# **HSP-2 High Speed Lavazza Blue Filling and Sealing Machine**

#### **Brief Instruction:**

HSP-2 Coffee Capsule Filling Sealing Machine (use for Lavazza capsule) is the latest Version Machine, High speed and high quality meet EURO machine standard, this model machine is design specially for K cup Filling and Sealing. Its material use is better than previous machines; Components use top brand.

- \* The whole machine stainless steel frame; Organic glass; Four columns mould structure; Fixed castor and mobile pulley.
- \* Photoelectric detection the location of cup storage, If the cup storage is not enough, machine will alarm to feed cup, and machine will automatic stop without cup,
- \* Sensor detect drop capsule or cup, If failed drop capsule or cups, will not filling coffee, and after will be rejected.
- \* Coffee servo screw filling, the filling volume can be adjusted on Touch screen, no cup no filling, lack of coffee in hopper, vacuum feeder automatically open.
- \* Liquid Filling system. (additional) for fill different flavor into coffee.
- \* Automatic clean the edge of nespresso capsules (vacuum clean)
- \* Automatic vacuum suck lids, No cup no Lids suck. If Lids suck fault, will automatic stop machine.
- \* one time Sealing for two lanes machine. Omron temperature controller to adjust the temperature. (If you need two time sealing, will be add this functions)
- \* Automatic mechanical grasp the qualified cup to the conveyor belt. unqualified coffee cup does not grasp and automatic fall into the collection of waste bucket .

#### **Main Working Process:**

- ☆ Special Loading Lanes for Lavazza blue
- ☆ Automatic drop empty cup to machine
- ☆ Automatic detect whether cup well loated on the machine by sensor.
- Auto detect whether the cup drop on the machine or not by sensor.( no cup no filling no sealing and reject into the collection bucket)

🖈 Nitrogen flush



- ☆ Servo motor to fill coffee while vibrating, weight around 5-20g (can be adjust)
- ☆Nitorgen flush into hopper while filling coffee
- ☆ There is a sensor on the hopper, if lack of coffee, the vacuum loader will lift coffee into the hoper automatic.
- ☆ Auto clean the edge of the cup.
- **☆** Nitrogen flush
- ☆Auto cutting and sealing roll foil.
- Automatic mechanical grasp the finished product to conveyor (connect to the conveyor)

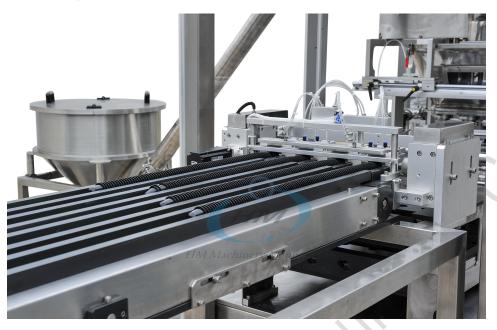
#### **Technical Parameter:**

NO.	Model	HSP-2	HSP-4	HSP-6
1	Speed	Over 60-65 Cups/minute	Over 120Cups/minute	Over 180 Cups/minute
2	Working station	2lanes	4lanes	6lanes
3	Filling range	0-20grams	0-20grams	0-20grams
4	Filling accuracy	±1.5%	±1.5%	±1.5%
5	Voltage	Three Phase 240V 60HZ / 7KW, can be custom-made according to customer requirement.		
6	Air pressure / gas consumption	≥0.8Mpa / 0.1m²	≥0.8Mpa / 0.1m²	≥0.8Mpa / 0.1m²
7	Working Temperature	5-35°C	5-35°C	5-35°C
8	Relative humidity	≤85%	≤85%	≤85%
9	Machine size	L 4800mm* W900mm* H2550mm	L 4800mm* W1200mm* H2550mm	L 5000mm* W1400mm* H2550mm



## **Machine Detailed Show:**

#### 1. Conveyor for Lavazza blue

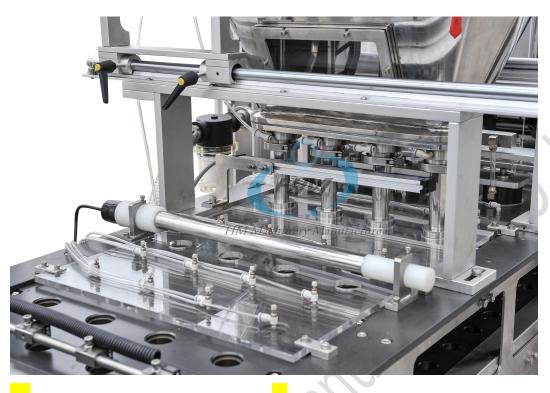


## 2. Nespresso dropping system:





#### 3. UV sterilization + Nitrogen filling



4. Coffee Filling System

**5.** Flavor dosing system:







## 6. Clean system for clean the edge of Nespresso



## 7. Lids holding system





## 8. Lids Holing and sucking system:



#### 9. Auto Grasp The Finished Kcup to Conveyor:





#### 10. Whole Machine Picture:



## 11. Screw coffee Lifting into Machine hopper





#### Fished capsule:



