

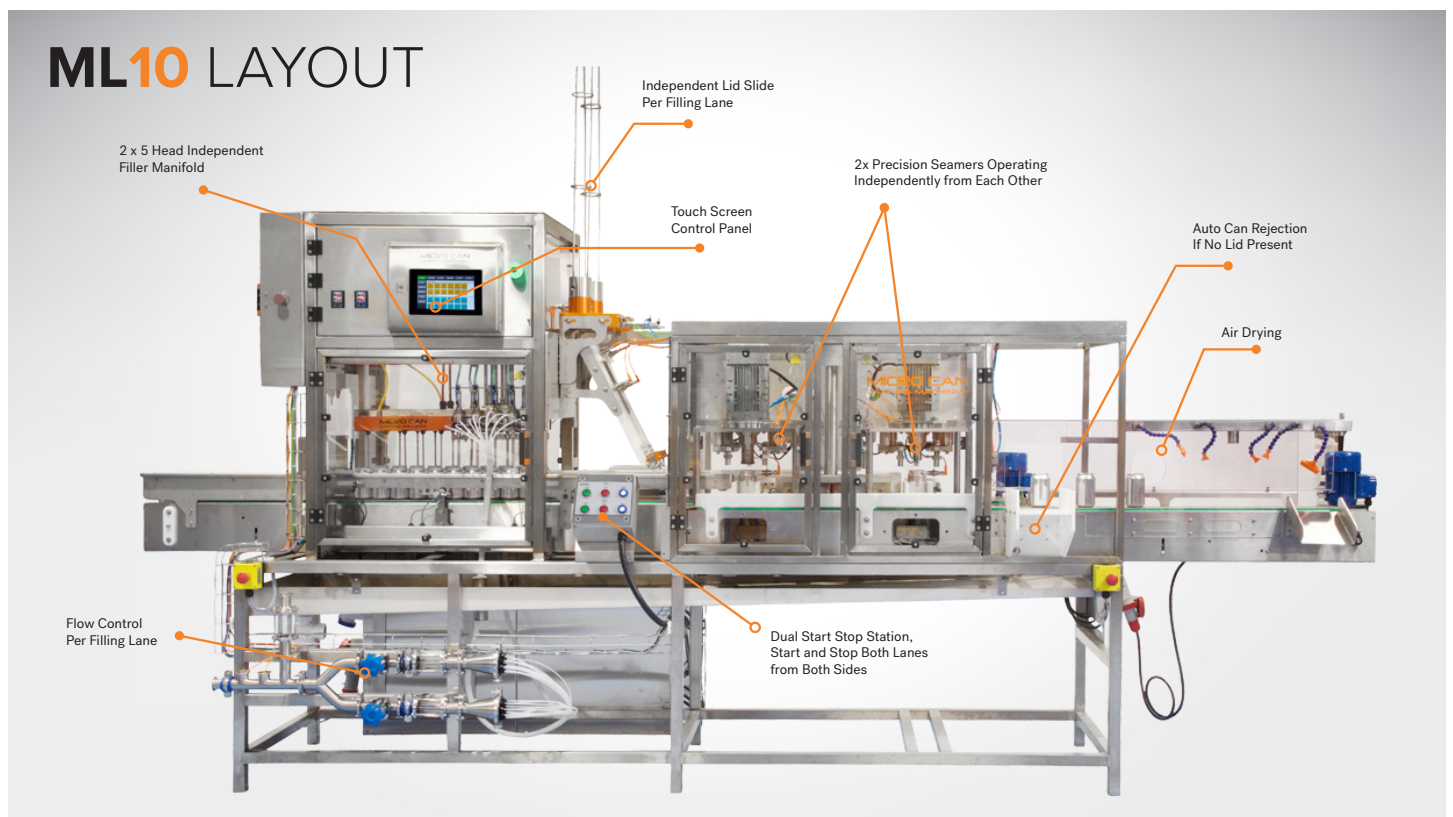
ML10 V1.
Built to endure.
Engineered to adapt.

ML10 V1. Data Sheet

The ML10 is a 10 head filling machine designed to fill and seam standard aluminium cans. It is specifically designed for the micro-brewery environment where space can be a governing factor. The unit can be static only and not suitable for mobile.

