

STARCANS MS

# MEDIUM-SPEED MECHANICAL FILLER FOR CANS



*Performance  
through  
Understanding*



# STARCANS MS

Starcans MS embodies Sidel's many years of experience in beverage can filling.

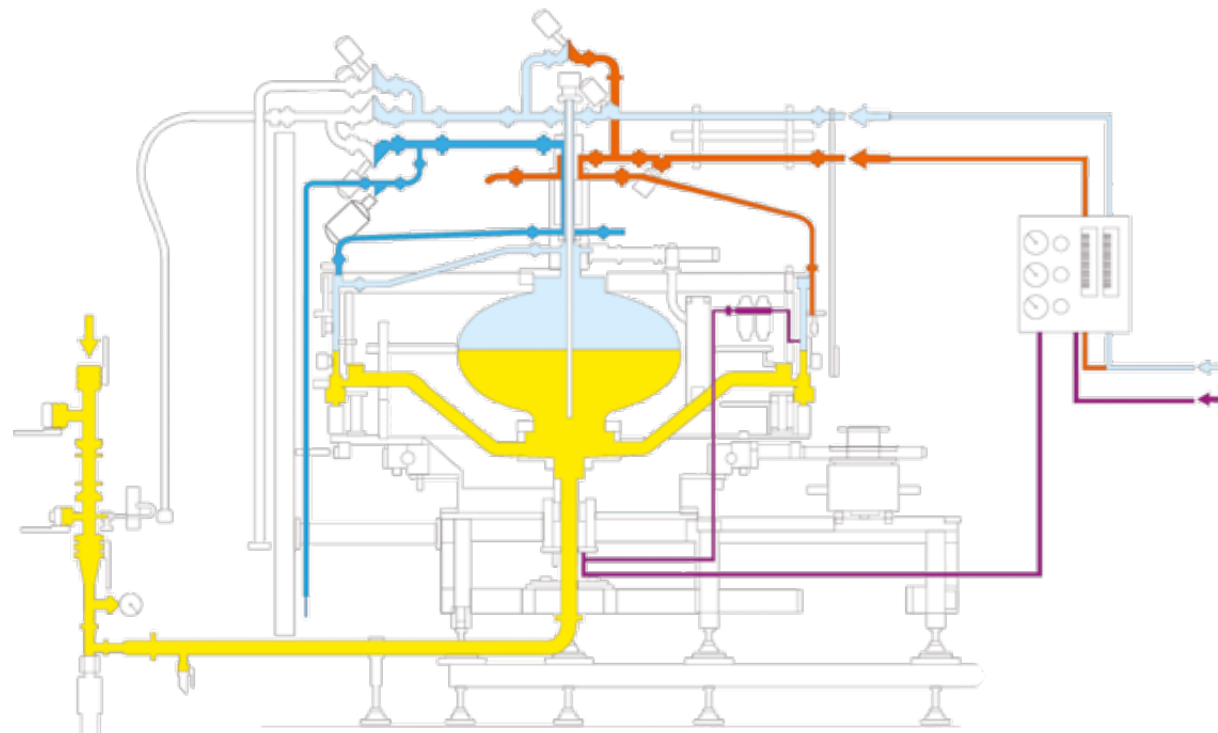
Starcans MS was developed with product versatility in mind. Based on proven technology, this machine fills a wide variety of products: beer, carbonated beverages, fruit juices, sports drinks and teas. In the hotfill configuration, it is equipped with a recirculation system that ensures constant product temperature, even during downtime.

## Main features

- Low to medium speed (MS = medium speed)
- Reliable and simple mechanical construction
- High performance and top-quality filling
- User-friendly with reduced maintenance requirements
- Flexible: the machine can handle a wide range of products (including sensitive products) in all can formats
- Can be equipped with product recovery and recirculation for hot filling
- Easy to sanitize
- Easy access for interventions
- Designed to be interfaced with various brands and models of seamers

## SECTION OF THE FILLER

- Product
- CO<sub>2</sub> for flushing
- Air working the centering bell CO<sub>2</sub> or gas in counter-pressure
- Air return



# FILLING

Starcans MS virtually eliminates can damage. Cans are placed on a platform and centered pneumatically. As a result, pressure on the containers is always controlled. Filling quality is ensured with a separate CO2 chamber to pre-flush cans. The product level control in the central product tank, has been simplified, achieved with a single electronic level probe.

## CARBONATED BEVERAGES

The quality of filling is guaranteed by pre-flushing cans through a separate chamber and with independent pressure adjustment. In this way there is almost absolutely no air inside the can during filling. Once pressure equilibrium between tank and can is reached, the valve opens automatically. Product flows into the can until it reaches the vent tubes. Then the filling valve closes and the decompression process begins.

