

Filler ALL-IN-GLASS



Our flexibility for your challenges.

Main features

- Different glass bottles with different cap applications can be handled on the same machine (optionally PET bottles)
- Nearly unlimited possibilities for different glass bottles, closures and products supported
- Industry leading changeover time
- Built to match the highest requirements for hygiene
- Different sustainable solutions available
- Drive concept with servo motors

Applications

- Beer
- RTD's
- Soft drinks (still & sparkling)
- Wine (still & sparkling)
- Water (still & sparkling)
- Juices (including fruit pulp, up to 1x6 mm)

Filling temperature range

- 32°- 68°F

CO₂ content

- 0 – 8 gr/l

Speed range

- 80 bpm up to 660 bpm

Sizes & configurations

- Several different sizes, nearly unlimited configurations (w/wo rinser; different capping applications)

Formats

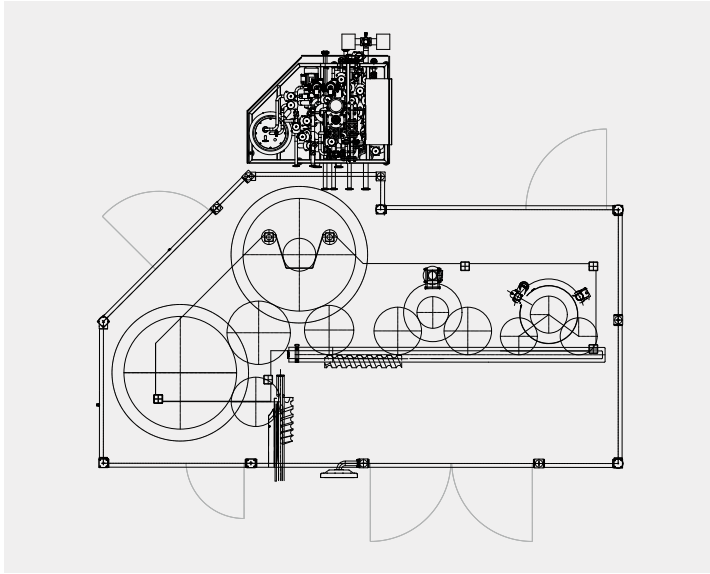
- Glass & PET bottles
- From 5 oz to 67.6 oz

Closure possibilities

- For glass: Crown corks, Aluminium screw caps, T-corks, Natural straight corks, Mushroom corks, Stelvin Lux, Swing stop closures, etc...
- For PET: Plastic screw cap, Sport cap, etc...

From small & flexible solutions ...

Configuration for beer, spirits, soft drinks (sparkling) and juices (Hot-fill) with universal format parts



Rinser

- Rotary rinser with universal grippers for all glass bottles
- Designed with one or two separate channels allowing the usage of different media

Filler

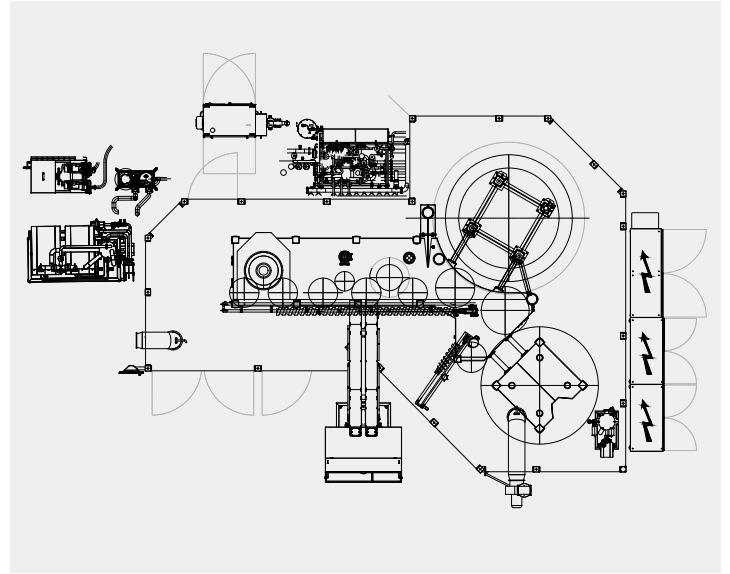
- Seven different filling systems available
- Double container pre-evacuation & hot water injection for low O₂ pick-up
- Nitrogen injection (for wine applications)

Closing systems

- Possibility of combining:
 - up to 3 different capping application on a single turret for capacities up to 133 bpm (without mechanical changeover)
 - up to 2 different capping application on a single turret for capacities up to 266 bpm (without mechanical changeover)
 - dedicated capping turrets above 266 bpm
- Possibility of an extended housing for future capping applications

... to bigger & customized solutions

Configuration for still and sparkling wine for 65 different glass bottles & 3 different cap applications with space for future integration of additional capping turret



Options / upgrades

Hygiene

- External flushing system with piping and nozzles for external cleaning
- Foaming system
- Simple cover with HEPA filter or full clean room
- Cap disinfection
- Automatic CIP cap insertion

Sustainability

- Water re-use system
- Circulation of the disinfectant media

Other

- System for Hot-fill (w/wo glass bottle preheating)
- Cap elevator
- Different capping applications & combination possibilities
- Universal format parts
- Trolleys (for format parts, CIP caps, filling tubes, etc...)
- ...