



Washing machine for vials Marchesini Neri LV 105 D14 +MLT

Images

Product details

Category:	Sold
Machine:	LV 105 D14 +MLT
Machine code:	23-880/1
Manufacturer:	Neri Marchesini
Year of construction:	2007

Description



Washing machine for vials Marchesini Neri model LV 105 D14 and Marchesini Neri MLT sterilisation tunnel of 2007

LAVATRICE :

The Ima Neri is a linear washing machine for vials and bottles according to the machine working range of size

. Containers for sterile preparation are processed in a different way according to the material they are made of and the product to be filled. Tailored according to the nature of containers, the washing machine performs different washing cycles.

The use of a recycled water loop in our linear washing machines allows for an important WFI consumption saving for customers, while granting high cleaning performance and, when requested, pyrogen reductions.

Machine highlights

Special upper guide rail for containers allowing for washing at high pressure without vibration or movement. Complete segregation between process, circuit and mechanical areas to avoid cross contamination. No vial breakages thanks to a system of levers, incorporating spring-loaded telescopic overload, driving machine movements, including raising of the washing needles. No dripping of contaminated water from the baskets onto the vials thanks to the positive discharge of containers from the basket.

TUNNEL

The air recirculation in heating and cooling zones encourages the heat exchange between the system and the glass containers, reducing energy consumption.

Night mode with reduced fan speed and temperature in hot zone.

All tunnels are equipped with delayed start up/run modes to empty functions in the hot and cooling zones in order to get the required temperatures during start/end batch.

By the automatic air velocity control in heating zones, the fan speed is automatically increased when air temperature increases, to compensate for the reduced air density.

Machine Highlights

Completely automatic unloading procedure.

The system for air balancing, pressurisation and heating/cooling enables effective thermal treatment of glass containers.

Control and automation system set-up with different PLC or PC types.

Reduction of endotoxins

1. Formats

the line has been designed and manufactured to process the following bottles:

- 100ml;
- 250ml;
- 500ml;
- 1,000ml

ISO DIN 32mm, neck diameter 29mm and 20mm.

2. Line speed

The minimum working speed of the tunnel is 10,000 vials/h, considering the 100ml ISO, 30' thermal cycle.

The nominal washing machine speeds are:



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- 100-250ml = 14,000 vial/h
- 500-1000ml = 12,000 vial/h

3. Optional extras

- The system is equipped with Siemens PC677 Industrial PC and 30-track videographic recorder, both CFR21.11 compliant and validated.
- Automatic exchange vs generator set (fan safety)