Specification – Canning Line: Reference BUS001

## Background

Since planting our first trees in 1986 we've grown to become the largest independent cyder-maker in Cornwall and the first distillery for 300 years. Family owned and Cornish born and bred.

We are wishing to expand our offering by creating an in-house canning line.

We aim to **procure a new, or ex demonstration**, modern 6000 can per hour canning line. This will consist of a ‘de-palletiser’ which unloads the empty cans from a pallet into the machine, and a ‘uniblock’ which will rinse, fill and seam the can. Aiming to keep our capital costs to a minimum, we then plan to utilise the **existing** tunnel pasteuriser, labeller and end of line packing machines that already exist for glass bottles.

## Minimum Specification

* Installation to be completed by 31 December 2024.
* Work to be carried out during normal working hours.
* Compatible with our existing systems
* 6,000 CPH x 500ml
* 6,000 CPH x 250ml
* **De-palletiser:**
	+ 12,000 units per hour
	+ Fully automated sweep system for cans
	+ Accommodate all pallet sizes
	+ Drives & Motors
	+ Pneumatic controls
	+ Full CE certification
	+ User friendly touchscreen control
	+ Can accommodate all can sizes with simple sensor adjustment
	+ Complete safety and interlock system
	+ Twist and rinse module to suit other cans
	+ Automated interlayer removal
	+ Interlayer catchment module with bin
* **Counter Pressure Filler/ Seamer**

|  |  |
| --- | --- |
| * Type of filling
 | * Counterpressure with electro-pneumatic valves
 |
| * Production (cph)
 | * Up to 6000 cph @250ml
* Up to 6000 cph @500ml
 |
| * Precision
 | * +/- 2 mm
 |
| * Safety covers
 | * According to CE rules
 |
| * Standard version
 | * Inlet can detector;
* Overloading detectors;
* Outlet conveyor (of 2 m length);
* Regulator of the conveyor’s working speed synchronized with the machine speed;
* PLC – driver B&R
 |
| * Noise (dBa)
 | * 86
 |
| * Air pressure (Mpa)
 | * 0,8
 |
| * Air consumption (m3/h)
 | * 8
 |
| * Pressure of CO2 (Mpa)
 | * 0,8
 |
| * Consumption of CO2 (kg/h)
 | * 20-50
 |
| * Power supply (kW)
 | * 3,5
 |
| * The volume required for sanitary cleaning (l)
 | * 220
 |
| * Washing pressure (Bar)
 | * 3
 |
| * Max. Temperature of washing (°C)
 | * 65
 |
| * Legs (pcs)
 | * 10 of 120 mm diameter
 |

* **Seamer (closure) 2 Heads**
	+ can pitch: 123 or 127 mm.
	+ range speed: from 20 to 100 cpm (continuously adjustable)
* **Software**
* **Filler Block**
* **X-ray fill level checker plus safety protection**
* **Ejection verification**
* **Vacuum pressure control unit (after tunnel pasteurisation)**