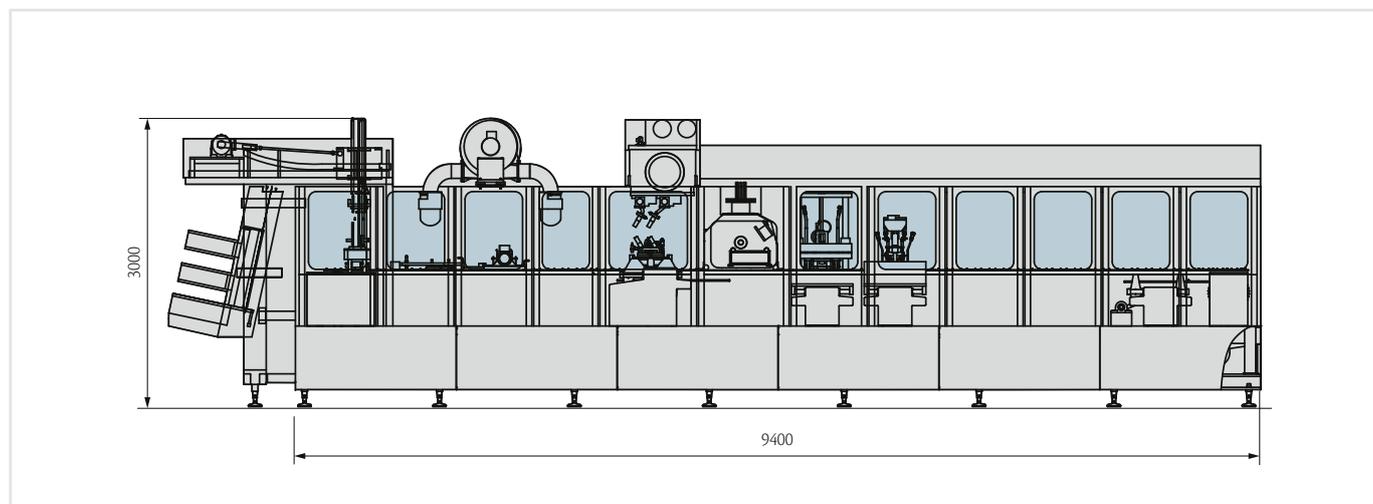
## STANDARDS

Standard configuration	Servo-driven, vertical cup destacker, filling station (CIP-capable), incl. nozzles & capacitive level control, diaphragm lid applicator, heat sealing, cup lifting out
Hygiene class	Clean (VDMA I)

## OPTIONS

Hygiene class	Ultra-clean (VDMA III)
Filling	Pre and post-filler
General	Cup stack buffer magazine, particle remover, leakage test, inkjet printing, snap-on lid, servo driven, AIRMATIC

# CONTITHERM 162 TECHNICAL DATA



Machine  
Version 1: (for max. 2 fillers)  
A: 9.400 B: 2.300 C: 3.000

Round cup max. Ø	95 mm	Fill volume main filler [cm <sup>3</sup> ]	30-300 or 50-500
Min. / max. cup height	50/130 mm	Fill volume pre-/post-filler [cm <sup>3</sup> ]	12,5-125 or 30-300
Other formats on request			

## MATERIALS

Cups	PP, PS, Plastic cup with cardboard sleeve (e. g. K3°, Desto), Glass
Lids	Alu compound, Alu with coex layer (e. g. ComforLid), PET
Snap-on lids	PET, PP or PS

## NOMINAL OUTPUT

CONTITHERM 162	40.320 cups/hour
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## STANDARDS

Standard configuration	Servo driven, vertical cup destacker, filling station (CIP-capable), incl. nozzles & capacitive level control, diaphragm lid applier, heat sealing, cup lifting out
Hygiene class	Clean (VDMA I)

## OPTIONS

Hygiene class	Ultra-clean (VDMA III)
Filling	Pre and post-filler
General	Cup stack buffer magazine, particle remover, leakage test, inkjet printing, snap-on lid

# DOGASEPTIC SERIES (ASEPTIC)

ASEPTIC FILLING WITH MINIMAL SPACE REQUIREMENTS. THE GASTI DOGASEPTIC SERIES WAS DESIGNED FOR MULTI-LAYER AND ASSORTED FILLING OF LIQUID TO PASTY PRODUCTS, WITH OR WITHOUT PARTICULATES.

