



Tetra Pak® A1 for Tetra Brik®

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Application

The Tetra Pak® A1 for Tetra Brik® is a filling machine dedicated to the Tetra Brik 100 Slim package and adapted for chilled product filling. The Tetra Pak A1 platform minimizes your operating costs and total system costs with high resource efficiency and high capacities, while securing consistent quality and food safety. It is ideal for packaging chilled products with ingredients that are sensitive to light and oxygen and for aroma protection, including probiotic drinks, juices, chilled coffee and plant-based beverages.

Highlights

- Ideal for chilled products with light/oxygen sensitive ingredients and for aroma protection
- High capacity – 6,000 and 1,000 packages per hour
- Maximum 4°C product temperature increase
- Highly reliable with mean time between failure (MTBF) longer than 4 hours, machine mechanical efficiency (MME) of over 96% and packaging material efficiency (PME) higher than 99.6%.
- New generation equipped with the latest automation platform

Working principle

The Tetra Pak A1 for Tetra Brik disinfects the inner and outer part of the packaging material with peroxide to ensure hygienic conditions for chilled production. We recommend 35% concentration of H₂O₂ due to the absence of UV lamp. The peroxide concentration and temperature is continuously monitored.

After disinfection, the packaging material is rapidly transformed from a tube into a package in the jaw system and steadily transported to the final folder where the package is folded to its final shape. The longitudinal and transversal sealing of the packaging material is continuously monitored to secure package integrity.

To further protect the product, the steam barrier has been removed and the tube flushing has been enhanced to provide higher flow on a wider cooling surface. This way, there is a maximum of 4°C product temperature increase during filling.

Basic unit

The Tetra Pak® A1 for Tetra Brik® is a filling machine for chilled packaging of liquid food, that utilizes peroxide to disinfect the packaging material during the production process. To ensure extended hygiene, a 35% concentration of H₂O₂ is recommended.

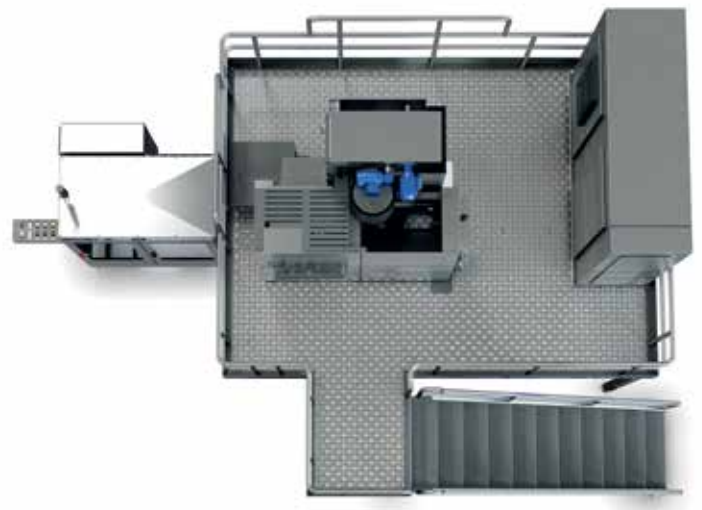
Main components

- Integrated automatic strip splicing unit
- Peroxide bath with supervision
- Disinfection chamber with convection heating
- Tube forming section
- Jaw system
- Final folder
- Beckhoff automation platform

Control panel



The production is easily managed through a Tetra Pak operator panel at ground level. All major functions can be initiated and supervised – from production preparation to final cleaning. The Tetra Pak® A1 is prepared for easy integration with Tetra Pak® PlantMaster and other supervisory systems.



Capacity

- Two alternatives:
- 6 000 packages per hour
- 12 000 packages per hour

Utilities consumption data

Values at 12 000 packages per hour	
Electrical power	17,4 kW
Water	4,4± 0,3 l/min
Compressed air	1735 NI/min
Hydrogen peroxide	0,8 l/h
Lubrication	3,28 ml/h

Layout

