

EASY LINE SYSTEM WINE AOX

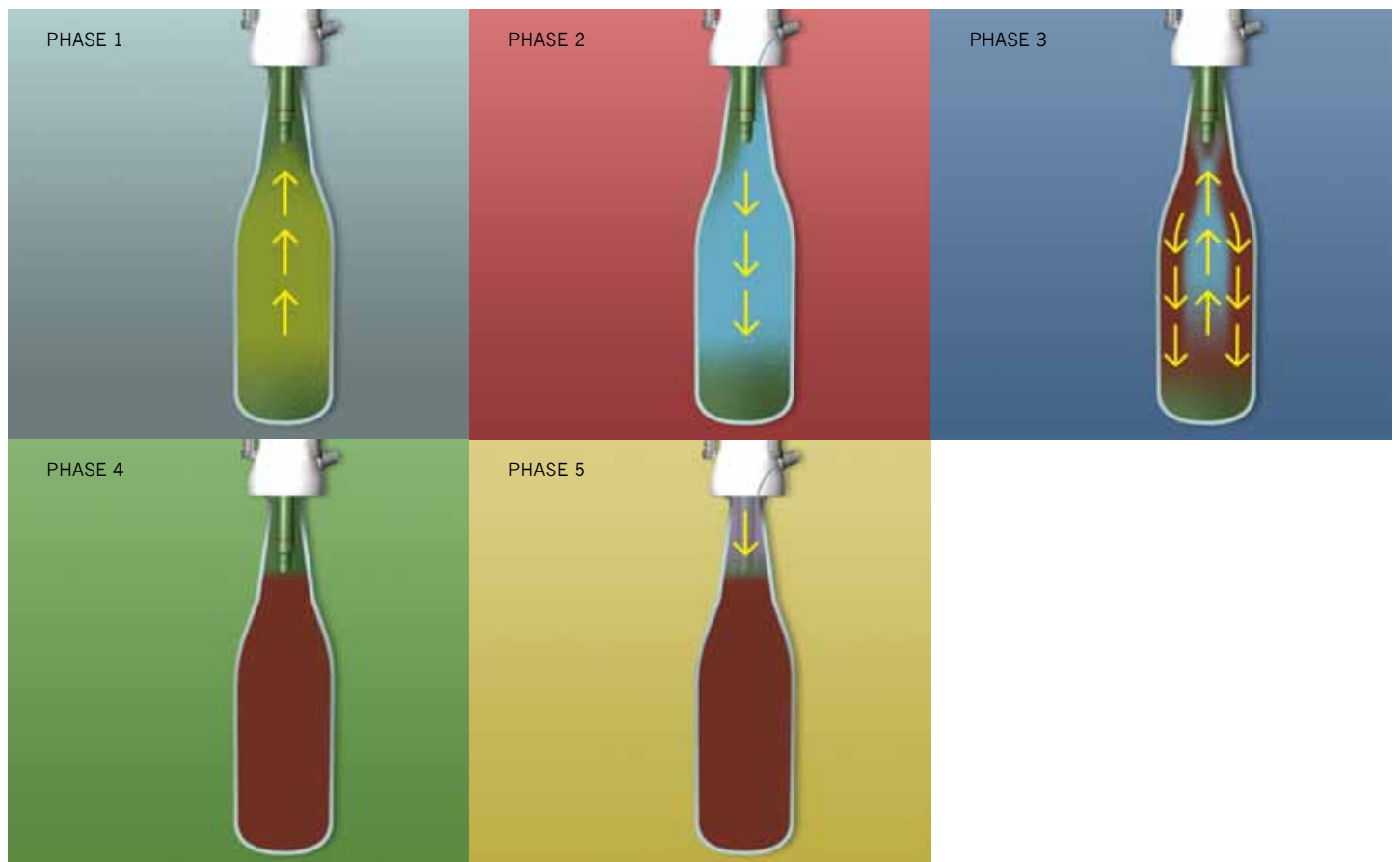
Automatic bottling monobloc Easy Line System Wine AOX. Substantially it is the EASY LINE SYSTEM WINE machine, developed with a quality system which can be used in absence of oxygen with wine and in absence of isobaric oxygen for beer. It is known that alcoholic beverages, which go through a fermentation process, like white wine, can oxidize easily when they come into contact with air. The oxygen present in the atmosphere reacts with the poly-phenols in the wine, risking to compromise the physiological and organoleptic properties, changing some essential parameters like acidity and the sulphur dioxide amount. Usually white wines are preserved from contact with oxygen to reduce the oxidation process during the maturation period.



