

# CF25 CANNING MACHINE

## AUTOMATIC BEVERAGE CANNING LINE



### FEATURES:

- Built in the UK
- Pre-fill CO2 purge and optional post-fill CO2 dose
- CO2 air knife at lid dispense
- Repeatable fill levels to +/- 2ml
- Dissolved oxygen levels of less than 20 ppb pick up
- Brite tank pressure monitor for consistent filling
- Automatic CIP programme for full machine cleaning
- Separate motor for air blower prevents air pressure drop
- Tool kit with micrometer and seam tear down tool

**The CF25 is a fully automated canning line for filling and closing aluminium standard, sleek or slim beer and beverage cans. It comprises a five head filling gantry with pre-purge and post-fill gas injection and a single head motor driven mechanical can seamer. The control system and HMI use a Siemens S7-1200 PLC.**

For optimum hygienic integrity, the CF25 has been designed to meet the principles of the European Hygienic Engineering and Design Group. It is manufactured fully from food grade 304 and 440C stainless steel and food grade plastic, with the most resistant grade 316 stainless steel used in contact areas. This ensures robustness and a high level of hygiene as well as the safe use of caustic and other cleaning agents. Lubrication uses a food grade grease.

Filling is through five proprietary filling valves and is fully adjustable. The PM1 Pressure Monitor can be attached

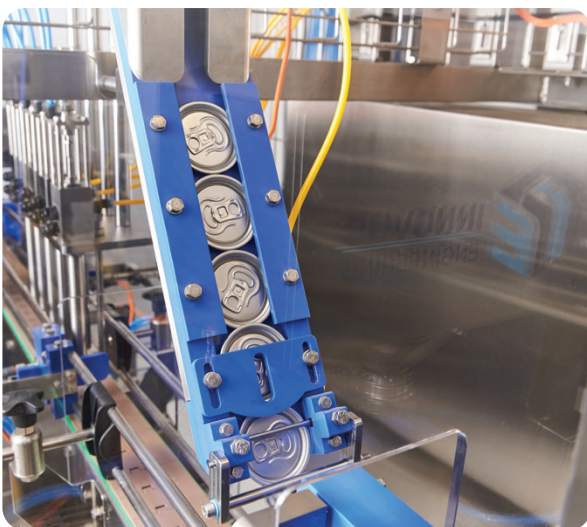
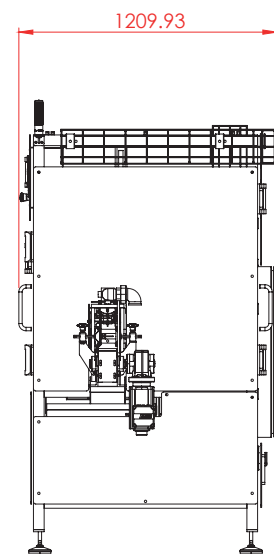
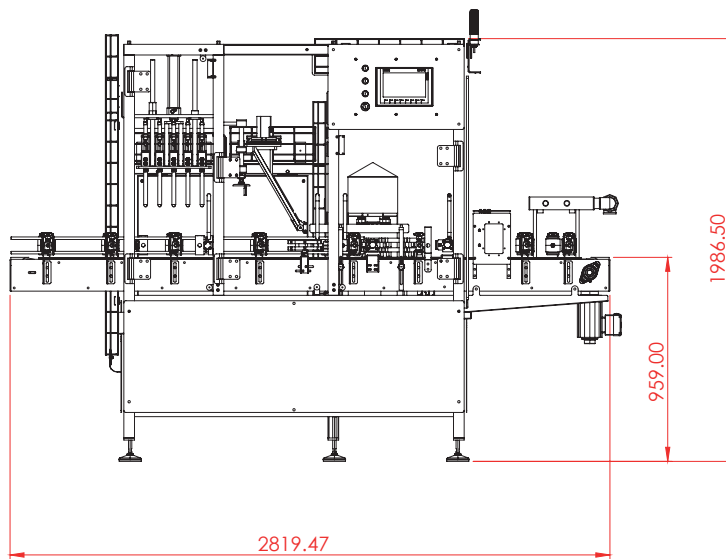
to the CF25 for monitoring brite tank pressure and dosing the tank headspace accordingly, for maintaining a consistent flow rate to the fill valves. A central conveyor system with can guides provides smooth transfer of the cans, minimising sloshing and dissolved oxygen pick up.

The height adjustable automated lid dispenser feeds into the seaming head and mechanically actuated cam driven seaming ensures superior hermetic seam integrity. Seaming rolls have double row angular contact sealed for life bearings and run on the vacuum hardened cam profiles. After the seaming station, the cans are rinsed and dried.

The CF25 requires a minimum compressed air pressure supply of 6 Bar and has a consumption of 15 cfm. A CO2 gas bottle is also required for purging the cans. A product temperature of 0 – 3 degree Centigrade is recommended.

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### TECHNICAL DATA

<b>CAN SIZE RANGE</b>	150ML - 500ML
<b>SPEED</b>	1500 CANS PER HOUR
<b>AC MOTOR POWER</b>	3.2 KW 400V 3-PHASE 16A
<b>FOOTPRINT</b>	2860 X 1200MM