



Overview

The CP6 is a single lane 6 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 and temperatures. The CP6 offers more versatility for the operator with the ability to fill all standard beverage can sizes with different volumes of fluid.



Specifications

- Single inline, 6 head 316l stainless steel hygienic counter pressure filler
- Up to 2000 Cans per hour (product and can size dependant)
- Integrated automatic CIP functions Caustic, Sanitize and Purge. User variable on HMI
- Single electronic seamer with precision adjustment
 wheel and position indicator
- Fully welded 314 stainless steel frame with integral drip tray
- Integrated washing and drying conveyor
- Suitable for can heights between 88mm 193mm

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Filling Bowl

The onboard high level glass 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
- CIP spray ball fitted





Filling

The filling valves are machined from 316I 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 Pressurisation 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.

Lid Dispense

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

- Lids low sensor
- Lid jam sensor
- Easy height adjustment with screw adjuster
- Bubble break/Under lid gassing
- Lid tamp before seamer



Seaming

The single electronic 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





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CIP

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

- Automatic and adjustable Caustic sequence of tank and filling valves. (operator to supply caustic)
- Automatic and adjustable Sanitise sequence with auto dosing of peracetic. (operator to supply sanitising fluid)
- Automatic and adjustable Purge sequence

The Caustic sequence is to blow product from filling system, fresh water rinse, hot caustic clean, final water rinse then blow clear. (operator to then change over externally)

The Sanitise sequence is to 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 and after the sanitise sequence.

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



Can Wash/Dry

Supplied as standard the CP6 comes with an integrated wash and dry conveyor leaving cans clean and ready for labelling or packing.

- Stainless steel adjustable air knives
- High pressure blower unit
- Quiet operation
- Stainless steel adjustable rinse heads



Installation Requirements

- Clean, dry compressed air 15 CFM @ 6 Bar recommended minimum 150 litre tank
- 230v 16A single phase power supply for machine.
- 1.5" tri clamp product connection
- 34Kg of C02 per 1600L (Depending on flush times) / 1.7 m3/h
- 1/2" Water connection for machine
- 12mm compressed air connection
- 12mm purge gas connection
- Cans and lids present
- Product ready to can at suitable temperature. -0.5 to +5 degrees C (product dependant)
- Water hose near machine for washdown

If the above conditions are met prior to arrival the installation costs include 2 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.

Optional Extra Equipment

- Semi Automatic Half height de-pall with can twist and air rinse
- Full height fully automatic de-pall with live S grip transfer can inversion and blow out
- Rotary infeed table with Optional inline horizontal twist
- In line check weight system
- Label applicator
- Date coder 2 options (on bottom of can or label)
- Collection table
- Robotic case packer



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Technical Laydown Sheet



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