All types of yogurt and desserts such as custard, pudding and mousse, with and without cream topping, are filled under ultra-clean or aseptic conditions.

The servo-driven machines feature 100% sterilization of the cups and lids. In addition to yogurts, all types of desserts such as puddings and mousses, also with cream toppings, are among the products that are preferably filled to the Aseptic (VDMA IV and V) hygiene standard.



**DOGASEPTIC 42** FOR LOW OUTPUT  
**DOGASEPTIC 62** THE MEDIUM PERFORMANCE SOLUTION

Well proven cup filling and closing machine for pre-formed cups up to max. Ø 115 mm (DS 42) and Ø 75 mm (DS 62) and up to max. height of 130 mm (DS 42) and 115 mm (DS 62).

Output infinitely adjustable up to 9.600 cups/hour (DS 42) and up to 14.400 cups/hour (DS 62), covering all small and medium performance requirements for aseptic intermittent motion machines by 4 head (DS 42) or 6 head (DS 62) dosing systems.



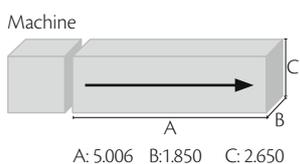
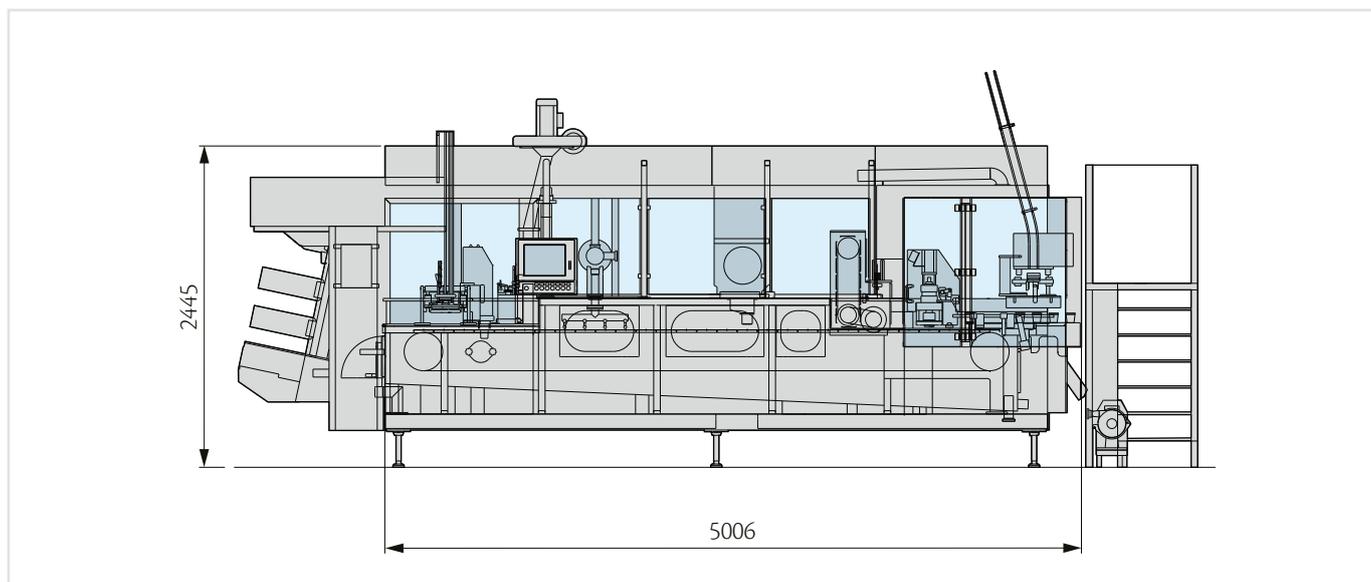
**DOGASEPTIC 82** THE HIGH PERFORMANCE SOLUTION

The ideal solution for your high performance requirements. State-of-the-art development with dosing units without moving seals, sterilizable by steam.

