AJS-GZ-W1 Filling Machine

Instruction Manual

I. Main Specifications, Dimensions and Parameters

1. Main Specifications and Dimensions

Machine Dimensions	Length 20inch*Width 21.6inch*Hight 47.2inch 500mm×550mm×1200mm
Maximum Cylinder Stroke	3.93inch 100mm
Net Weight	374LB(170kg)
Filling Mode	Upright filling
Production Capacity	60-70 Cans/H
Applicable Scope	330 ml / 500 ml Cans

2. Technical Parameters

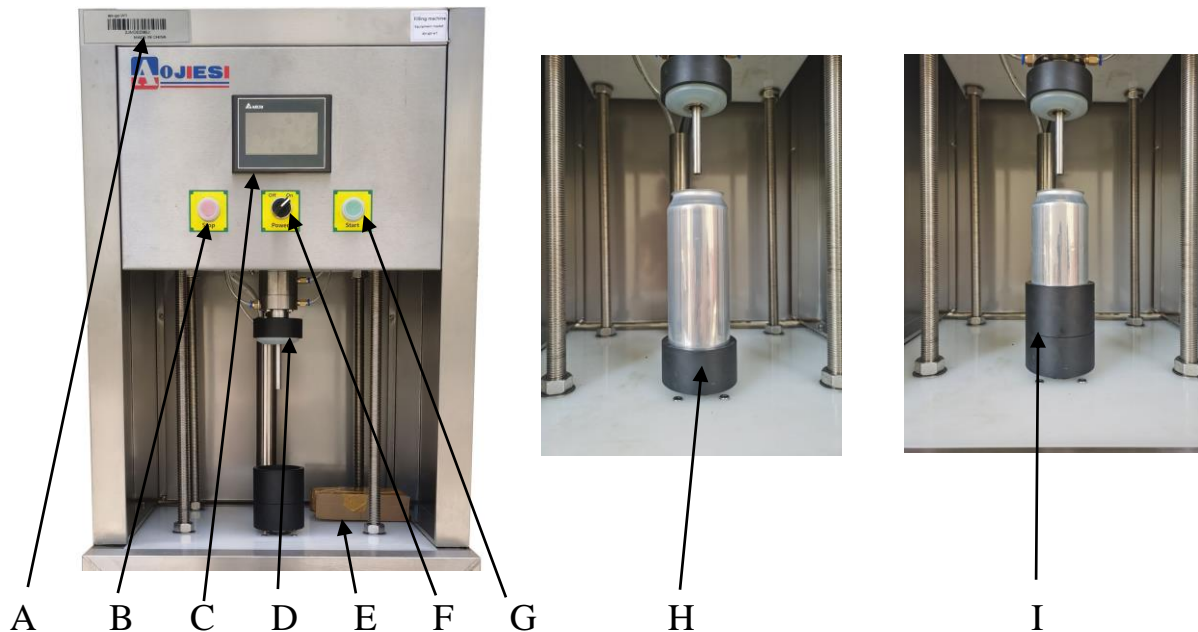| Wine Source Pressure	0.18～0.2MPA 26-29PSI
Air Source Pressure	0.5-0.6 MPA 71.5-87PSI
CO_2 Air Source Pressure	0.3-0.4 MPA 43.5-58PSI
Cylinder Pressure Regulator	0.4～0.45 MPA 58-65.3PSI
CO_2 Counterbalance Valve Pressure	0.18～0.2 MPA 26.1-29PSI
Compressed Air Regulator	0.4～0.45 MPA 58-65.3PSI

