



### HIGHLIGHTS

- Still and sparkling wine bottling
- Repetitive filling level in the bottle
- No-oxygen option for sensitive wines
- No product return in bowl after filling option
- Capping, corking, capsuling, wire-hooding
- Linear or L-shape configuration monoblock
- From 40 up to 670 BPM (2400 – 40000 BPH)

### STRENGTHS

- Flexible and customized machines
- Precise level avoiding over/underfilling
- Stand-alone and monoblock equipment option
- Cross-contamination risk safe filling
- Numerous options addressing specific needs
- Quick format change-over
- Excellent efficiency and value

**Bottling Solutions for Wine by Gruppo Bertolaso** are automatic machines designed for rinsing, filling and capping of bottles with still and sparkling wine! Capping completion with wire-hooding and/or capsuling is also available

A rinser, a rotary filler, a corker and/or a capper (ROPP) compose the typical monoblock. The equipment is fully customizable in configuration (types of modules included) and size (number of filling valves). Each module is also available as a stand-alone machine.

At monoblock inlet, bottles are cleaned by inner rinsing with filtered water and/or air blowing. Filling is accurate with repetitive levelling in the bottle. Still and sparkling wine filling is performed by either low-vacuum or counter-pressure technology machines respectively.

The “no-oxygen” option avoids product contact with air during filling and capping eliminating possible wine oxidation.

The option avoiding product return into the bowl highly reduces the risk of cross contamination.

The Bertolaso monoblock is completed with one or more capping modules for corking (cylindrical or mushroom corks) and/or capping (Alu ROPP cap, Stelvin®, Stelvin-Lux®, Vinolok® and many more).

Bertolaso’s long experience in bottling guarantees an easy machine setting, fast size-changeover, operational flexibility and high performance. Machine design focuses on preserving product quality and integrity throughout all bottling and capping operations.

# Bottling solutions for WINE

# bertolaso

## TECHNICAL SPECIFICATIONS

Production Speed	40 – 670 BPM (2400 – 40000 BPH)
Bottle height adjustment	Automatic
Universal driving screw	Included
Inlet/outlet starwheel clutch safety system	Included
Guides with overload sensing	Included
Automatic lubrication system	Included
Product temperature visualization	Included
Power supply	Configurable to local specifications

## AVAILABLE OPTIONS

CIP pre-arrangement
“No-oxygen” equipment
No-return of product into the bowl
Adjustable starwheels
Quick release filling nozzle and capping heads
Product draining trough
Brushless motorization system
AISI 316L product contact parts
UL/CSA machine certification



## AFTER SALES SERVICE

Bertolaso state-of-the-art equipment is used on production lines requiring immediate availability for extended periods.

Bertolaso's worldwide service network provides customers with the required maintenance, spare parts supply and training service.

To uphold efficiency and reliability, it is recommended using Bertolaso original spare parts and technical support for the entire equipment lifetime.



Due to continuous product improvement, we reserve the right to modify the machine technical specifications without prior notice.

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