Well proven cup filling and closing machine for pre-formed cups up to max. Ø 95 mm and up to max. 130 mm height. Output infinitely adjustable up to 20.160 cups/hour (DS82), covering all high performance requirements for aseptic intermittent motion machines by 8 head dosing systems.



# DOGASEPTIC 42/62 TECHNICAL DATA



Round cup max. Ø	115 mm (DS 42) 75 mm (DS 62)	Fill volume main filler [cm <sup>3</sup> ]	25-250 or 50-500 or 70-700
Min./max. cup height	50/130 (DS 42) 50/115 (DS 62)	Fill volume pre-/post-filler [cm <sup>3</sup> ]	12,5-125 or 25-250

Other formats on request

## MATERIALS

Cups	PP, PS, Plastic cup with cardboard sleeve (e. g. K3°, Desto), Glass
Lids	Alu compound, Alu with coex layer (e. g. ComforLid), PET
Snap-on lids	PET, PP or PS

## NOMINAL OUTPUTS

DOGASEPTIC 42	9.600 cups/hour
DOGASEPTIC 62	14.400 cups/hour

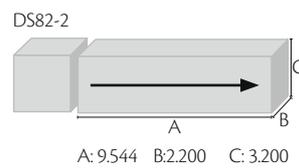
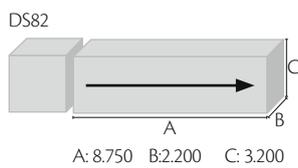
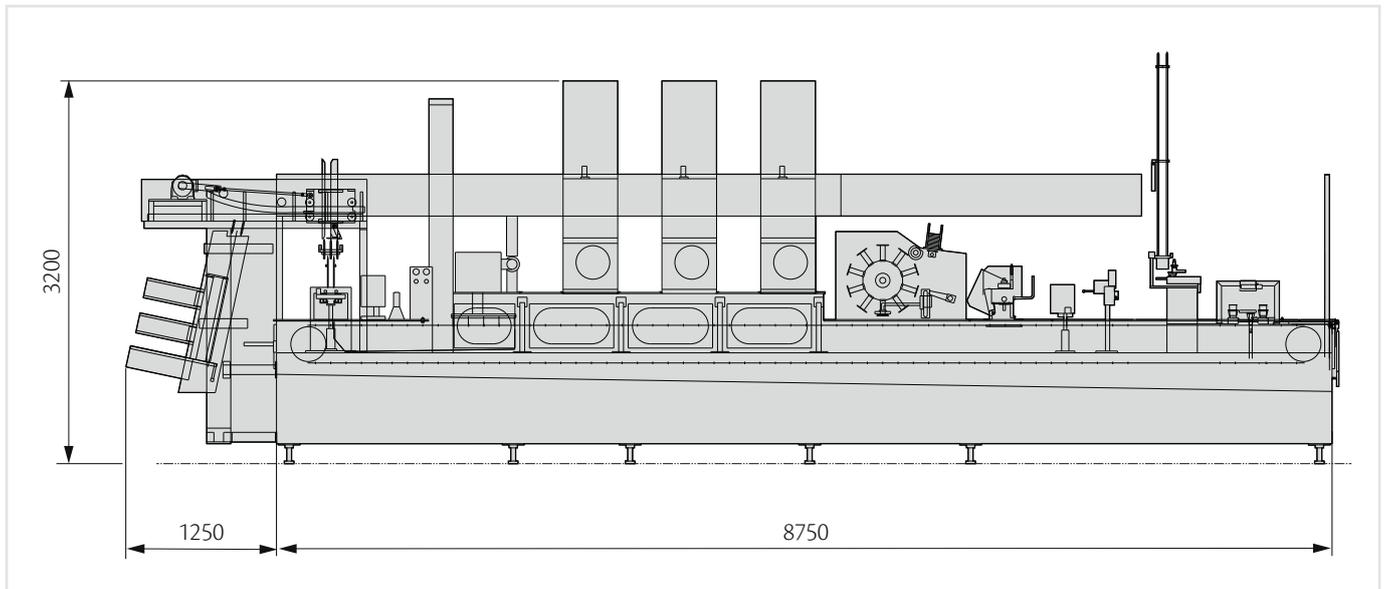
## STANDARDS

