



## SEMIAUTOMATIC TRIBLOCK - SPARKLING RC 400



SPARKLING RC 400 Semi-automatic Triblock equipped with a module for rinsing bottles, filling and closing with crown caps.

### APPLICATION

Rinsing, isobaric filling of sparkling or still drinks and wines, as well as closing with crown caps.

### TECHNICAL DATA



Capacity: 400 b/h  
Bottle type: glass - diameter from  $\varnothing$  55 to 115 mm and maximum height 370 mm - other sizes on request.  
Main operating pressure of the isobaric filler: 5 bar  
Closure type: crown caps,  $\varnothing$  26 or  $\varnothing$  29  
Supply air pressure: 6 bar  
Air consumption: 2 l/sec. Main power supply: 220 V 50 Hz single-phase - other voltages on request  
Auxiliary circuit power supply: 24 V 50 Hz  
Total installed power: 1.1 kW  
Machine weight: 400 kg

The machine consists of a single base equipped with a rinsing station, an isobaric filler and a crown cap closing turret. The turrets are equipped with height-adjustable bottle holding cups that allow the processing of bottles of different formats.

The four-valve isobaric filler is equipped with a tank with a maximum working pressure of 5 bar. The turret is prepared for the installation of single and double pre-evacuation systems to suck oxygen from the bottle. In the version with automatic cycle management, the control display allows intuitive adjustment of the parameters of the individual stages of the filling cycle. In the version with automatic cycle management, the control display allows intuitive adjustment of the suction times, CO<sub>2</sub> injection duration and the number of injections. The times and repeatability of the degassing cycles before closing the bottle are regulated during the decompression prior to capping.

The machine is designed to process glass bottles, but can also be used for PET bottles and aluminium cans by fitting special accessories.

The capping turret is an effective solution for applying caps to glass bottles filled with fermented or effervescent products such as sparkling wine, champagne, prosecco, beer, cider and kombucha. The caps are fed automatically by a vibrating hopper feeding the chute.

The capping head made of hardened steel takes the cap from the chute and inserts it into the closing cone for 26 or 29 mm diameter caps.

When the machine is used to produce sparkling wines using the classic method or champagne using the champenoise method, the bottles must be inserted manually before capping.

All the components of the machine are designed to be easily accessible and easy to inspect, which makes them easy to clean and maintain, thus ensuring a long service life.

Like all OMBF machines, this model is made entirely of stainless steel, food-grade plastics and steel alloys, in compliance with the current regulations on "Materials and articles in contact with food", MOCA regulation: EC 1935/2004.

The machine complies with the Machinery Directive 2006/42/EC.