

# FILLER - CORKER

## FIAMAT 2000



**The FIAMAT bottling machine, compact and mobile, allows the smooth bottling of still wines.**

### **FILLING**

The 14 valves siphon filler stand for the best filling technology among all common principles. Indeed, the air contained in the bottle is not expelled in the tank but outside. At the end of filling, an automatic transfer removes the bottle from the filler and drop it in the corking star.

### **CORKING**

After levelling by neutral gas injection, the bottles are corked under vacuum and then automatically moved on the turntable. By simple interchangeability, the FIAMAT can be equipped with other heads for corking, screw capping, crown capping, ...

## FILLING

- **No isobarometry is required** between the tank and the bottle, as the air contained in the bottle is driven outwards.
- **The liquid supply** is made from above, either by gravity or with the support of an independent external pump managed by the float of the filler.
- **A very soft filling** results from the **absence of depression** and the low fall reducing the **problems with foaming**.



- **The 14 siphon nozzles** can be easily disassembled thanks to their principle of tube equipped with a sliding closing device.



**The level equalizer** is a device for injecting neutral gas in the bottle neck (nitrogen, CO<sub>2</sub>, ...). It also ensures the millimetric level equalization by draining the overflow towards the filler tank, creating a "gaseous sky" above the wine.

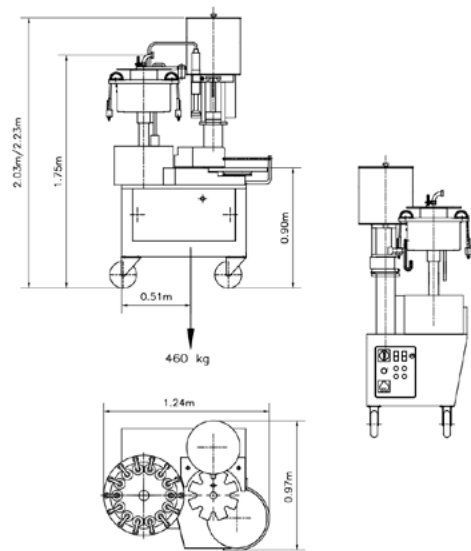


The bottles are automatically moved on the output turntable at the end of the process.



### TECHNICAL DATA

- Speed: more than 2000 bottles 0,75 L/H
- Output table: Ø 450 mm
- Bottles that can be used : Ø 55 to 115 mm;  
Height 190 to 380 mm
- Weight: 460 kg
- Motor power: 1,3 kW



## CORKING / CAPPING

- **Natural Cork stoppers:** The cork is compressed by a **4 stainless steel jaws** closure system. Before corking, a **vaccum device** evacuates the gas in the neck to ensure a «0» pressure in the bottle. The feeling of corks is done via a hopper with a perforated dust collector plate.



- **Crown capping:** The stainless steel hopper on the top of the rotating distributor can hold more than 3000 crown caps. They are routed in a cap feeding canal with pneumatical selection to the capping head by deformation at adjustable pressure.



- **Screw capping:** A 4 roller head type ZALKIN 104 with « no cap-no roll » device seals metal caps. Rotation and descent speed are electronically synchronized with the speed of the machine. The distribution of the caps is performed by a vibrating hopper.

- **Other corking / capping on request** (T-corks, ...).
- **The disassembly and reassembly** of the equipments takes only a few minutes.