Standard configuration	Vertical cup destacker, filling station (CIP), incl. nozzles & capacitive level control, diaphragm lid applier, heat sealing, cup lifting out
Hygiene class	Aseptic (VDMA IV and V)

## OPTIONS

Filling	Pre and post-filler
General	Cup stack buffer magazine, particle remover, leakage test, inkjet printing, snap-on lid, format flexibility, STERIMATIC, servo driven

# DOGASEPTIC 82 TECHNICAL DATA



Round cup max. Ø	95 mm	Fill volume main filler [cm <sup>3</sup> ]	25-250 or 50-500
Min. / max. cup height	50/130 mm	Fill volume pre-/post-filler [cm <sup>3</sup> ]	12,5-125 or 25-250
Other formats on request			

## MATERIALS

Cups	PP, PS, Plastic cup with cardboard sleeve (e. g. K3®, Desto), Glass
Lids	Alu compound, Alu with coex layer (e. g. ComforLid), PET
Snap-on lids	Pre-made, stackable snap-on lids made of PET or PP

## NOMINAL OUTPUT

DOGASEPTIC 82	20.160 cups/hour
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## STANDARDS

Standard configuration	Servo driven, vertical cup destacker, filling station (CIP-capable), incl. nozzles & capacitive level control, diaphragm lid applicator, heat sealing, cup lifting out
Hygiene class	Aseptic (VDMA IV and V)

## OPTIONS

Filling	Pre and post-Filler
General	Cup stack buffer magazine, particle remover, leakage test, inkjet printing, snap-on lid, format flexibility, STERIMATIC

# USED MACHINES

## NOTHING IS MORE IMPORTANT THAN EXPERIENCE... ... WE HAVE MACHINES WITH PRODUCTION EXPERIENCE

GASTI Verpackungsmaschinen is your reliable partner not only for new machines, but also for used machines. We always offer a wide range of different GASTI and Hamba machines at an attractive price.

As manufacturer of these machines we can offer individualized solutions ranging from the takeover of an existing machine in current condition to a general refurbished machine, there are many possibilities to choose from. Optional additional functions such as lid applier, cup leakage test or complete end-of-line can also be realized. The extensive service offer for new machines can also be granted for used machines.

### **This includes e.g.:**

- Extensive consultation before purchase
- Determination of optional additional functions
- Overhaul of the equipment
- Control upgrades
- Adaptation of safety technology as part of an overhaul
- New format sets

Our wide service portfolio with integrated spare parts supply, supported by experienced technicians and individual maintenance measures, can also be provided in full for our used machines.



**CONTITHERM 82 (REFURBISHED)**



**DOGASEPTIC 42 (REFURBISHED)**

# SUSTAINABLE PACKAGING MATERIALS AND CUSTOMER FOCUS

## CUSTOMER SATISFACTION IS A TOP PRIORITY AT GASTI.

Flawless processing of customer packaging materials is an essential basis for trouble-free machine operation. In order to be able to guarantee this for packaging materials such as cups, sealing lids and snap-on lids, GASTI has a technical centre that has built up a high level of competence in the inspection of primary packaging materials through countless customer projects. The focus is not only on the packaging material itself, but on the final packaging material combination. No matter whether you are dealing with packaging materials that are already in use on other machines or whether you want to test new packaging materials, GASTI is your reliable and innovative partner.

### The following tests can be carried out under authentic conditions in the technical centre:

- Thermostability testing of cups and sealing lids
- Sealing tests of cup-sealing lid combinations
- Optimisation of sealing parameters of cup-seal-lid combinations
- Tightness testing of cup-seal-lid combinations
- Determination of the vacuum strength of cup-seal-lid combinations
- Stackability of inverted lids
- Functional test of the application of inverted lids to the corresponding cup-seal-lid combination
- Resistance test against sterilisation media such as hydrogen peroxide



### Processability of all common packaging materials:

- **Cups:** PP, PS, plastic cups with cardboard sleeve (e.g. K3°, Desto), glass
- **Lids:** Aluminum composite, aluminum with coex layer (e.g. ComforLid), PET PET
- **Snap-on Lids:** PET, PP, PS

### Cooperation with leading packaging material suppliers to support the development of new and alternative packaging materials:

- **Cups:** rPET, paper composite
- **Lids:** PP, PP with barrier, paper composite

# ALL KIND OF FILLING SOLUTIONS

With its' long term experience in filling liquid to pasty products into different kind of pre-formed cups GASTI offers a large variety of different filling possibilities. The fillers are known for their outstanding filling accuracy, a factor which inevitably leads to minimal product loss and enhanced productivity.

