EMMA

CF2 Automated Canning System

600 Can per hour

04 390 3577

grapeworks NZ

CF2

The CF2 is an entry-level canning system for small batches production and high quality requirements.

- 10 cans/minute of carbonated beer, depending on can size and product properties
- Complete stainless steel robust construction
- Filling quantities via flowmeter or timer filler
- Hygienic filling valve design with inner and outer CIP easy washing
- Filling from pressurized tank, not pressurized tank or keg
- CO2 pre-gassing unit, CO2 tunnel gassing unit and CO2 underlid gassing unit can be fully and indipendently set by operator
- Mechanically cam driven seamer for maximum reliability and repeatability
- User friendly HMI touch screen interface integrated in the machine
- Simple change over between different can size
- Low energy consumption
- CE compliant

Advantages of the CF2

- Simple to use
- Easy movable, rolls as option
- Compact size
- Robust construction, build to last
- Highly efficient

Ideal for:

- Craft beer
- Hard Seltzer
- Wine
- Kombucha and tea
- Cocktail
- Juice
- Cold brew coffee
- Craft cider

MACHINE DATA	
Product	Aluminum beverage cans – end size 202 cdl
Dimensions	33 cl regular Ball
Product weight	About 10 grams/can
Production	500-600 cans/hour
TECHNICAL DATA	
Voltage	220V
Frequency	50 Hz
Auxiliary circuit voltage	24 V dc
Compressed air quality	Class 4 (ISO 8573-1)
Pneumatics	6 bar - dry air not lubricated
Ambient temperature	Between 2°C and 40°C
GENERAL DATA	
Can loading	Manual
Factory ceiling height	5 meters or more
Transport conveyor height	900 mm
Entrance door dimensions	Minimum 3x3 meters
Physical obstacles	None
Hmi language	Italian - English
Copies operator manual	1

CF2

DESCRIPTION OF EQUIPMENT

Main characteristics of the equipment supplied:

- General building in stainless steel
- Components as in table below; layout as in following paragraph
- Manual can loading on conveyor belt
- Gravity (open air) filling valves, flowmeters and timer control (touch screen HMI command); filling valves can be washed inside and outside with automatic CIP through specific connectors included in machine
- in case of beer: temperature between 0-2°C at nozzles mandatory, beer carbonation approx between 4,5-5,5 g/l CO2 – about 0,7 bar at 1°C in the fermentation tank
- Direct product feeding from an isobaric tank (product pressure must be as stable as possible, unstable pressures can lead to not precise filling volumes)
- CO2 pre-gassing before filling, CO2 tunnel after filling and CO2 under cap purging; every CO2 point can be regulated independently in pressure (through regulator) and time (through panel HMI)
- Mechanical cam seamer
- Remote maintenance through internet cable
- 500-600 cans/hour - Depending on product and process parameters
- Oxygen pickup: dependent on operative conditions

MAIN COMPONENTS	
Panel	Weintek
Pneumatics	SMC - Festo – Metalwork - Aignep
Bearings	SKF
Motors	Oriental Motor – ZP – Italian Brand
Photocells	IFM – Datalogic – Sick - Autosen
Safety	Pilz - Pizzato

The machine is manufactured in compliance with the following European Directives:

- EC Machinery Directive
- EC Low Voltage Directive
- EC Electromagnetic compatibility