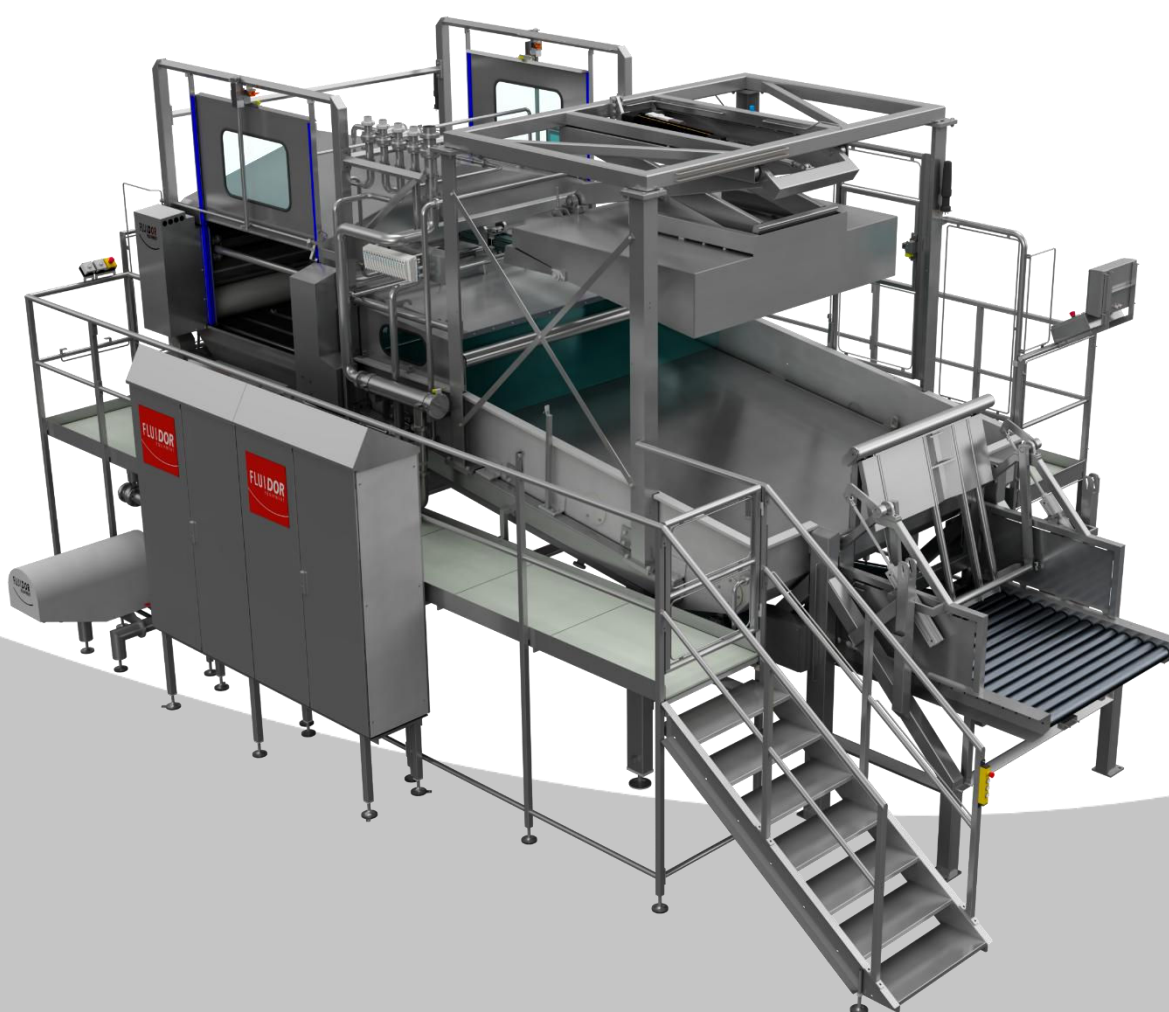


MACHINE SPECIFICATION

TOTE BIN DUMPER PASTE TBD-Paste



Machine name	TBD-Paste	Manufacturer	Fluidor Equipment B.V.
Publication date	03-03-2026	Address	Ramgatseweg 25, 4941VN Raamsdonksveer, The Netherlands
Version	1.4	Telephone	+31(0)162 581 450

DESCRIPTION

The Fluidor Tote Bin Dumper Paste is designed for automatic emptying of tote bins and drums with aseptically packed viscous products like Cold Break, Hot Break or Super Hot Break Tomato paste (with press plate).

The bins or drums are transported into the roller conveyor section of the bin/drum holder. The bin/drum is clamped and lifted by pneumatic cylinders. At the highest tilting point the aseptic bag falls out of the bin/drum and spreads out on a stainless steel wire belt. The electric driven press plate lowers and flattens the aseptic bag (option for Super Hot Break). The wire belt transports the closed aseptic bag through the washing tunnel provided with a set of spray-nozzles to clean all sides of the bag with high pressure. The cleaning water is collected and drained. Above the product hopper the aseptic bag is automatically grabbed by the bag squeezer. A pneumatic cylinder pulls the bag squeezer over the driven knives that cut the bag open at the bottom side and the tomato paste flows into the product hopper. The aseptic bag is emptied completely by the bag squeezer, reducing the loss to a bare minimum (<0,1%). The empty bags are collected in a waste container at the outlet side of the machine (not in scope of supply). At the bottom of the hopper a driven screw conveyor pushes the product into the external twin screw product pump for the next process step. After productions and short manual pre-cleaning the CIP covers can be closed and the CIP cleaning with integrated set of nozzles can be started.