II. Operating Parts Introduction

Front   Right Side   Back

A   B   C   D   E   F   G   H   I

A. Filling machine model barcode.

B. Filling machine stop button: It can be selected to operate when problems occur during the filling process.

C. Filling machine operation touching screen, which will be introduced in detail later.
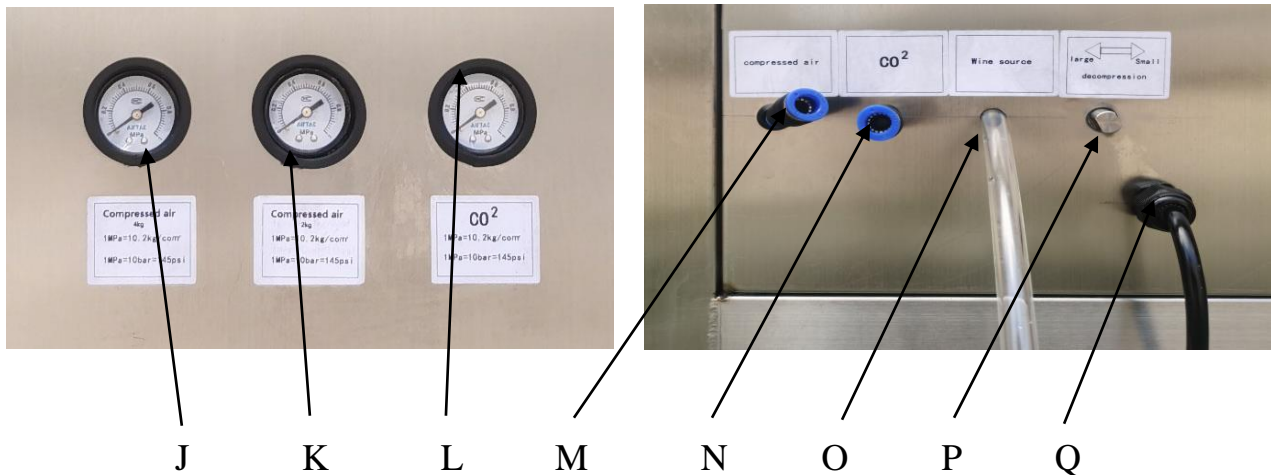
D. Filling machine filling head assembly.

E. Machine parts.

F. Filling machine power knob switch

G. Filling machine start button.

H. Filling machine 500ml can positioning base: Before use, select the positioning base corresponding to the can.

I. Filling machine 330ml can positioning base: Before use, select the positioning base corresponding to the can.
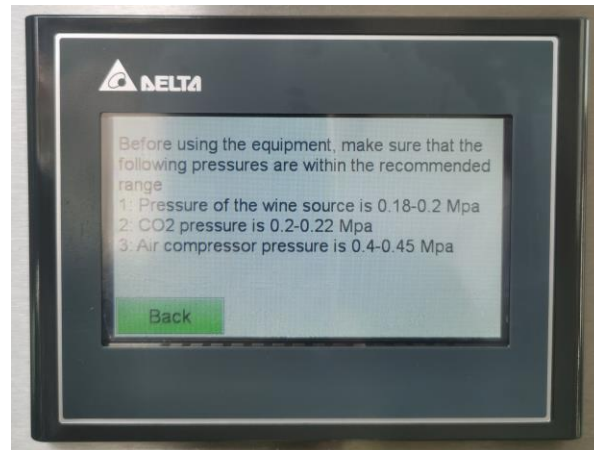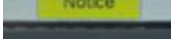
J   K   L   M   N   O   P   Q

J. Compressed air pressure regulator: The regulator is connected to compressed air source pipe. The compressed air pressure is shown as 0.4 MPA (58PSI).

K. Compressed air pressure regulator: The regulator connects with compressed air source pipe. The compressed air pressure is shown as 0.2 MPA (29PSI).

L. CO_2 counterbalance valve regulator: the regulator connects with CO_2 air source pipe. The CO_2 pressure is shown as 0.2 MPA   (29PSI).

M. Compressed air source connection interface: The air pipe with 10inch outside diameter is used to be firmly inserted into the interface, and the compressed air source pressure is 0.5-0.6 MPA (71.5-87PSI). It should be noted that the compressed air source pressure should not be lower than 0.4 MPA (58PSI) during the whole operation period of the machine.

