



# CANS

## Filling Lines for Cans



SBC "Master" Family is based on proven counter-pressure filling technology, suitable for the filling of still and carbonated beverages in both steel or aluminium cans.

## Mastercan Tronic

### Automatic Filling and Seaming unit for the beverage industry

#### Technical Data

Machines configurations:

**Filler** from 9 up to 108 valves; coupled with 2000 and 3000 series seamers which represent the "state of art" in the seaming field.

**Speed ranges:** 3,000 to 90,000 bph

**Product volume range:** 100 up to 1000 ml

**Main Cans:** 202 - 204 - 211

**Main Lids:** 200 - 202 - 206

*Available in several configurations and for different speeds.*



- › The machine is designed to be integrated into an automatic closed circuit system for sanitization, it is supplied with dummy cans to permit a return flow to the CIP station.
- › User-friendly operator interface touch screen.
- › Compact footprint, with shortest transferring chain between filler and seamer on the market, important to grant **low oxygen pick up**.
- › Filling with separate air return and possibility to set from HMI CO<sub>2</sub> fluxing for oxygen reduction from HMI.
- › **External valve washing system.** External washing spraying nozzles.

## Master C Tech

### Fully integrated filler and seamer monoblock

#### Technical Data

Machines configurations:

**Filler:** from 36 to 108 valves; coupled with 3000 series which represent the "state of art" in the seaming field.

**Speed:** from 24,000 to 90,000 cph

**Product volume range:** from 200 up to 1,000 ml

*Available in several configurations and for different speeds.*



#### Characteristics

- › Fast product and format change-over for a very cost effective machine.
- › The machine is supplied with fully automatic dummy can system.
- › Flowmeter filling technology with high fill point accuracy.
- › **Compact footprint:** easy accessibility for maintenance and change-over.
- › Shortest transferring chain between filler and seamer in the market.
- › **19" multi-touch screen.** More power and memory than other standard operator panels: possibility to manage production reports, graphs, historical data, condition monitoring. Possibility to upload: manuals, files, videos and photos. Intuitive operations: scroll, zoom.
- › **Filler easy maintenance.** Filler pre-assembled central manifolds, easily extractable from the top.
- › No electrical boxes inside the machine.



- › Baseless design.
- › **Seamer easy maintenance.** Complete change-over lid and body in less than two hours.
- › Fast replacement of seaming rolls arms.
- › New unstacker design for quick and easy adjustment.
- › **Seamer lubrication.** Centralized, closed circuit oil lubrication system.
- › **Hygienic and sanitary design.** Filler and seamer with hygienic base design; integrated washing system covers seamer main areas.
- › **External valve washing system.** External washing spraying nozzles.
- › **Brushless drive units.** Servomotor operated infeed screw: it is possible to exclude one can in case of a problem with a single filling valve or seaming head.
- › Automatic I.M.T: During production, the In-Motion-Timer software checks the phase of the chain conveyor between the filler and the seamer. If out-of-phase the software automatically adjusts its position without having to do it manually or electrically.



#### Characteristics

- › Filling system based on the combined action of filling valve and can lifter.
- › A high precision in fill point is granted without level tubes and with centralized height fill adjustment.
- › High CIP efficiency and cleanability, parts minimal number of gaskets, extensive use of modern high tech materials.
- › Fast product and format change-over for a very cost effective machine.



# 2000 "L" Series

## Automatic grease lubricated seamer

The 2000 series is able to satisfy low speed capacity and medium high capacity according to the can diameter. These machines are suitable for full and empty cans of regular cylindrical shape in tin, aluminium, cardboard and plastic. Constructed with features of hygiene and versatility that make it suitable for all production needs. Speed range: up to 600 cpm.

### Characteristics

- > Heavy duty construction.
- > Low maintenance costs.
- > Quick change-over.
- > High seaming precision with all kind of cans.
- > Easy operation.
- > Maintenance over time of the seaming parameters.
- > Non stop 24h seaming operation.
- > Stainless steel structure in the seaming area.
- > Input conveyor entirely made of stainless steel.
- > Dual cam (desmodromic system) of extractor control.
- > Easy adjustment of seam rollers with centralized adjustment points directly on the roll levers.
- > Electronic no-can/no-lid device.
- > Motorized plates to lift cans.
- > Automatic centralized lubrication (including seaming rollers).
- > Possibility of exclusion/re-insertion of second

- > operation rollers.
- > Exit of seamed cans at a 90° angle to input.
- > Outer casing entirely in stainless steel, with double wall filled with soundproofing material.
- > St. steel control panel.
- > Complete seaming tool.