Due to variation in quality (hardness) of the polyliner filler caps, which cannot be influenced by Fluidor and can differ per (bag)supplier, there is a possibility that filler caps from certain bags can break during squeezing. Fluidor offers a solution for this with transfer caps.

DESIGN SPECIFICATION

- According actual CE-regulations
- Developed and built according quality system ISO 9001
- Clean design according actual EN1672-2 and HACCP-regulations
- Food contact materials according EC 1935/2004 and FDA
- Good Manufacturing Practice Regulation (EC) 2023/2006
- Components according Fluidor standard components list
- Machine prepared for integration into existing CIP-system (CIP covers included)
- Machine control by HMI
- Control cabinet IP55 / NEMA 12 (VX25, various sizes, AISI 304)
- Module for remote internet access
- Construction + upper hopper AISI304
- Hygienic stainless steel hopper with integrated level detection
- Product contact materials (hopper + piping parts) AISI 316
- Operator platform along left hand side of the machine
- Operator platform with Fiber Reinforced Plastic floor
- Maintenance platform along right hand side of the machine
- Washing section for external washing of aseptic bags
- Electric driven squeezer, consisting of one rubber covered roller and one knurled stainless steel roller
By squeezing the aseptic bag the remainder in the bag is less than 0,1 %
- Frequency controlled twin screw product pump with seal flush and pressure relief valve set on 12 bar
- Pressure transmitter behind the pump
- Height roller conveyor system 1155 mm
- CIP supply can optionally be supplied with a mix-proof valve.
- Machine is designed to be used 12 hours a day 5 days a week and 52 weeks a year
with proper maintenance and an expected service life of 20 years



REQUIREMENTS

- Layout (dimensional, utility & requirements drawing) available upon request
- Earthquake area extra fixation needed (Anchors option)
- Machine is designed for indoor use in a medium hygiene wet area

TECHNICAL DATA

	EU	USA
· Total weight empty	: 12000 kg	26500 lbs
· Total weight Full	: 14800 kg	32000 lbs
· Product / CIP temp	: -20, +90 C° max 60 minutes	-4, 194 °F max 60 minutes
· Ambient temperature	: 5 - 25 °C	41 - 77 °F
· Relative humidity	: 30 - 70%	
· Noise level	: < 85 dB(A)	
· IP value (control cabinets + drives)	: IP55	
· Product hopper volume	: 2800 L	580 gal
· Pump particle size max	: 32/48 mm	1.26 /1.88 inch
· Adjustable machine support legs	: 80 -160 mm	3.15 - 6.3 inch
· Dimensions h*w*d:	: 4250*5200*10150 mm	167*204*400 inch
· Installed power	: 25 kW	35 HP

CAPACITY

- Depending on bin / drum infeed & product: 20 tote bins or 20 drums per hour
- Pump capacity 8 - 20 m³ product per hour (35 - 88 gpm)
- Pump capacity 40 m³ CIP liquid per hour (176 gpm)
- Pump pressure max. 12 bar (174 psi)

PRODUCT INFORMATION

- Product type : Pure and tomato paste
- Product viscosity min : Dynamic viscosity 5000 cP at a shear rate of 13 s⁻¹
- Product viscosity max : Dynamic viscosity 25.000 cP at a shear rate of 13 s⁻¹ or Bostwick 0,5 cm / 5 °C, 30 sec

CLEANING

- Cleaning depends on the product and company guidelines, the values below are guide values
- CIP cleaning after each production batch or before each production run after 12 hours of downtime
- Manual cleaning +/- 40 min

CIP Time (sec)

CIP Step	Caustic	Caustic + Acid	Temperature (°C)	Concentration (%)
Pre Rinse	1200	1200	45	fresh water
Caustic (Organic soils)	1500	1500	75	0,5 - 2 % (Caustic soda)
Intermediate Rinse		600	20	fresh water
Acid (Inorganic soils)		600	65	0,5 - 1 % (Acid)
Final Rinse	600	600	20	fresh water
Total CIP time (min)	55	75		

MAINTANENCE AND SERVICE

Remote support is available for this installation. Through a secure connection, we can analyze the installation, review data logging, provide remote maintenance support, and assist in resolving technical faults.

In addition, we offer tailored service agreements. This may include timely delivery of spare parts with instructions, or full maintenance based on defined service intervals.

Service options can be agreed with the customer during the project phase, helping to ensure reliable operation of the installation and reduced downtime.

