



WGC 100

TWO HEAD FILLER | 27 - 31 CANS PER MINUTE

WGC SEAMER REVOLUTION

A patented, pneumatically actuated, cam-driven seamer allows for precise adjustment. Seams are formed in about a second, quicker than any other system in its class. It utilizes the same tooling and conforms to the same specifications as industrial seamers found in large scale production facilities.

PURGE/FILL STATION

Each can is purged with CO₂ to eliminate air and then filled using a patented line-restriction technology and dual stage fill. Fill valves are actuated from the bottom (another patent), which means accuracy to 0.5 ml and no air pulled into the fill tubes between cycles. The result? Accurate fill levels ensure minimal, verifiable DO levels and head space to prolong shelf stability.

LID PLACEMENT STATION

An intelligent, closed loop system that increases lid placement reliability. Once the lids are placed they are detected prior to seaming to decrease O₂ pickup, missed lids and minimize waste.

TOUCH SCREEN HMI

Other systems on the market can't match the simple, graphic visualization of the WGC HMI, and its highly intuitive, user-friendly touch screen helps the operator identify and address machine prompts quickly and efficiently.

FEATURES

- Semi-automatic WGC Patented Purge/Fill Station with two fill heads
- WGC Lid Placement Station tracks lids in the chute, and provides accurate dispensing, seating and retention of lids to aid low DO levels
- WGC Patented Seaming Station achieves the most precise seams in its class
- Entire module has a footprint of 38.5" by 89.5" by 90" high (deck height = 46")
- Easily upgraded to the WGC250 by adding two more filling heads, components and programming

SPECIFICATIONS

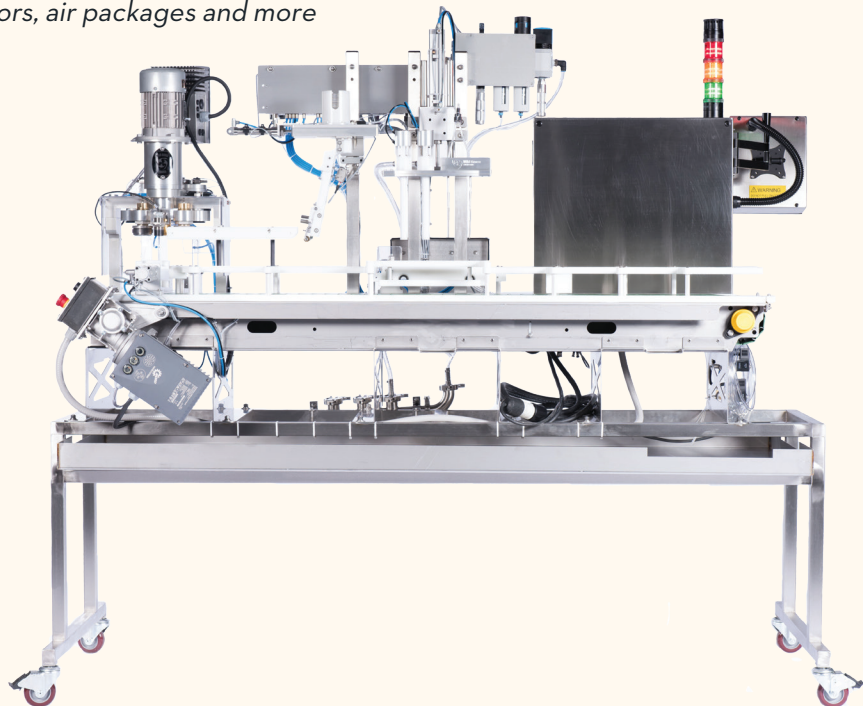
Weight: Approximately 700 lbs.

Power: Standard 115V, 30AMP. Twist lock, 3-prong plug with approximately 10 foot cord

Air: Clean, dry air required @ 100 psi, 16 cfm (refrigerated air dryer & coalescing air filter mandatory)

Training: We provide on site for 2 - 3 days

Additional modules include depalletizers, rinse tunnels, inlet pressure/temperature monitors, air packages and more



Contact us today to start building your Wild Goose Canning System.

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