

Introducing four new machines for can lines

On the eve of Cannex trade show in Guangzhou, China, Stolle has launched four new machines. Here is a round-up of what's on offer

Stolle Machinery has announced the introduction of four new machines for can production lines – the Optimus Can Washer and Can Dryer, the DecoCure pin oven, and the InterCure internal bake oven.

These machines represent the latest offerings in metal finishing and process equipment from Stolle. This will increase the ability of customers to obtain more of their production equipment from a single source, allowing them to use the same service and distribution pipelines for OEM spares that they are comfortable with.

Stolle has a long history in both washer and oven products dating back several decades and the new offerings comprise years of experience plus new ideas.

According to Stolle's chief commercial officer Bob Gary: "We're excited to reintroduce washers and ovens to our line of can production machinery. Our customers will definitely benefit from using one source that has the experience, facilities, and personnel to provide the best equipment and service anywhere in the world. Our engineers have incorporated the latest features into our new washers and ovens which will give our customers the energy efficiency and low maintenance they want."

Here is a round-up of the machines:

Optimus Washer

The Optimus Washer is a multi-stage unit that washes, surface treats, and rinses can bodies after they are discharged by the bodymakers and trimmers. The washer can be customised by Stolle for each customer's requirements, including additional rinse stages, heated stages, counter flows and back flows. Can spoilage is reduced through more precise adjustment controls, and flows and pressures are optimized to reduce liquids usage through resized pipework, pumps and valves.

Optimus Can Dryer

This compact oven thoroughly dries aluminium or steel beverage cans upon exiting the

washer. It incorporates a suction-type impingement recirculating air system which allows for a high heat transfer rate while maintaining can stability with vacuum throughout the heating zone. The result is a compact can drying package with reduced dwell times, reduced operating temperatures and smaller overall footprint.

DecoCure Oven

This specialised oven thermosets the external inks and coating on two-piece beverage cans immediately after they leave the decorator machine on the pin chain. The DecoCure oven cross-links the coatings in less than 10 seconds with superior temperature uniformity and can stability. A new compact pin chain shaft design complete with internal bearings eliminates the need for external shaft seals and the shafts will accommodate multiple pin chain lengths.

InterCure Bake Oven

This oven cures the internal water-based coatings of two-piece cans, as well as finish cures the inks and varnish on their exterior, producing fully cured cans that are ready for necking and flanging. The InterCure oven features a three-zone configuration that allows for full flexibility and latitude in the curing process, and is available with optional zone configurations to suit BPA materials. It offers superior temperature uniformity (+/- 2o C) and can stability, as well as fully auto-adjustable air distribution nozzles to match all can sizes. [C](#)