Covering a wide range of filling styles, countless customized and tailor-made design possibilities are available to satisfy specific requests.

Built to ensure maximum flexibility, different products can be processed on the same machine, which can also handle small and large volumes. Fillers benefit from automatic, fully controlled SIP/CIP systems for maximum hygiene, and are supplied in full compliance with international standards.

On demand, equipment can also be delivered in accordance with further regulations such as FDA, 3A and EHEDG etc.



# HYGIENE CLASSES



The requirement to extend the shelf life of high-quality products outside as well as throughout the cooling chain – without a loss of quality – is becoming increasingly important.

The packaging process can be split into various hygiene classes, depending on application or product requirements.

GASTI solutions comply with the following hygiene standards:

- CLEAN
- ULTRA-CLEAN
- ASEPTIC



# OUR ASEPTIC COMPETENCE CENTER - YOUR PARTNER FOR

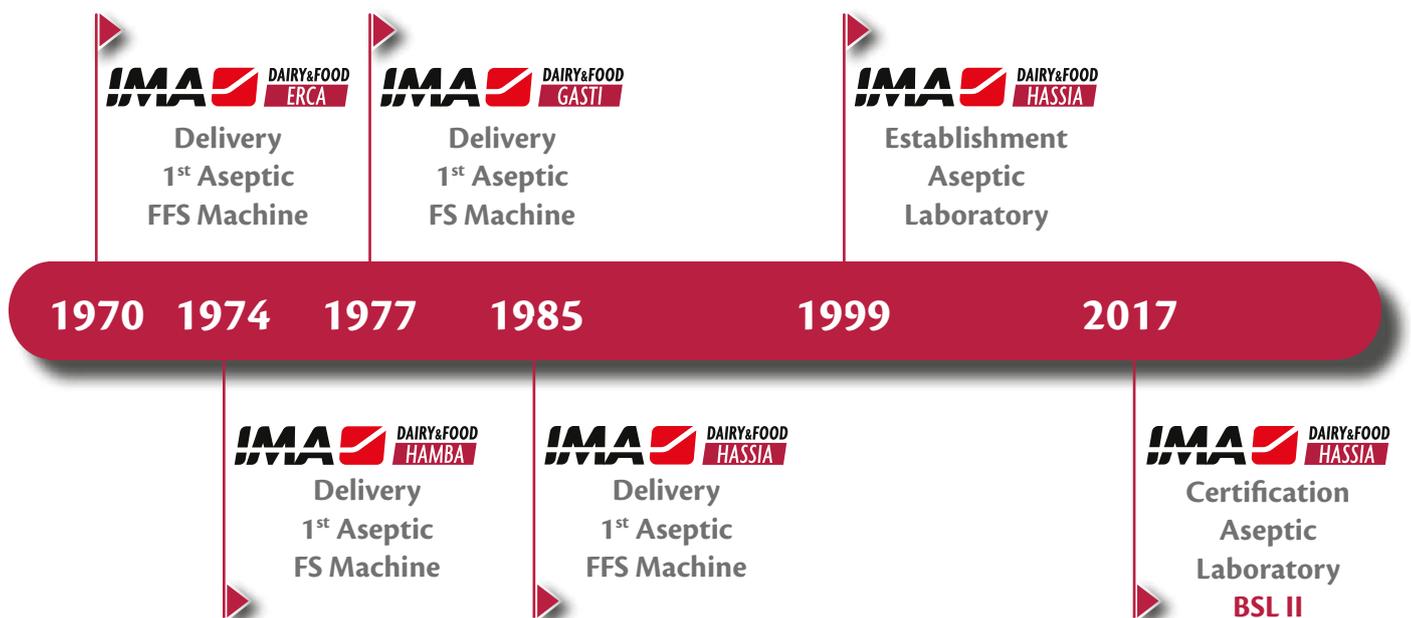


The increased demands of consumers for extended shelf life of sensitive products without the use of preservatives were the reason for IMA DAIRY & FOOD to establish an Aseptic Competence Center at the Ranstadt site.

