

# ANGELUS 4V | DOUBLE SEAM INTEGRITY



## **Engineering Excellence • Accuracy • Reliability**

Keeping your product fresh for as long as possible requires a hermetically sealed can. ANGELUS, a pioneer of the double seam, is a global leader in this technology, which creates an airtight closure by attaching the can end to the body of the can. The seal can be metal to metal or metal to composite, and mechanically interlocks five layers, three from the can end and two from the can body. Food and beverages stay fresh, safe, and ready for consumers to enjoy.

The ANGELUS V-series seamer contains 25% fewer components than traditional ANGELUS seamers, and has an 80% parts commonality across the family. They support the technologies, such as atmospheric, under cover gassing, steam vacuum and liquid Nitrogen dosing that are used in the most challenging applications. The model 4V has 4 separate seaming stations, and can seam 100 – 450 cans per minute (CPM).



### ANGELUS 4V | Double Seam Integrity

#### **Product Detail**

- Mechanical filler connection or servo synchronization
- · New and improved driven lower lifters
- Quick changeover
- · Motorized turret height adjustment with digital readout
- Easy-adjust chuck plate springs
- 304 stainless steel in all product contact areas for sanitary design that is foam and chemical cleaning compatible
- NEMA 12 electrical enclosure (stanalone), with lockable disconnect
- Machine mounted NEMA 4X junction box, integrated with guarding
- · Mechanical filler connection with cardan shaft
- · Industry leading HMI, pilot devices, and E-Stop (Non OEM)
- 230/380/400/460- VAC, 3-phase, 50/60 Hz, with 24 VDC control voltage
- TN-coated Angelloy® seaming rolls with ceramic bearings
- Vibration isolation pads on legs (lagging to floor, optional)
- TN-coated Angelloy® seaming rolls with ceramic bearings
- · Lubrication is via oil recirculation

### **Technical Detail**

| Model | Speed<br>Range | Seaming<br>Stations | Min/<br>Max Can<br>Diameter        | Min/Max<br>Can Height              | Transfer<br>Chain Pitch                 | Application          |
|-------|----------------|---------------------|------------------------------------|------------------------------------|---|----------------------|
| 18V   | 500 -<br>2500  | 18                  | 200 - 300"<br>(50.8 - 76.2<br>mm)  | 113 - 800"<br>(46.0 - 203.2<br>mm) | 3.562 or<br>3.666" (90.5<br>or 93.1 mm) | Beverage             |
| 12V   | 400 -<br>1800  | 12                  | 200 - 300"<br>(50.8 - 76.2<br>mm)  | 113 - 800"<br>(46.0 - 203.2<br>mm) | 3.562 or<br>3.666" (90.5<br>or 93.1 mm) | Beverage             |
| 9V    | 300 -<br>1200  | 9                   | 200 - 401"<br>(50.8 -<br>103.2mm)  | 113 - 800"<br>(46.0 - 203.2<br>mm) | 4.75" (120.7<br>mm)                     | Food and<br>Beverage |
| 8V    | 250 -<br>1000  | 8                   | 200 - 300"<br>(50.8 - 76.2<br>mm)  | 113 - 800"<br>(46.0 - 203.2<br>mm) | 3.876"<br>(98.45 mm)                    | Food and<br>Beverage |
| 6V    | 175 -<br>700   | 6                   | 200 - 401"<br>(50.8 - 103.2<br>mm) | 113 - 800"<br>(46.0 - 203.2<br>mm) | 5.168"<br>(131.27 mm)                   | Food and<br>Beverage |
| 4V    | 100 -<br>450   | 4                   | 200 - 401"<br>(50.8 - 103.2<br>mm) | 113 - 800"<br>(46.0 - 203.2<br>mm) | 6.46"<br>(164.08 mm)                    | Food and<br>Beverage |

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