## BEER

To ensure product quality, it is crucial to minimize oxygen during filling. To achieve this:

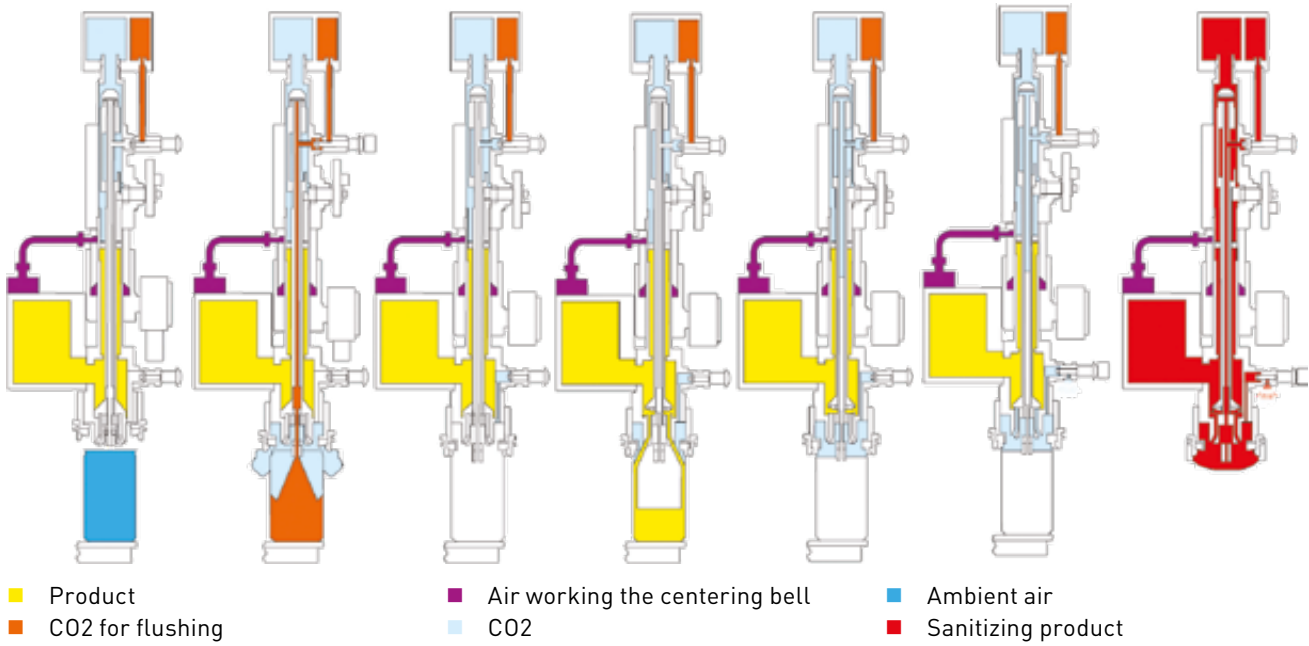
- cans are thoroughly flushed prior to filling,
- a continuous CO2 flow maintains constant (99%) atmosphere in the product tank.

## SENSITIVE BEVERAGES

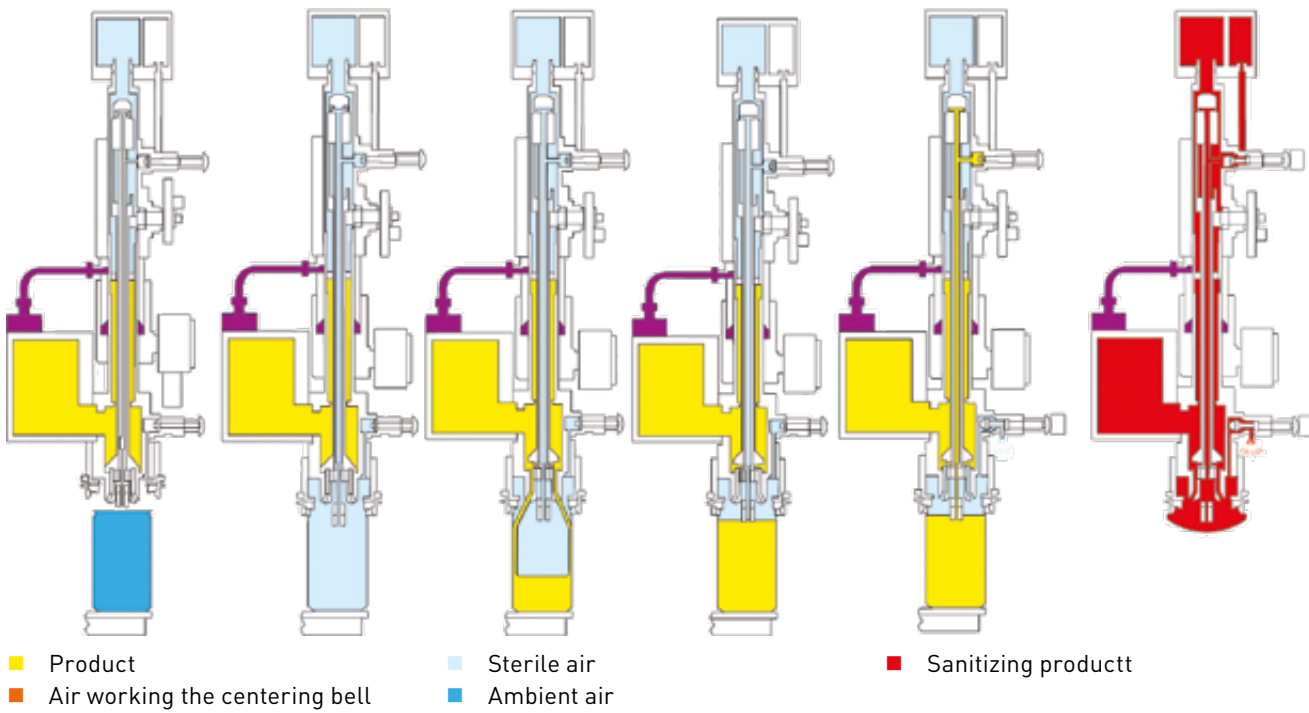
When hot filling (fruit juices, sports drinks and teas, etc) a recirculation system guarantees constant temperature in all conditions. Product is recollected in a special dedicated tank and recirculated into the processing system.



