



CAN SERIES

MLE 4441 CAN

MLE 6661 CAN

UNICA VALVE

The satisfaction of our customers confirms the success of the electropneumatic valve UNICA, patented in the whole world (N° 1413689-1417119 and extensions). The valve features are: From 0 to 8 bar working pressure; 25 to 100 mm filling level from the rim; Approximately 0.5 mm filling precision; Extremely low oxidation; Easy and complete sterilization.

The filling valve is suitable for an extensive range of products, such as sparkling wines, still wines, high quality beers and other beverages that require extreme care in terms of oxidation, foam formation and sterilization.

The linear monobloc MLE4441CAN (or MLE6661CAN) is a high-tech great solution for craft brewers aiming to sell canned beers too.

This container is easier and safer to convey and reduces ageing, as it protects beer from the sunlight integrally.

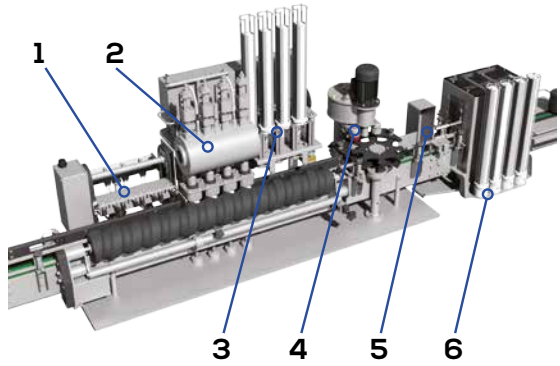
An infeed screw introduces cans into the monobloc and moves them below every station with perfect synchronism.

1- RINSER: Cans are grasped from the external top rim by a pincer and turned upside down through a chain system with step-step motor. The nozzle enters the can for 15mm. The two injection circuits (water and air) are completely separated. The durations of injections are adjustable through control panel and the operation occurs only when the can is present. The dripping liquid is collected in a close circuit without wetting the machine. The air injection substantially reduces the water residue into the can.

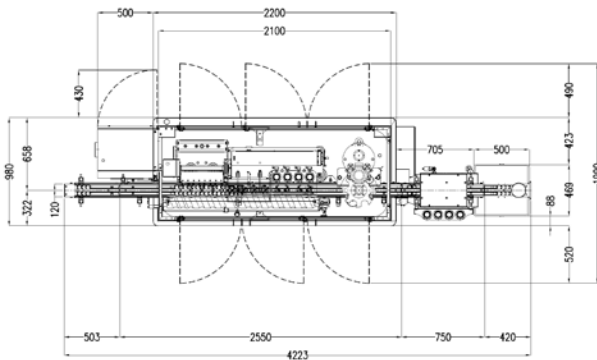
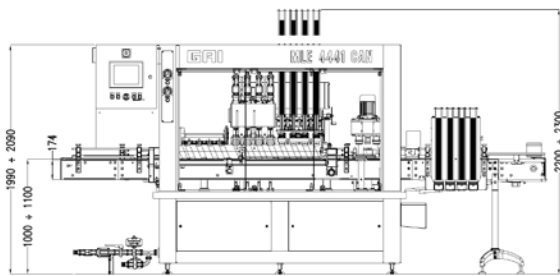
2-FILLER: Cans are moved to the filler where pneumatic pedestals lift them towards the filling valves. The following operations are performed in sequence:

- can presence detection (if absent, the filling cycle does not start);
- gas injection, which replaces the air in the can with inert gas to reduce oxygen presence;
- filling
- levelling (if required);
- degassing.





1	DOUBLE PHASE ELECTROPNEUMATIC RINSER WITH 4 PLACES
2	ELECTROPNEUMATIC FILLER WITH 4 PLACES
3	CAN LIDS DISTRIBUTOR WITH GAS INJECTION AND FOAMING JET WITH 4 PLACES
4	SINGLE-PLACE LIDS SEAMER
5	WEIGHT CONTROL WITH EXPELLER
6	CANS WASHING TUNNEL AND LIDS STORING COLUMNS



A transducer constantly checks the can internal pressure (the valve does not perform the filling operation if the can does not reach the tank pressure).

The filling level is centralized and can be adjusted manually.

The valve can fill sparkling and still liquids with pressure between 0 and 4 bar. The filling level is precise even without the levelling operation. The valve is then completely closed and this improves the degassing even with particularly difficult products.

The functioning pressures are set from the control panel and handled by PLC. The filling valve is under patent protection.

3- CAN LIDS DISPENSER: Four lids are singularly released from the loader and dropped on a sideshifter, which moves them above the cans. Then, the inert gas injection and water jet for beer foaming are performed. The gripping devices hold the lids and lay them on the cans with a light pressure when the sideshifter withdraws.

The gas injection and the water jet circuits are completely separated.

Those operations are performed only when the can is present and the duration is set on the control panel and handled by PLC.

The neutral gas injection and the water jet for beer foaming substantially reduce the oxygen quantity in the space between liquid and lid.

4- SEAMER: The intermittent star moves the can on the lifting plate, which lifts it and brings it next to the rotating spindle.

While the can turns, the two rolls seams it. All operations are controlled by mechanical cams.

5- WEIGHT CONTROL: After the seaming, the can is moved on a load cell to check the weight: if it is less or more than the pre-set values, the can is then removed through the expeller included in the supply.

6- WASHING TUNNEL: Outside the monobloc there is a washing tunnel for cans. On the same structure, there are four can lid storing columns/ loaders to supply the distributor. The lids can be easily introduced into the four loaders while the monobloc is running. The loaders shift is improved by a quick coupling. The monobloc can be provided with a cleaning and sanitization CIP system.

The rinsers, the filler and the gas injection/water jet units are provided with manual dummy bottles for a correct washing cycle.

FUNCTION		MLE4441-CAN	MLE6661-CAN
Ø CAN	inch	1.96-3.34	1.96-3.34
	mm	50-85	50-85
RINSER	n	4	6
FILLER	n	4	6
CAN LIDS DISPENSER	n	4	4
SEAMER	n	1	1
OUTPUT	gal/h	118	171
	lt /h	450	650
SPEED	can/h	up to 1.200	up to 1.600
	can/min	up to 20	up to 27

Production referred to beer at: 2bar , +4°C
Speed referred to Lt 0,33 can

Not binding data.



Prospero Equipment Corp.

Corporate Office

123 Castleton Street
Pleasantville, NY 10570
Phone: (914) 769-6252
Fax: (914) 769-6786
info@prosperocorp.biz

West Coast

7787 Bell Road
Windsor, CA 95492
Phone: (707) 838-2812
Fax: (707) 838-3164
westcoast@prosperocorp.biz

Northwest

1722 SW HWY 18 Suite B
McMinnville, Oregon, 97128
Phone: (503) 472-6767
Fax: (503) 472-6768
northwest@prosperocorp.biz

North

2204 State Route 14 N
Geneva, NY 14456-9510
Phone: (315) 719-0480
Fax: (315) 719-0481
geneva@prosperocorp.biz

Canada

438 Isabey Suite 270
Montreal, Quebec, H4T 1V3
Phone: (514) 667-0557
Fax: (514) 336-7117
canada@prosperocorp.biz

British Columbia Authorized Agent

Stefan Buhl
Phone: (250) 317-4378
bc@prosperocorp.biz