N. CO_2 air source connection interface: the air pipe with 10mm outside diameter is used to be firmly inserted into the interface, and the CO_2 pressure is 0.3-0.4 MPA (43.5-58PSI). It should be noted that the CO_2 source pressure should not be lower than 0.25 MPA (36.2PSI) during the use of the machine.

O. Air pipe for connecting the wine source: Connect to the wine source with a soft air pipe with 12mm outside diameter. The wine source pressure should be kept between 0.2-0.22 MPA (29-31.9 PSI).

P. Handle for pressure relief and regulating of filling: The adjustment of the handle valve can affect the filling speed and the production of beer foam. When the handle valve is adjusted to the right, the filling speed is slow, the pressure relief speed is slow and the filling capacity is reduced, so it is not easy to produce beer foam. When the handle valve is adjusted to the left, the filling speed is fast, the pressure relief speed is fast and the filling capacity will increase, but it is easy to produce beer foam. We have adjusted the handle valve and it is not recommended to make changes for it.

Q. Power line: The machine adopts single 110V 60Hz power supply voltage.

R. Touch screen introduction:

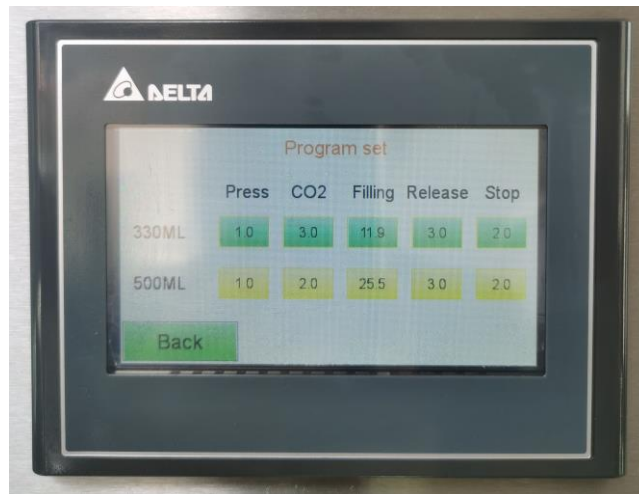Touch Screen Initial Interface, with Chinese/English Options

Click to enter the prompt interface

Then click to enter the program selection interface. Suppose we need to fill 500ml cans, click , and the color turns into green. is the Back button. Select to enter the filling program setting interface of 500ml can, as follows:

This is the program setting interface of 500ml can, and relevant parameters can be modified by users. However, we have already set the parameters before delivery, and we do not recommend to modify them by users.

If 330ml cans need to be filled, the operation mode is the same as that of 500ml cans.

Note: This parameter should be set under the premise of 0.4 MPA (58**PSI) of compressed air, 0.2** MPA (29**PSI) of wine source and 0.2** MPA (29**PSI) of CO_2.If any of the pressure values do not meet the requirements, the relevant parameters need to be adjusted, otherwise the ideal effect cannot be achieved.**

III. Equipment Use

1. Check whether the connection of wine source and air source is correct and whether the pressure value of each pressure relief valve meets the specified requirements.

2. Turn on the power switch of the touch screen and select the filling program for the corresponding can.

3. Turn on the wine source switch, air source switch and CO_2 source switch.

4. Place the empty cans on the positioning plate.

5. Press the start button and the Filling machine will enter the pre-set program. When the filling is finished, raise the filling head and just take off the can. Please check whether the pressure meets the requirements if the following phenomenon appears such as insufficient filling quantity, too much filling quantity or with beer foam. Due to the different quality of the beer made by different customers, the relevant parameters need to be adjusted appropriately according to the introduction of the operation manual. In addition, it should be noted that before filling the can, sufficient CO_2 pressure must be ensured in it, otherwise there will be beer foam.

Conduct filling operation.

IV. Equipment Maintenance

1) After daily work, clean the working table and close the wine source and air source.

2) Clean the whole machine at least once a day.