# 3000 "N" Series

## Fully electronic oil lubricated seamer

The new 3000 series can seamer represents the state of art in the seaming field. The machines of the new series can be customized for the beverage, food and can-making industry, thanks to their technological features and high performances. Speed range up to 1700 cans/minute.

### Main features

- > Machine entirely manufactured in st. steel (not only the seaming area!).
- > Fully electronic oil lubrication system with anti-leakage device.
  - > Closed - circuit recovery system for seaming rolls.
  - > New hygienic design for an effective sanitation.
  - > Quick changeover system for a quick format change.

- > lubrication by oil recirculation and collection system.
- > Electronic anti-leakage rollers lubrication by oil in closed circuit.
- > Exclusion/re-insertion of the 2nd op during the seam adjustment.
- > Micrometric fine centralised adjustment of all second operation rolls.
- > Electronic device for controlling the can passage through the seamer.
- > Large opening doors for easy access.
- > Steel safety guard protection.

### Advantages

- > High quality seaming using all cans types, tinfoil, alu and downgaged materials.
- > Increased resistance (endurance) to sanitation and washing.
- > New hygienic and anti-rust concept.
- > Low maintenance costs.
- > Non-stop 24 hours operation.
- > Quick change-over.

### Standard equipment

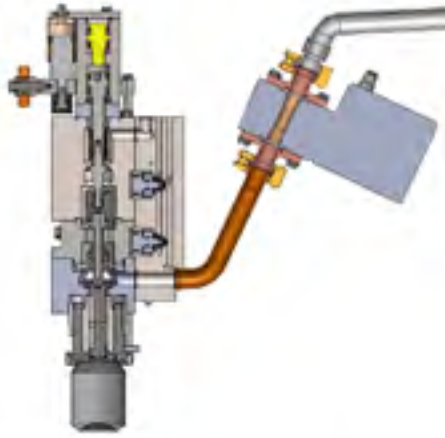
- > 100% st. steel construction.
- > Draining base designed to guarantee a high level of sanitation.
- > Draining tank.
- > St. steel infeed conveyor.
- > Micrometric vertical and horizontal seaming rolls adjustment.
- > Motorized seaming turret height-adjustment.
- > Mechanical or electronic synchronization of the filler.
- > Electronic and centralized machine



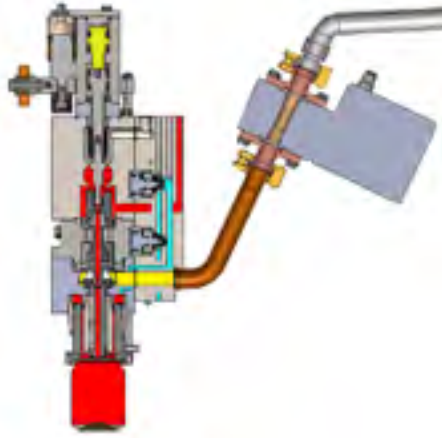
# Filling Cycle

## Master C Tech

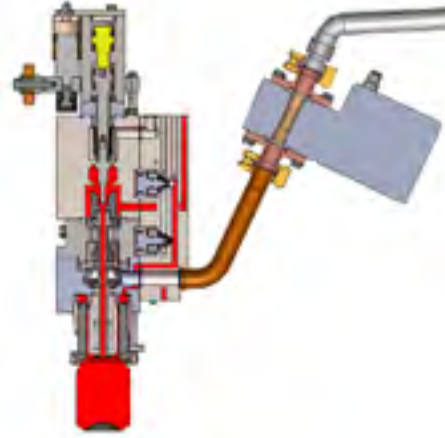
1 Holding



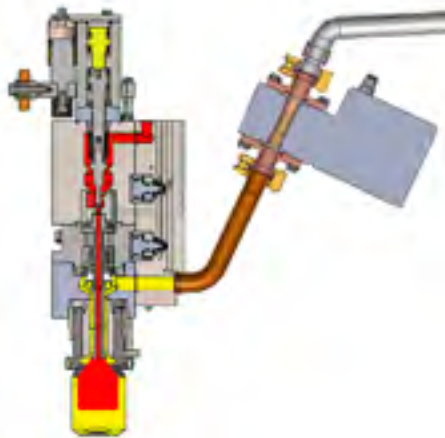
2 Can Fluxing (Seal)