RECOMMENDED MAINTENANCE INTERVALS

- General inspection : Every 1 week
- Emergency stop circuit testing : Every 3 months
- Minor maintenance : Every 6 months or 500 operating hours
- Major maintenance : Every 12 months or 1000 operating hours

BIN AND DRUM SPECIFICATION

- Dimensions drums:
- Max weight drum:
- Dimensions bin:
- Max weight bin :

EU

Width: Ø480 to Ø630 mm
Height: 810 to 1000 mm
300 kg

Length: 1465 mm
Width: 1200 mm
Height: 1200 mm
1650 kg

USA

19.0" to 24.8" inches
31.8" to 39.4" inches
660 Lbs

57,7" inches
49,2" inches
49,2" inches
3640 Lbs

MACHINE CONFIGURATIONS

- One standard configuration

POWER SUPPLY / CONTROLES

- 3 Phase 400V 50Hz 100A+ neutral + earth, Siemens controls
- 3 Phase 480V 60Hz 80A + earth, Allen-Bradley controls, UL prepared

COMMUNICATION

- PROFINET connections pre-installed at Siemens controls
- Ethernet/IP connections pre-installed at Allen Bradley controls

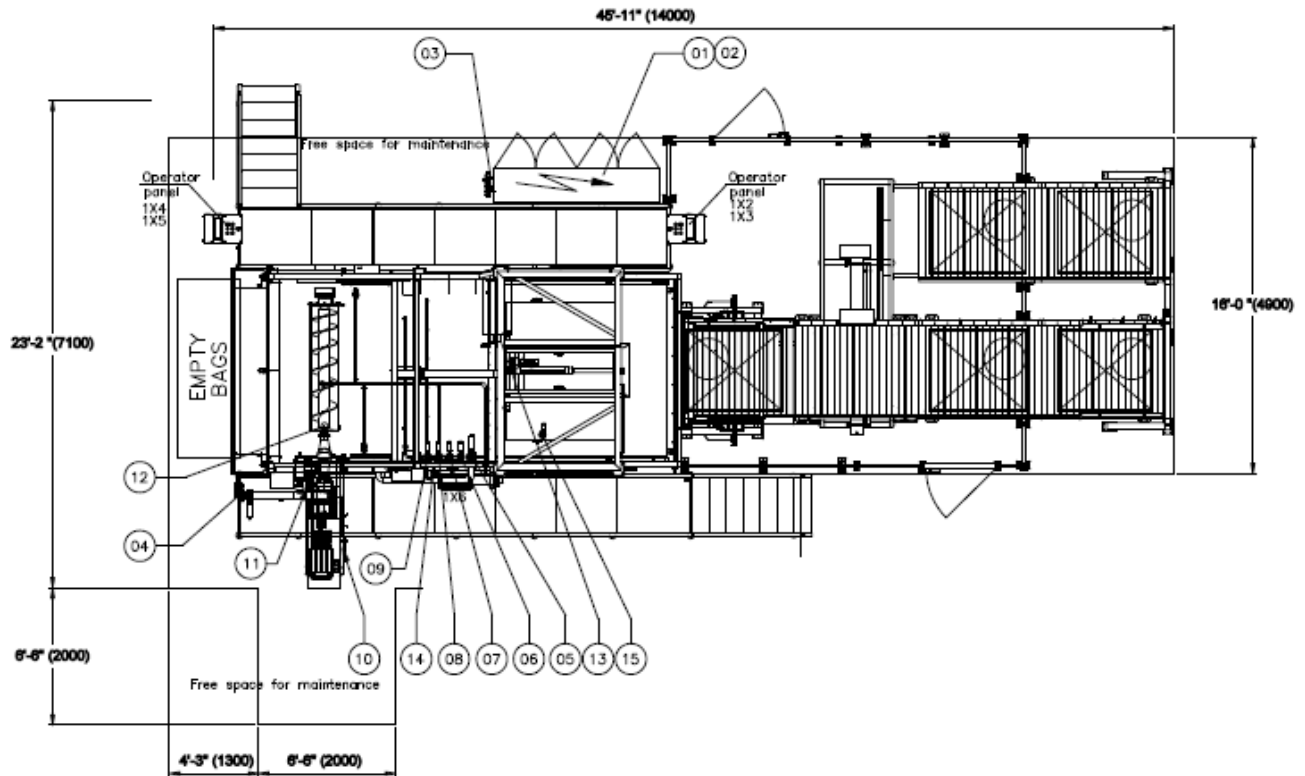
OPTIONS

- Press plate for "Super Hot Break Tomato Paste". < Bostwick 4 cm / 20 °C, 30 sec
- Magnetic trap in front of the pump
- Double product filter with automatic valves behind the pump
- Standing enclosure cabinets, IP66 / NEMA 4x (VX25, basic cabinet, AISI 304)
- External pump cooling for low product flow rate from 0 to 20 m³/h (standard range is from 8 to 20 m³/h)

PROCESS OPTIONS

The TBD-Paste can be combined with the following Fluidor conveyor systems: BIN opening station, BIN weighing system, BIN conveyor load/unload, BIN shuttle, BIN sliding door etc.

PROJECT LAYOUT EXAMPLE



ANNEXED DOCUMENTS

- Machine Layout
- Machine P&ID
- Fluidor standard components

GENERAL INFORMATION

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