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The **FILLING SYSTEM WITHOUT ISOBARIC OXYGEN-AOX** eliminates the air inside the bottle as much as possible. The AOX bottling machine can cap the bottles with a vacuum pump combined with an injection of nitrogen. One of the aim of the system is to limit the surplus and the dripping of beer and wine. This limits the formation of mould within the injector which in turn decreases the amount of time and the cost of cleaning and maintaining of the machine.

With the AOX bottling machine, the filling process takes place in four different phases during a simple cycle: when the filling tap rests on the bottle's neck until his removed. The **first phase** starts when the tap rests on top of the bottle and the air is sucked out with a vacuum pump. In the **second phase** nitrogen is put into the bottle. The **third phase** and the bottle is filled with liquid in an isobaric manner: the pressure inside the bottle is compensated for by the liquid in the tank which is also under pressure. In the **fourth phase** a vacuum pump, which is connected to a tank, salvages the surplus liquid. In the **fifth phase** argon is put into the bottle before the nozzle is raised from the bottle. Argon, which is heavier than air, can settle in the bottle before the nozzle is raised.



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TECHNICAL FEATURES BASE VERSION

Production bottles with AOX system activated	machine's version with two nozzles of filling up to 260 bottles per hour of 750 ml with still wine
	machine's version with four nozzles of filling up to 420 bottles per hour of 750 ml with still wine
Production bottles with AOX system not activated (for gravity)	machine's version with two nozzles of filling up to 500 bottles per hour of 750 ml with still wine
	machine's version with four nozzles of filling up to 400 bottles per hour of 750 ml with still wine
Format bottles	375 ml, 750 ml and 1500 ml; however all of them within an height between 220 mm and 400 mm, with a diameter max. of 110 mm and with neck bottle Ø 17 mm
Typology cork	cork or synthetics (full neck bottle)
Dimensions cork	from Ø 22 to 27 mm, H from 35 to 50 mm
Capacity tank of containment	25 l approx
Gross weight	345 kg approx
Dimensions	L 2100 mm approx, P 850 mm approx ; H 2300 mm approx
Electrical supply	monophasic 230 V- 50 HZ
Pneumatic supply	200 l/ min (minimum), 6 bar, dried air (it can need a major alimentation in the case of installation of optional equipments)

STANDARD EQUIPMENT

- Equipment bottle format of 750 ml (kind Bordeaux bottle)
- Nozzles of filling (number 2) for bottles with neck bottle of Ø 17 mm
- Filling system AOX type
- Corker for cork or synthetics (full neck bottle)
- Monophasic socket for the management of an external pump to dedicate to the recovery of the levels, in the tank of containment of the monobloc
- Corks hopper
- Automatic system of STOP/START in the case there is a low level of wine in the tank of containment. The START is automatical if the tank is filled over the minimum level. With this system, we avoid filling bottles that are not at their level in an useless way
- System of level of the wine in the bottle for aspiration with automatical recovery of the aspired wine
- Automatic system of STOP/START of the band that transports bottles when these ones are at the end of the band. The cycle starts again as soon as the bottles are taken away. With this system we avoid bottles to fall down in the emptiness, giving the worker the possibility to direct the work in a safe way
- System of washing of the nozzles of filling in cycle C. I. P. (clean in place), realizing cycles of only filling in the bottles with the use of appropriate liquids
- Electrical panel of command IP65, in stainless steel (aisi 304), with Touch Screen
- The machine is equipped with casters, two of which with a brake and with four adjustable legs with screw

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OPTIONALS

- Thermal or mechanical device to encapsulate in line with distributor of capsules with short pipe (A)
 - Automatic system of stop in the case there is a bottle without cork (B)
 - Plateau capsules (C)
 - Pick and place bottle in exit (D)
 - Pick and place bottle in entry (E)
 - Turning table of accumulation bottles (F)
 - Turning table of chargement bottles (G)
 - Equipment cone centring bottle (H)
 - Change format bottle (I)
 - System of corking with vacuum or with gas injection (L)
 - Labeller 1 head for front/back labels from 1 reel for cylindrical bottles (M)
 - Ink printer or hot printer (T)
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