Our companies can look back on around 50 years of experience in the aseptic sector and we have had our own laboratory since the late 1990s. In order to offer our customers more security regarding aseptic packaging and thus longer shelf life of their products, we have established our Aseptic Competence Center, which enables us to offer a complete solution from the planning and design of a packaging system to approval.

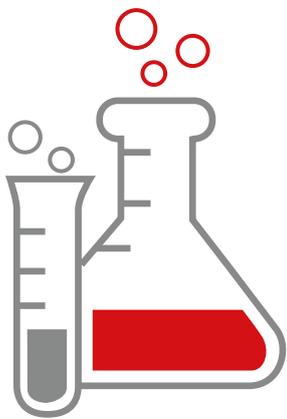
Our interdisciplinary aseptic team has experience in the fields of process engineering, microbiology, food technology as well as hygienic and aseptic filling systems.

## 50 YEARS OF ASEPTIC COMPETENCE



# PROCESS OPTIMIZATION AND PRODUCT QUALITY

## OUR SERVICES



Pre-engineering and microbiological pre-tests

Validation of new machines according to VDMA, GMP and FDA standards

On-site advice and support for the HACCP concept

Optimization and re-validation of existing machines

Clean room classification

Microbiological environmental monitoring

Review and optimization of the cleaning result (CIP)

Contamination, preparation and evaluation of samples

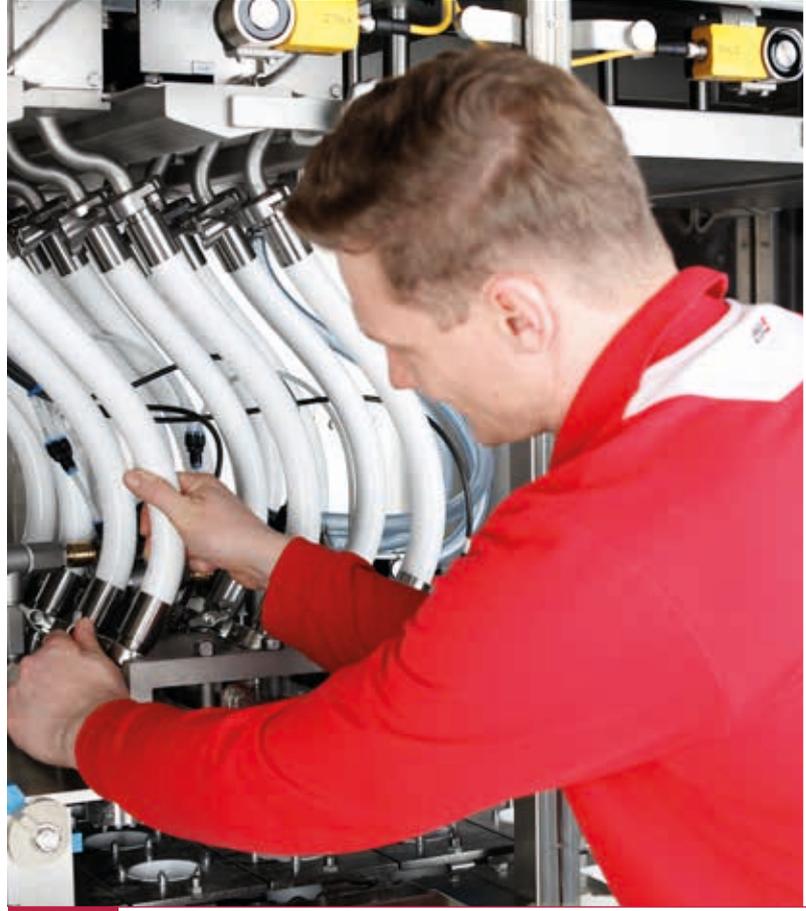
## YOUR ADVANTAGES AT A GLANCE

- We offer a complete package from one source.
- Our specialists evaluate all samples for you in our certified biosafety level II laboratory in Ranstadt.
- Our certificate is your proof for hygienic and safe filling processes in your factory.
- We carry out customer-specific tests.
- We advise and support you in dealing with regulatory requirements.
- We give you more security for your product quality and production processes.