The ML10 can line has a footprint of 4000mm x 700mm. The throughput of cans is between 3000 and 4000 cans per hour, dependant on can size and on the equipment in the brewery and temperature.

Throughput can be increased via speed control valves once the customer is competent with the operation. These speeds are based on the correct presentation of product.



Specification for the ML10 machine.

Machine specification.

1. Stainless steel box section support frame with drip tray.
2. 2 x conveyors built in, accumulation at start and end.
3. 2 x 5 independent filler gantries each with 5 CO2 purge and 5 x 316 stainless steel valves. Fill valves.
4. Digital CO2 display that alarms under loss of gas.
5. Digital compressed air alarm that will alarm of loss of air pressure.
6. Electrically operated and adjustable level sensors.
7. Single lid slide with lid cassette sensor. (per lane) 2 x 1 lid cassettes supplied.
8. 2 x full machined 316 stainless can seamers fitted with CMD tooling for guaranteed seams.
9. Lid in place sensor per seamer.
10. flow control valves for balance of fill per each lane.
15. Compressed air and CO2 filtration and regulation.
16. Digital temperature sensor for monitoring product input.
17. Digital pressure sensor on product input to control tank top pressure.

The ML10 machine comes fitted with user touch screen to enable operators to start and stop the machine, test single functions, set fill and fob level and change times. All machines have intelligent online facilities. This allows owners to monitor and count throughput. It also allows the manufacturer to connect to the machine for fault diagnosis and software update. A hard wired internet connection is required.

Operation.

The machine is based on a linear operation with the cans entering the conveyer on the left of the machine. They build to an accumulation before entering one of the two fill lines. Once five cans have been counted in place for filling, the valve gantry will lower the filling valve assembly plate. The valves open pneumatically when the gantry is in the correct position. As soon as the last can has filled and the level switch has made the connection the gantry will lift and the cans will be allowed to go to the seamer. The lid slide is positioned 300mm from the nearest can. Between the nearest can and the lid slide a CO2 nozzle is fitted. This nozzle is fitted to displace oxygen around the top of the can. All cans collect a lid before heading for the seamer and as soon as a lid is positioned on the can it gets pressed down with a lid tamp cylinder. This will displace any fob that is protruding from the top of the can. A lid in place sensor is positioned adjacent to the can lift pedestal for checking the can has a lid before it is placed for seaming. If no lid is present the can will get pushed through the seamer and the seam sequence will be ignored, thus activating an alarm on screen to indicate a can has no lid. Once the cans have been seamed they get pushed forward to the off conveyor. At this stage they pass through a spray bar that rinses the top and the side of the can with fresh water. After being rinsed the cans get blown with a jet of filtered compressed air. Along with the machine a collection table would be advised, this can be supplied as an extra.

Can specification.

The machine can be factory set for your production can size. However the machine has been designed to change size with minimal adjustment so it is achievable on site in around 1 hour. The standard can sizes of 330, 440 and 500ml have been considered in the design. Other sizes can be accommodated on request. The machine has industry standard seaming components and will be factory fit with tools for CDL ends and other chucks are available on request.

Supplied with machine.

1. One set of metric measuring equipment for seam checking.
3. One set of spare parts such as sensors seals and cylinders.
4. One set of basic tools for maintenance.

Optional extras.

These can be supplied to assist a smooth production.

1. Feed loading table with horizontal pre rinse.
2. Mounting brackets for date coder.
3. Water sterilisation/filtration for pre rinse.
4. Stainless steel collection table for full can storage and pre-packaging.
5. Waterproof digital scales.
6. Secondary conveyor system with forced air for extra drying.

Training.

One day Training in the UK will be provided at a cost dependent on location this will include installation. If extra time or accommodation is required this will be chargeable. Installations outside the UK will need to be assessed and calculated on the location.

Requirements on site.

1. 240 volt 32 amp electrical supply.
2. Compressed air @ 6.0 Bar with a recommended volume of no less than 200 litres.
3. CO2 for can and lid purge.
4. Water connection with hose.
5. Conditioned product with a brewery hose to connect to 1" RJT.
6. Cans and lids.