



## Requirements for mobile canning

*To the client's product, label, and production facility.*

*New clients are required to always seek consultation with LAB63.*

## Product requirements

*For carbonated drinks*

Product should ideally come with **max. 3.0 CO<sup>2</sup> %-Volumes** or **5.9g/L carbonation**.

Interaction between carbonation and temperature of the product is key.

In general, the following applies:

- Lower CO<sup>2</sup> allows higher filling temperature.
- Higher CO<sup>2</sup> requires low filling temperature.

*Discuss the intended carbonation and temperature of your product directly with LAB63. We will calculate the ideal filling temperature according to your planned carbonation levels.*

→ Secondary fermentation carried out within the can, so called «can fermentation», is also possible. Please contact us in advance to communicate your product specifications and the desired final product.

## Label requirements

*Applies for standard 202 cans of any size.*

- Self-adhesive and water-resistant glue (e.g.: HERMA perfectTack, 62Gpt)
- Transparent (plastic foil) or non-transparent
- Wrap around or partly covering the can
- Maximum dimension of label: 330ml: **205 mm x 88 mm** (width x height)  
440ml: **205 mm x 120 mm** (width x height)
- Minimum interval between labels: **4 mm**
- Maximum width of base paper: **152 mm**
- Maximum spool diameter: **350 mm**
- Inner core of spool diameter: **76 mm**
- Label winding direction: **Wind #3**  
**right edge ahead**



*right edge ahead*

*The quality of the labels, their conformity, the correctness of the transported information and data on the labels as well as all disadvantages or deficiencies connected to the labels are the client's duty only. Our recommendation for labels: [Birkhäuser + GBC AG](#)*



## Site requirements

### *Infrastructure & dimensions*

- **Fresh water** (or brewing water) supply with screw-in or “Gardena” gauge. If possible 2x 50l **hot water** (max 80°C).
- 1x **16A**, or **400V power** supply.
- 3x **Standard 230V power** supply.
- 2x **CO<sup>2</sup> sources** to preload cans and to regulate tank pressure.
- **Tank pressure** during filling of 1.9-2.0 bar (27-29psi).
- Sufficient empty **pallets** to stack boxes of the finished product.
- Client provides at least **one full employee** at the day of canning, who is familiar with the site. This person will be mainly responsible for manually packaging the final product into cardboard boxes, each holding 24 cans. At perfect conditions we will run around 30 cans/minute.
- Door frame of **200cm headroom** and **120cm passage width**.
- About **12 m<sup>2</sup> of free space** to setup the line, **no further away** than **13 meters** from the product tank.
- Minimal ceiling height: **250cm**
- Ideally a **drain** as close as possible to our canning machine.
- **Ramps** or **workshop hoists** to overcome possible level differences on our way to the product tank (length of our largest machine: **2.2m**).
- Two **parking spots** for our van and trailer.

**Please let us know your tank fitting and connections system in advance.**

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### ***Excerpt from LAB63's service agreement***

If any of these requirements cannot be met by the client, please contact LAB63 GmbH immediately. LAB63 GmbH cannot be held responsible for any loss, damage or inconvenience caused by failure to comply with the above requirements. These minimal requirements regarding product, labels and location are **integral element of the mobile canning service agreement** issued by LAB63 GmbH and are therefore **valid without additional signature**. The full-service agreement can be found online at [www.lab63.ch](http://www.lab63.ch) or can be requested in German, French or English via email under [info@lab63.ch](mailto:info@lab63.ch)

### ***Cancelation fees***

The client can cancel any agreed canning session, free of additional fee, up to 11:00 AM on the workday preceding the said canning session. However, any pre-booked overnight stay will be requested to compensate. For cancelations with shorter notice but still made on the workday preceding the planned canning session, a flat fee of CHF 500.- plus cost of any pre-booked overnight stay applies. For cancelations on the day of canning or for any undertaken journey (once we started our trip to the client), which does not lead to canning at all (unsuccessful attempt) a flat fee of CHF 1'000.- plus cost of any pre-booked overnight stay applies.



***Deviation from the planned volume to the actual filling volume***

LAB63 GmbH (vendor) only invoices the perfectly produced and ready-to-sell cans, and actual used packaging materials, according to the volume requested by the client in the latest quote.

General deviations from the planned to the actual can volume of more than -20% (minus twenty percent) will be charged with a flat fee of CHF 300.-.

***Unsuccessful Attempt***

After LAB63 GmbH (vendor) has measured and ascertained the quality of the product in the product tank, the client must make the final decision whether the product is canned or not. If a product is not canned due to quality issues (unsuccessful attempt), the client is not entitled to receive the agreed service for this respective volume and agreed conditions on another day. However, LAB63 GmbH will always endeavour to find a solution that meets the needs and wishes of the client.

In the case of an aborted canning session (unsuccessful attempt) at the canning site, a flat rate of CHF 1,000 plus the cost of travel expenses and overnight stay will be charged.

Any new agreed canning day gets a respective new quote according to the respectively planned volume.