

EVOLUTION SERIES *SPIRIT*[™]

CANNING SYSTEMS



Package carbonated cocktails, still liquor and other high-proof and ready-to-drink beverages in a wide range of cans.

Building on the foundation of Wild Goose's grow-as-you-grow Evolution Series canning systems, the modular Evolution Series *Spirit*[™] accommodates multiple can formats, including 100-milliliter steel cans alongside a range of traditional aluminum can sizes.



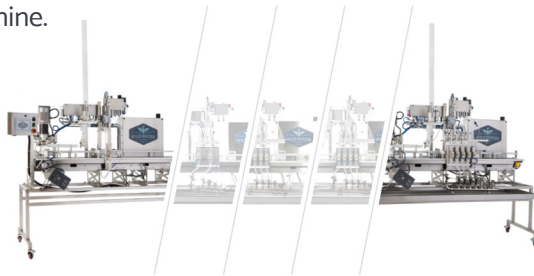
STEEL & ALUMINUM CAN FLEXIBILITY

Package in standard, sleek and slim body aluminum cans as well as 100 mL steel cans to take advantage of the right can heights, diameters and lid types for your beverages.

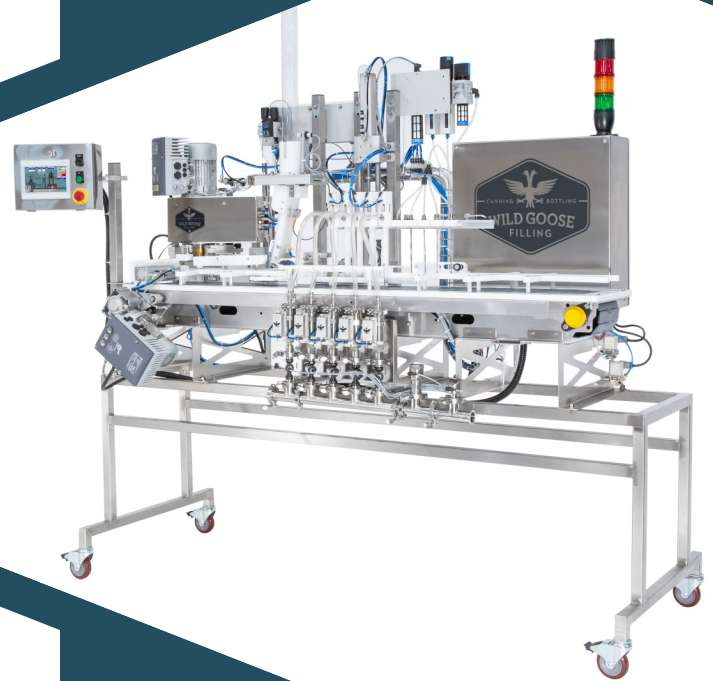


MAXIMUM ADAPTABILITY

Start canning at the packaging level suited to your current business needs and expand up to five fill heads on the same machine.



EXPAND UP TO
50 CANS
PER MINUTE



Designed for growing businesses that require can size flexibility and speed, like higher-volume distilleries, co-packaging facilities and craft producers with diversified product offerings.



LEARN
MORE

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MANUFACTURED IN
COLORADO, USA.

LOCAL SERVICE WORLDWIDE.

 JOIN THE FLOCK.



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SPEED UP TO:

Based on 12 oz / 355 mL can at optimal conditions

HEADS	1	2	3	4	5
cans/min	15	30	35	40	50
cans/hr	900	1800	2100	2400	3000
cases/hr	38	75	88	100	125
bbL/hr	2.7	5.4	6.3	7.2	9
gal/hr	8.4	16.8	19.6	22.5	28.1
hL/hr	3.2	6.3	7.5	8.5	10.6
m ³ /hr	0.32	0.63	0.75	0.85	1.06
L/hr	320	630	750	850	1060

CAN SIZES:

- Wild Goose base models accommodate a range of interchangeable can heights with same body diameter and lid
- Optional End 2 End Change Kits or QuickChange™ System offer extended range of can heights, body diameters and lid types

CONFIGURATIONS:

- Standard system on locking casters
- Mobile system with heavy-duty locking casters and stabilizing jacks

OPTIONAL ACCESSORIES:

