Canning Line Notes Nov 3rd.

-Moved Canning line to the middle of the room.

-this included nitrogen puffer that seems to be part of canning line

-connected machine to power (220v)

-hooked up air compressor (canning line is pneumatic)

-setup flow/pressure regulator setup. This is same as the 6 headed machine except this has an additional pressure output measurement to regulate pressure output. CPE a Canadian company made the computer for their pressure/flow regulator

-runs wine through piping to empty air bubble then attaches pipe from pressure regulator to canning line.

-They spray cans with sanitizer before loading into whale tail loading area.

-Blows nitrogen out of nitrogen container to drop nitrogen from 250-200psi to 150 psi.

-blow water then air to clean and dry cans.

-they have a flow rate calibration in the software for the machine. They have graduated cylinder that they fill for a specific amount of time then they input the volume to calibrate flow.

-there is a sensor that tells the machine when a can is under the head. There is a delay setting from the time the can is under the head to when it fills the can.

-TTB dictates most of the guidelines they follow.

-Matthew moved empty palate of cans over by hand no forklift.

-Canning line measure incoming pressure and temperature of drink.

-They run sanitizer through the lines before they start running machine.

-There is a video I will attach or post. They raise a table as the extake of the canning. Cans come off machine onto this table for packaging.

-There is a special hookup for pressure regulator/ check with pressure regulator spec document to see.

-rents nitrogen gas and nitrogen container from general air.

-There is full manual control of the canning line on the user interface.

-There is a manual calibration

-User interface shows faults that have built up. There are different levels of faults. Green for no faults, Orange for some faults that don’t inhibit the running of the canning machine, and Red for faults that require complete shutdown.

-There is no specific heat they want the wine to be filled with.

-There was talk of getting densities of each of their wines to better understand the filling demands of each.

-Maybe we need to have a future meeting about how we want the pouches to be offloaded. This includes orientation, packaging/waiting bay, etc.

-Seems like they would rather have containment offloading where pouches sit on a surface waiting to be unloaded by operator.

-Matthew explained that there is a flat part on the neck of the cap that we could use to orient the cap before closing the pouch.