## FILLING OF CSD OR BEER



## HOT FILLING OF SENSITIVE BEVERAGES







Dummy cans inserted

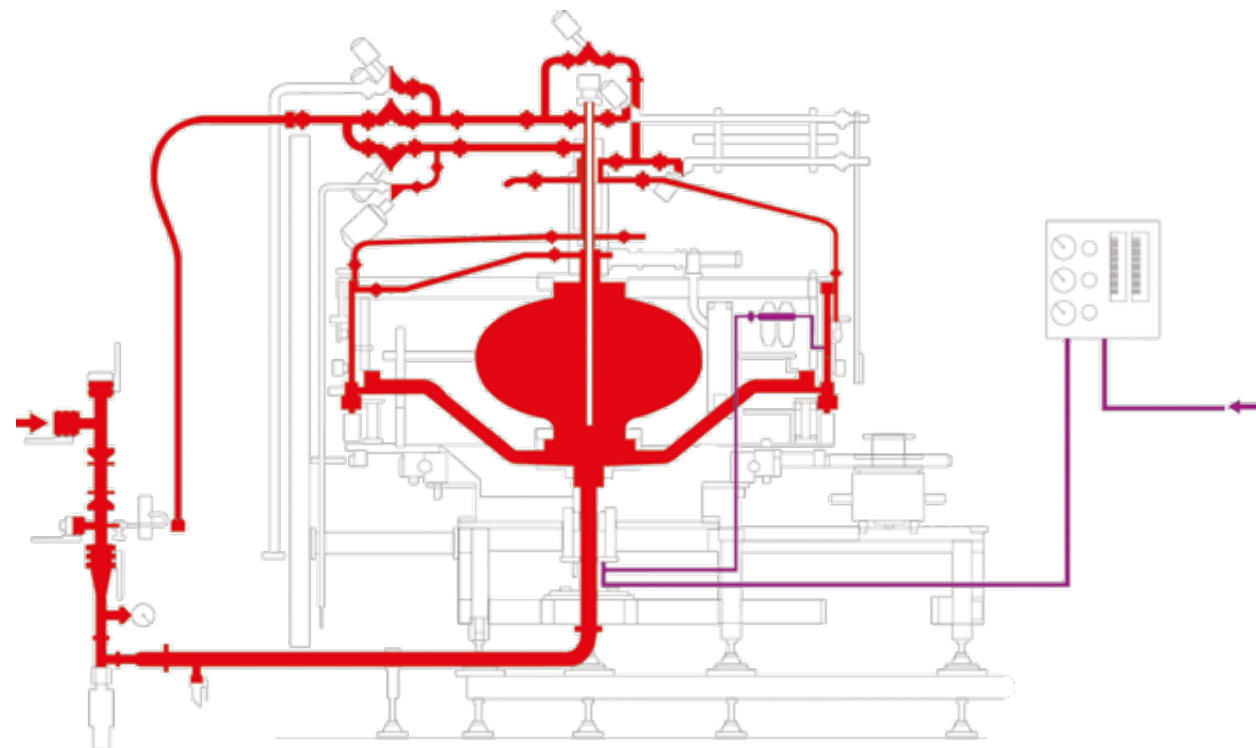


Cans being transferred

## CIP

The filler has been designed to be cleaned and sanitized in a closed loop using false cans assembled to the filling valves. All internal areas in contact with the product are sanitized during the CIP.

- CIP
- Air working centering bell



Product tank



Filling carousel



Can infeed



Touchscreen operator interface

Sidel is a leading provider of equipment and services solutions for packaging beverage, food, home and personal care products in PET, can, glass and other materials.

With over 40,000 machines installed in more than 190 countries, we have nearly 170 years of proven experience, with a strong focus on the factory of tomorrow with advanced systems, line engineering and innovation. Our 5,500+ employees worldwide are passionate about providing solutions that fulfil customer needs and boost the **performance** of their lines, products and businesses.

Delivering this level of performance requires that we stay flexible. We continuously ensure we **understand** our customers' changing challenges and commit to meeting their unique performance and sustainability goals. We do this through dialogue and by understanding the needs of their markets, production and value chains. In turn, we apply our solid technical knowledge and smart data analytics to ensure lifetime productivity reaches its full potential.

We call it **Performance through Understanding**.

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