# ONE PARTNER FOR ALL YOUR NEEDS

IMA DAIRY & FOOD PARTNERS THE INDUSTRY AT EVERY LEVEL, PROVIDING CLOSE SUPPORT DURING THE DESIGN PHASE PRIOR TO DEFINING THE SOLUTION AND ALSO ENSURING FULL TECHNICAL ASSISTANCE AT THE CUSTOMER'S SITE THROUGHOUT THE ENTIRE LIFE-CYCLE OF A MACHINE.



A team of experts is available to respond to any mechanical or electrical issue and skilled engineers are on call at IMA branches worldwide.

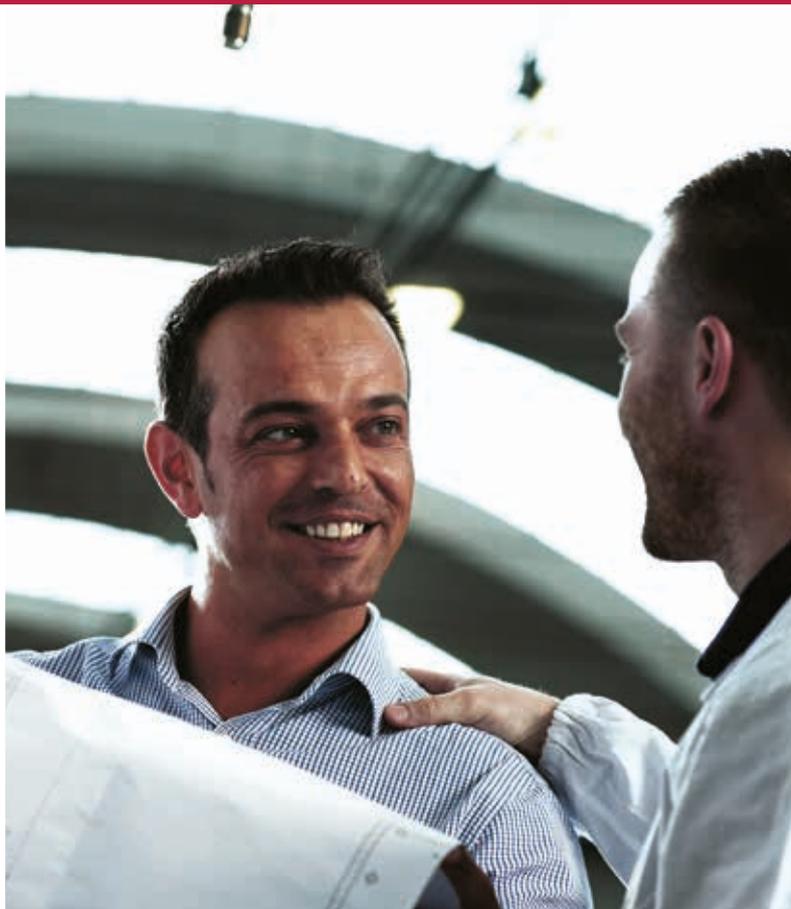
In order to assure the highest level of technical assistance, all IMA technicians are fully trained and kept constantly up to date with the latest technical developments in their sector. Having locally based technicians brings IMA closer to the customer. This gives greater insight into real production requirements and specific market needs, and leads to more appropriate solutions that can also be achieved by customization wherever necessary.

Our remote service assistance enables instant and secure connection between the customer's equipment and our support team who can quickly view, diagnose and troubleshoot.

Investment in GASTI machinery is a sound choice as existing machines are open to upgrading with new technologies.

## TECHNOLOGICAL IMPROVEMENTS

- CONVERSIONS
- UPGRADES
- REFURBISHMENTS
- PRE-OWNED EQUIPMENT
- OBSOLETE TECHNOLOGY REPLACEMENT
- SERVICE CONTRACTS



## OPERATIONS SUPPORT

- FIELD SERVICE
- SPARE PARTS
- INSPECTION AGREEMENTS
- REMOTE SERVICES
- RELOCATION

## PRODUCTIVITY ASSISTANCE

- AUDITING
- TRAINING
- OPERATIVE SUPPORT
- CONSULTING

# DIRECT CONTACT TO IMA DAIRY & FOOD LOCATIONS



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