

SUPPLIER	OMBF s.n.c.	MACHINE	2014S-MTGC/1	YEAR	6/2016
CATEGORY	SEMI-AUTOMATIC TRIBLOCK	TYPE	CORKER - WIRE HOODER - CAPPING MACHINE FOR CHAMPAGNE FOILS	SERIE	2014



This MANUAL TRIBLOC provides corking, wire-hooding and capsuling in a single machine. It can be used for bottling in glass containers with a diameter ranging from 55 to 115 mm and a maximum height of 375 mm.

The capping machine, made of stainless steel and equipped with safety guards, is suitable for the application of champagne corks and its target includes small and medium sized producers. On demand and at an extra charge (see Options), it is possible, the application of straight wine corks with the same machine. The closing system of the corker consists of four jaws of hardened stainless steel ground with centesimal tolerance and is easy to disassemble for cleaning or sterilization. It can process corks with a maximum diameter of 30 mm and a maximum height of 52 mm. The machine is started by placing a bottle on the holding plate, and is operated through a two-hand control and it stops at the end of the cycle. The corks distribution is automatic. The corks are loaded manually by means of a steel tube.

The wire-hooder is apt to the wire-hooding with 4-post wire-hoods with or without cap. The format change is performed through the simple substitution of the bottle holding cup. The machine is operated pneumatically. The wire-hood is loaded in the wire-hooding head manually, then the bottle is positioned on the bottle holding cup and the working cycle is started by pressing a two-hand control. When the cycle is completed the wire-hood is closed on the bottle but the eyelet is not folded against the bottle neck; this operation is made by hand.

The capsuling is suitable for the application of large sparkling wine capsules with maximum length of mm. 125/130. Its functioning is only pneumatic and the it does not need power but only compressed air. The application of capsules take place by 2 pneumatic membranes (the first fold and the second smooth down) with vertical movement of the turret. The work cycle starts by resting the bottle on a plane, after which the operator will put by hand the capsule on the bottle (the machine haven't automatic feed) and through a two-hand control, the work cycle starts. The moment in which the operation is complete, the machine automatically stops, as do all its units.

A front safety panel makes the machine exempt from risks, protecting the operator from accident caused by bottle breakage. On demand, the machine can be in wheeled version.

The machine, with the same characteristics, is also available in the special version for bottles with capacities from 3 to 6 litres.

CONSTRUCTIVE CHARACTERISTICS

The model 2014S-MTGC/1 is completely manufactured with stainless steel, food-grade plastic materials, and steel alloys. All components of the machine are accessible to facilitate cleaning and maintenance, so guaranteeing long term duration.

The machine is equipped with Safety guards and Certificate of conformity compliant to the EC regulations.



The semiautomatic capping machine for champagne caps, with the same technical characteristics, is also available as stand-alone machine.

OPTIONALS:

OMB-ADDHOL-Q0 Additional holding cup

OMB-KITCOR-Q0 Kit for corking straight wine corks

TECHNICAL DATA

MODEL	2014S-MTGC/1
MAX. HOUR OUTPUT	300 b/h
TYPE OF BOTTLE	Glass
	H from 7.48 inch to 14.7 inch. +/- 5 D from 2.16 inch to 4.52 inch. +/- 2
FEED TENSION	380V 50Hz* (24V)
TOTAL POWER INSTALLED (KW)	1.50
AIR FEED PRESSURE (BAR)	6
AIR CONSUMPTION AT 6 BARS (GAL/SEC)	0.07
TOTAL MASS OF THE MACHINE (LBR)	661
TYPE OF CORK (NATURAL CHAMPAGNE)	H max 2.04 inch • D max 1.22 inch
CORK FEED TUBE	Capacity 10/15 pcs
TYPE OF WIRE-HOOD	4 leg wire-hood with/without cap
WIRE-HOOD FEED	manual in single wire-hooding head
TYPE OF FOILS	Champagne foils, max length 5.11 inch
CAP FEED	manual on the bottle

NOTE

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