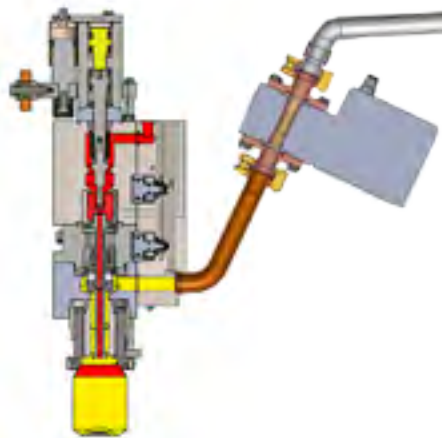
3 Pressurizing Co2



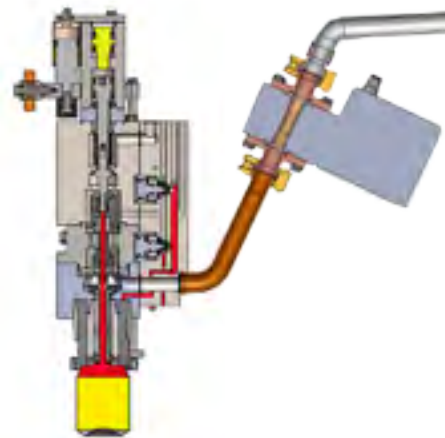
4 Filling



5 Filling End



6 Snift

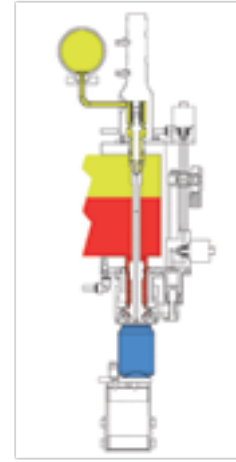


- O<sub>2</sub>
- CO<sub>2</sub>
- PRODUCT

# Filling Cycle

## Mastercan Tronic

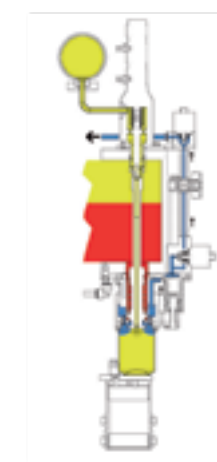
1 Holding



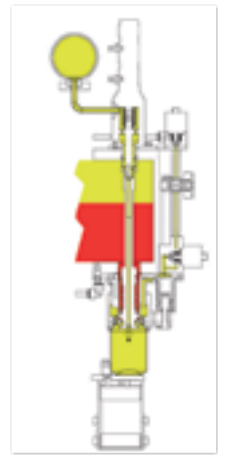
2 Can Fluxing (No Seal)



