## Starcans MS

Medium-speed mechanical filler for cans





### Starcans MS

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

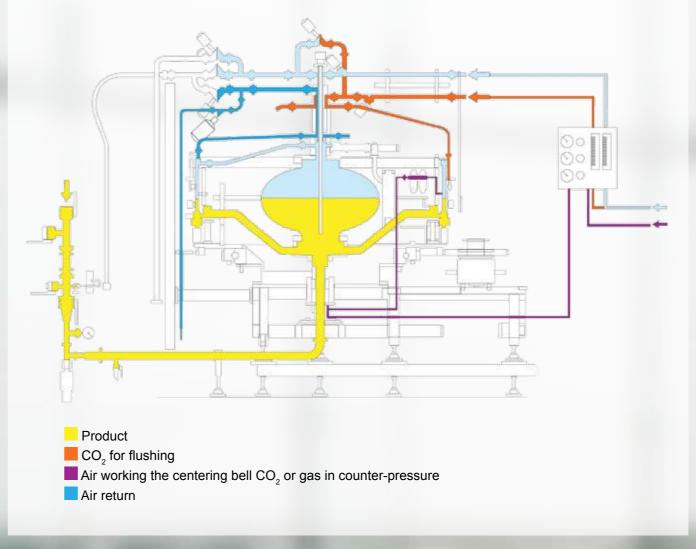
Starcans MS was developed with product versatility in mind. Based on proven technology, this machine fills a wide variety of products: beer, carbonated beverages, fruit juices, sports drinks and teas. In the hotfill configuration, it is equipped with a recirculation system that ensures constant product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

### Section of the filler



2

# 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  $CO_2$  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.

#### heer

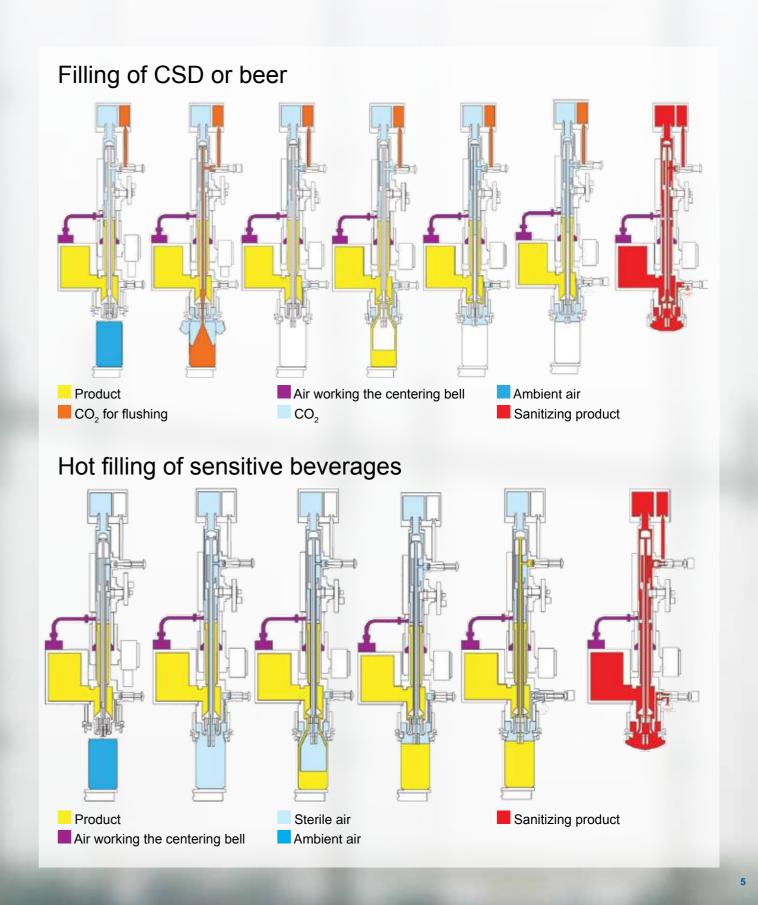
To ensure product quality, it is crucial to minimize oxygen during filling. To achieve this:

- cans are thoroughly flushed prior to filling,
- a continuous CO<sub>2</sub> 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.

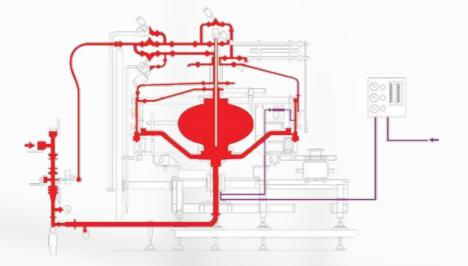




## CIP

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



Dummy cans inserted

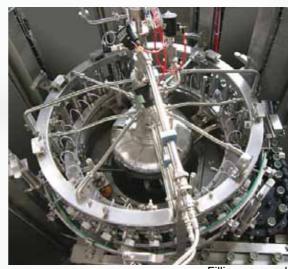


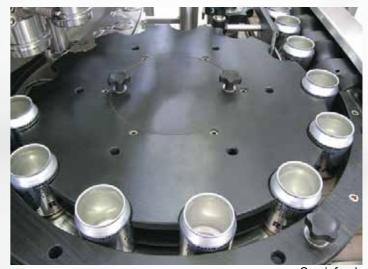




Cans being transferred

Touchscreen operator interface





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Can infeed



Product tank

### First in line

In a complex industry where know-how is everything, Gebo Cermex is formed from the union of two strong brands: Gebo & Cermex, gathering packaging line engineering experience across a range of market segments from beverages and food to pharmaceuticals, via home and personal care.

For over half a century, our experts have improved the performance of production and packaging lines in some of the most demanding industries.

Today more than 37,000 equipment & systems installations bear our signature. We add value to our customers' business in four dimensions, from equipment design and manufacturing to line engineering, services and asset performance.

Gebo Cermex, headquartered in France is a people-centric organization with **1800 employees and over 20 commercial** & manufacturing sites in all major regions around the world.

No-one knows packaging lines like we do. We are first in line.

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