- DO Buster™ CO2 Tunnel
- Post-Rinse Tunnel & Air Nozzles
- Inlet Pressure & Temperature Monitors
- Flow Meters
- Liquid Nitrogen Dosing
- Accumulation Pack-Out Conveyor
- Manual Whale Tail Infeed Tray
- Blue Lift Infeed Pallet Jack
- Spare Parts Kit
- SPA Treatment (Service Partnership Agreement)

INSTALLATION: Onsite installation by certified Wild Goose technician

WARRANTY: Standard 1-year warranty; Extended warranty available

REPEATABLE WILD GOOSE SEAMING

Patented, automatic, pneumatically-actuated and cam-driven seaming powered by a superior variable frequency-driven motor provides durability and seam consistency.

TOUCHSCREEN USABILITY

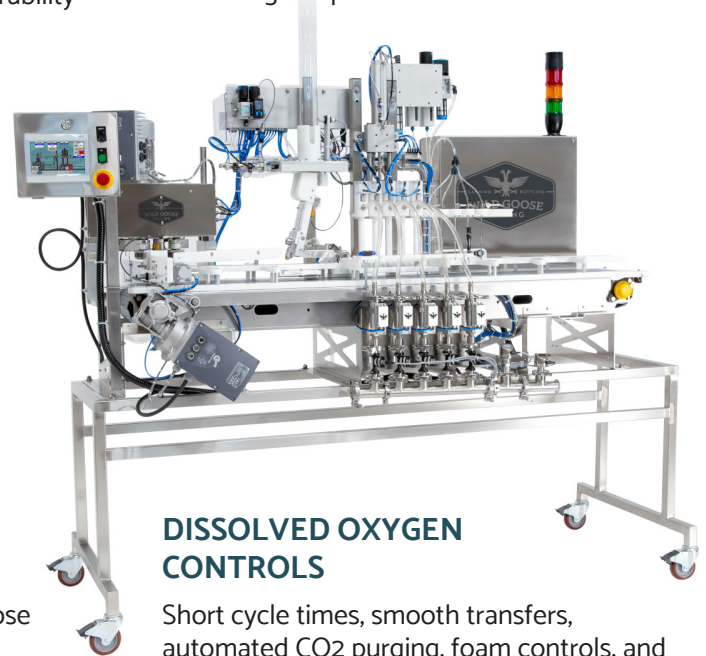
Intuitive full-color touchscreen HMI with Wild Goose software offers comprehensive, user-friendly control over every aspect of machine operation.

UPGRADEABLE MACHINE DESIGN

The expandable Wild Goose Evolution Series platform is engineered for modular upgrades that increase future throughput in stages without increasing your square footage.

PRECISION FILLING

Wild Goose Multiflow Control regulates flow rate in smooth stages to achieve consistent fill volume and foam cap with minimal operator intervention across beverage types and carbonation levels. Fill settings include timing-based filling or optional volumetric flowmeters.



DISSOLVED OXYGEN CONTROLS

Short cycle times, smooth transfers, automated CO2 purging, foam controls, and optional DO Buster™ CO2 Tunnel alongside repeatable seaming work together to control the impact of dissolved oxygen on your beverage shelf life and flavor.

	STANDARD SYSTEMS	EUROPEAN SYSTEMS
DIMENSIONS	88 in L x 38 in W x 108 in H <i>79 in H when lid tube removed</i>	223.5 cm L x 96.5 cm W x 274 cm H <i>201 cm H when lid tube removed</i>
DECK HEIGHT	46 inches with casters; Adjustable 44-46 inches without casters	117 cm with casters; Adjustable 112-117 cm without casters
WEIGHT	Up to 765 lb	Up to 347 kg
POWER	• Single-phase 17A @ 115VAC, 50/60 Hz • Single-phase 200V-240V	Single-phase 12A @ 230VAC, 50/60 Hz; Knockout provided for your electrician to wire
AIR	Clean, dry compressed air required at 90 psi, 12.2 cfm; Refrigerated air dryer and coalescing air filter rated to 0.10-0.01 micron required	Clean, dry compressed air required at 6.2-6.9 bar, 345 L/min; Refrigerated air dryer and coalescing air filter rated to 0.10-0.01 micron required
CO2	Required at 5-20 psi dependent on optional accessories	Required at 0.34-1.4 bar dependent on optional accessories