3 Can Fluxing (Seal)



4 Pressurization



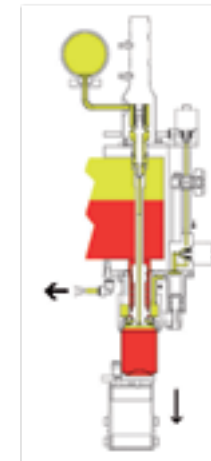
5 Filling



6 Filling End

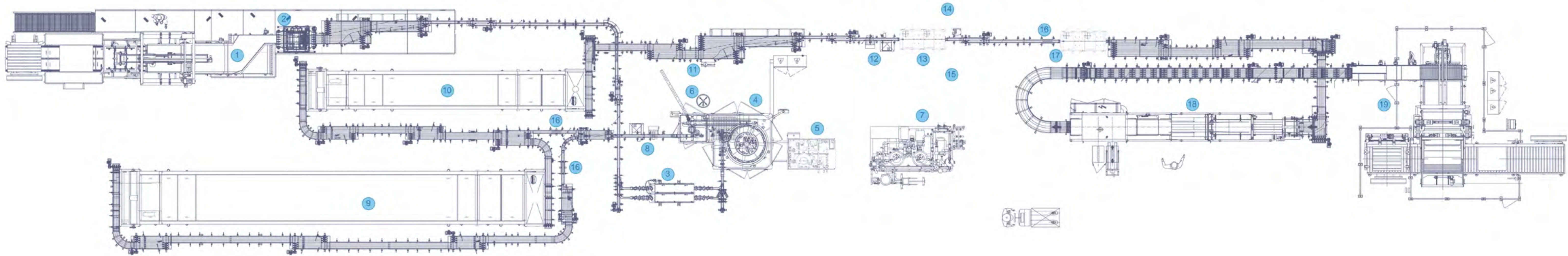


7 Snift



- CAN AIR
- PRODUCT
- CO<sub>2</sub>





- > 1 Semi-automatic empty can depalletizer
- > 2 Vacuum bridge
- > 3 Empty can gravity rinser
- > 4 Filler-seamer monoblock mod. Master Can
- > 5 Skid for filling unit
- > 6 Liquid nitrogen dosing system
- > 7 Automatic inline mixing unit
- > 8 X-ray level control
- > 9 Pasteurizer tunnel
- > 10 Warmer tunnel

- > 11 Conveyor Lube unit
- > 12 X-ray level control
- > 13 Can dryer with 2 blower
- > 14 Ink jet coder
- > 15 Conveyor electrical panel
- > 16 Overturning device
- > 17 Can dryer with 2 blower
- > 18 Tray packer mod. st@r
- > 19 Automatic Pack Palletizer





Magic C Tech is part of SBC "Magic" based on gravity filling technology suitable for still and soft drinks, juices.

## Magic C Tech with HF option

### Characteristics

- › Robust construction.
- › Simple design: low maintenance.
- › Self drainable-surface.
- › Level sensor inside product tank
- › Flowmeter technology.
- › Consistent Filling Temperature: cans are filled only if Inlet/Outlet temperature probes match the set point).
- › The valve can be equipped with recirculation actuator.
- › The filling valve by HMI controlled.
- › Product recovery tank, located under the filling valves for product drain and CIP recovery.
- › Automatic dummy cans for CIP in closed loop configuration (optional).

### Product applications

- › Fruit & Vegetable Juices (with or without pulps and fibres).
- › Isotonic drinks.
- › Energy drinks.
- › Ice tea.
- › Ready to drink.



### Advantages

- › Easier to achieve a consistent shelf-life.
- › Fast product change over.
- › High yearly line efficiency.
- › Low running cost.
- › Reduced overall investment cost.

## Pasteurizer Tunnel

Pasteurization, heating and cooling thermal treatment units for beverage product as beer, soft-drink, juice in steel and aluminium cans.

### Characteristics

- › Water circulation is made by electro pumps equipped with a water collecting tank with double filters in aspiration.
  - › Water distribution on containers is done thanks to a shower system with special nozzles which can be easily fixed and detached for control and cleaning operations.
  - › Electric blower for first lids drying operation in sound-proof cabin and adjustable height.
  - › Pasteurization and heating are obtained thanks to overheated water circulation. Overheated water production is done with indirect steam system through heat exchangers.



### Product (Hot Or Cold-Fill)

- › Beer.
- › Soft-drink and CSD, Fruit & Vegetable Juices
- › Isotonic/Sport drinks, Energy drinks.
- › Ice tea.

### Pasteurizer tunnel - family

- › **PR TUNNEL RC** (Pasteurizer-Cooler) for cold-filling (beer, soft drinks, juices, CSD) usually equipped with a recovery calories system.
- › **PR TUNNEL** (holding - cooler) Holding and Cooling for hot-filling products (juices).
- › **R TUNNEL** (Cooler) for cooling down hot filled products.
- › **WARMER** soft heating cycle on "cold filling" products to limit the condensation on the external parts of the containers.





# End of line

## Depalletisers

- > Low level depalletiser.
- > High level depalletiser.
- > Different aligning systems.



## Palletisers

- > Low level carton packs palletiser.
- > High levels carton packs palletiser.
- > Single or multiple infeed.



## Robot for cartons





LEADERS  
INNOVATE.

**CFT S.p.A**

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