

CP10 V1 Data Sheet

Overview

The CP10 is a twin lane 10 head innovative counter pressure filling and seaming machine with the ability to change can size at the turn of a wheel and the flexibility to fill products of various carbonation levels the CP10 offers more versatility for the operator.

The twin lane setup allows the operator to run lanes independently.



Specifications

- Twin Lane, 10 head hygienic counter pressure filler (5 per lane)
- Up to 74 Cans per minute (product and can size dependant)
- Integrated automatic CIP functions – Caustic, Sanitize and Purge. User variable on HMI
- Twin seamer with precision adjustment wheel and position indicator
- Fully welded stainless steel frame with integral drip tray
- Integrated washing and drying conveyor
- Suitable for can heights between 88mm – 193mm

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Can Infeed

The infeed wheel controls the cans into the machine and allows for consistent date coding.

- Adjustable angle for entering the machine
- Electric motorised star wheel with position stop sensor
- Enclosed and covered infeed conveyor with can load sensors
- Warning sensor for empty twist rinse
- Date coding head and sensor slots as standard



Filling

The filling valves are machined from 316 stainless steel and machine polished. The filling gantry is electrically operated which allows for easy height adjustment on screen for different can sizes. The quick release servo driven feed scroll makes for easy changeover for different can diameters.

The filling process is a multi-stage operation consisting of the following steps.

- Can Flush – User defined time
- Can Pressurization – User defined; sensor verified
- Can Filling – User defined fill speeds, magnetic flow meter measured
- Settle/Snift - User defined snift sequence and settling times
- Fill levels are easily maintained and monitored by the use of the magnetic flow meters and the PLC with the auto tune feature. The machine automatically adjusts the fill weights if parameters change



Filling Bowl

The onboard high level filling bowl allows for the user to have complete control over the filling parameters. The automatically controlled diaphragm pump gives low shear fluid transfer to the filling bowl.

- Level control
- Pressure control
- Temperature display
- Sight glass
- Pressure relief valve
- Easy strip down
- Auto CIP



Lid Dispense

Automatic Lid slide per lane. Audible and visual warning for alarms

- Lids low sensor
- Lid jam sensor
- Twin rotating lid cassette, 1300 lids per lane
- Easy height adjustment with gearbox
- Bubble break/Under lid gassing
- Lid tamp before seamer
- Adjustable transfer time



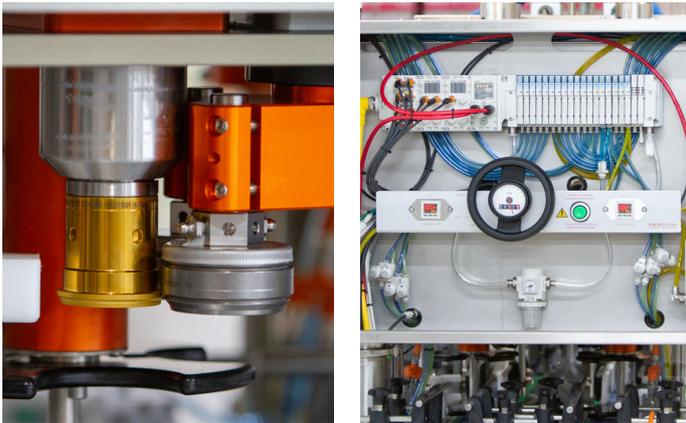
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Seaming

The twin station seamer is easily changed for different can heights with the precision adjustment wheel and indicator. On screen readouts for the servo motor allow easy adjustment of the seamer operation positions with no requirement for specialist seamer engineers..

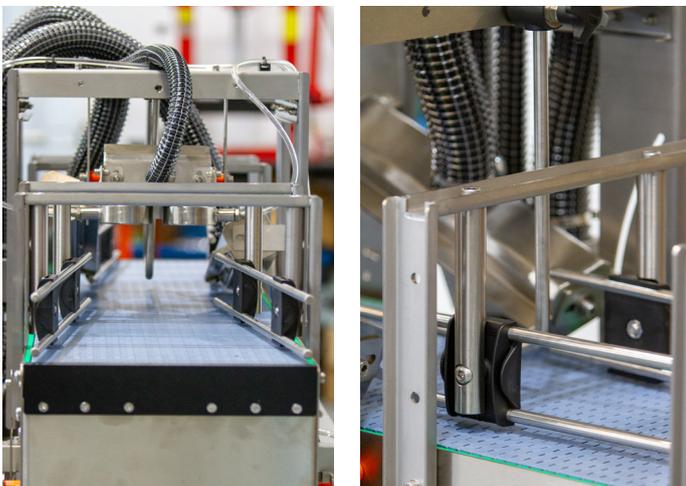
- Servo driven seamer rollers
- Industry standard seamer tooling
- Quick changeovers
- Electronic indexing wheel
- Missed lid sensor, with automatic reject



Can Wash/Dry

Supplied as standard the CP10 comes with an integrated wash and dry conveyor leaving cans clean and ready for labelling or packing. Deployable through 180° for space saving if necessary.

- Stainless steel adjustable air knives
- High pressure blower unit
- Quiet operation
- Stainless steel adjustable rinse heads
- Stainless steel frame with integrated drip tray and drain point
- Speed adjustable conveyor



CIP

The onboard CIP functions ensure the machine is ready for hygienic operation.

- Built in Caustic tank, with heating element, level protection and temperature control.
- Automatic and adjustable Caustic sequence of tank and filling valves.
- Automatic and adjustable Sanitise sequence with auto dosing of peracetic.
- Automatic and adjustable Purge sequence.

The Caustic sequence is blow product from filling system, fresh water rinse, hot caustic clean, final water rinse then blow clear.

The Sanitise sequence is check system is empty, fill system with water and peracetic mix, wait for a contact time if necessary, drain system and blow clear. A rinse can be added before the sanitise sequence.

The Purge sequence, flush pipe work and pump, flush fill heads and gas lines, pressure tank and drain for 3 cycles.



Installation Requirements

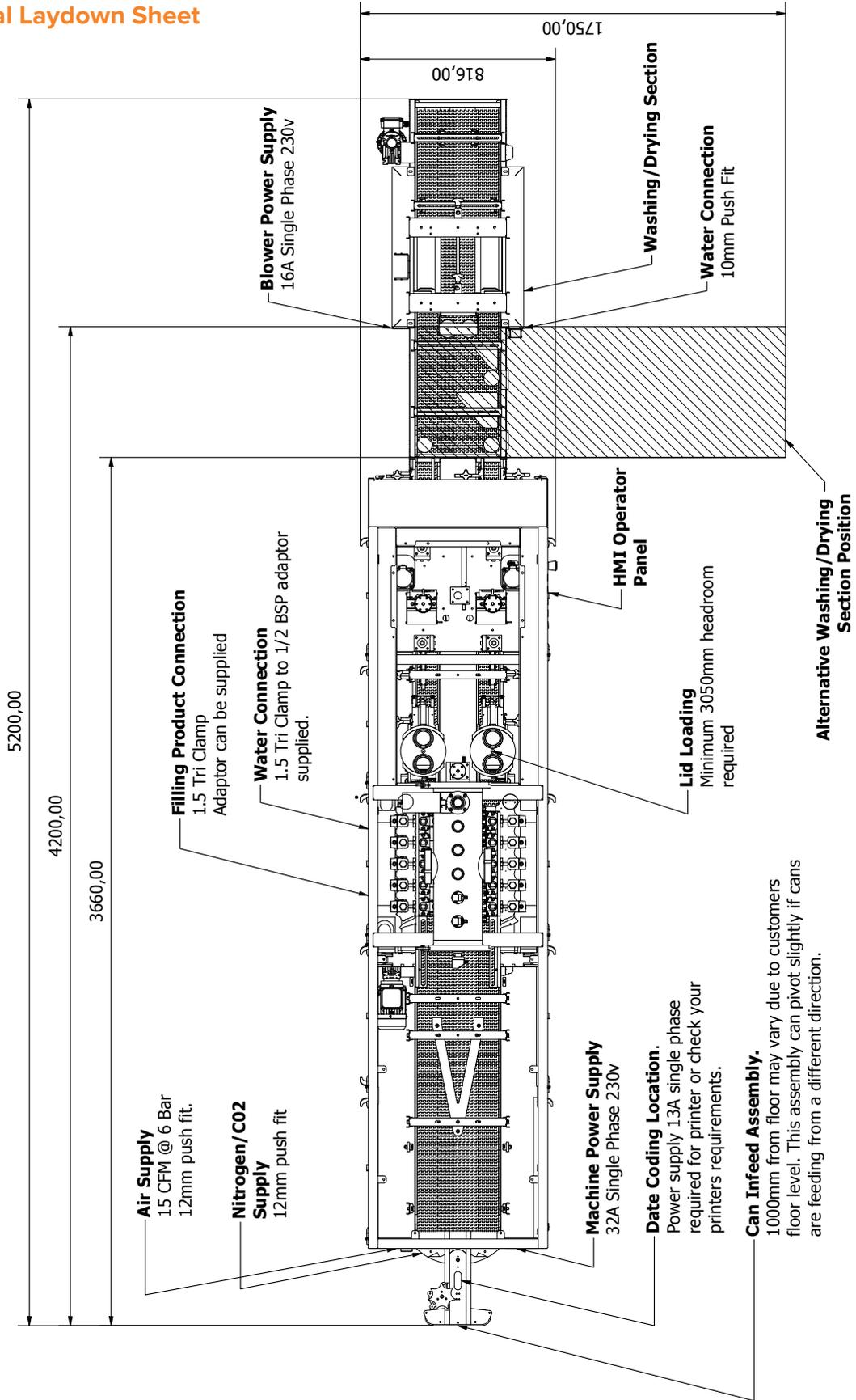
- Clean, dry compressed air 15 CFM @ 6 Bar recommended minimum 150 litre tank
- 230v 32A single phase power supply for machine
- 230v 16A single phase power supply for blower
- 1.5" tri clamp product connection
- 34Kg of CO2 per 1600L (Depending on flush times) / 1.7 m3/h
- ½" Water connection for machine
- 12mm compressed air connection
- 12mm purge gas connection
- Chemicals for CIP
- Cans and lids present
- Product ready to can at suitable temperature
- Water hose near machine for washdown

If the above conditions are met prior to arrival the installation costs include 3 x 10-hour days which is sufficient to install, commission and train operators. Any non-fault additional time will be chargeable. Micro Can is responsible for equipment supplied by us. For integration of other OEM equipment, we advise you have their technical teams on site.

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Technical Laydown Sheet



Standard configuration is left to right flow, machine can be configured right to left flow on request